

Masala Mince

Written by Mother's Touch



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Tablespoon	Cooking Oil	For frying
2	Medium	Onions	Sliced and fried
1	Teaspoon	Chilly Paste, Red	Fry
1/2	Kilogram	Beef - Mince	Wash and drain
1	Teaspoon	Turmeric Powder	Ground Masala
6	Flakes/Seeds/Cloves	Garlic	Ground Masala
2	Teaspoon	Jeera/Cumin Seeds	Ground Masala
1	Inch	Cinnamon	Ground Masala
6	Nos	Cloves (spice)	Ground Masala
4	Nos	Cardamoms	Ground Masala
4	Nos	Chillies Red Dry	Ground Masala
1	Bunch	Methi Leaves	Cleaned and ch
4	Small	Potatoes	Chopped
1	Nos	Tomatoes	Chopped

Masala Mince

Written by Mother's Touch

1	Salt-Spoon	Salt	for taste
2	Teaspoon	Tamarind Pulp	Squeeze out juice
1	Tablespoon	Worcestershire Sauce	for taste
2	Twigs/Sprigs	Coriander Leaves (Kothmeeri)	For garnish

Method

Fry the sliced onions in hot oil. Add the red chilly paste and fry for couple of minutes. Mix the mince with the ground masala. Cook on slow fire till it is dried. Add 1 teaacup hot water and put potatoes , and cut tomatoes, Methi leaves, Cook on medium heat for 20 min. Add tamarind juice made from the pulp and simmer. Put Worcestershire Sauce according to your taste and garnish with coriander leaves.