

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Onion	blend to
1		Teaspoon	Turmeric Powder	blend to a fine p
2.75		Teaspoon	Ginger Garlic Paste	blend to a fine p
4		Tablespoon	Cooking Oil	For frying
1		Large	Onion	Slice and fry
500		Grammes	Mutton	wash, cut and fr
1.25		Teacup	Curds	Mixing
1		Teaspoon	Coriander Powder	Mix with curds
1		Teaspoon	Garam-Masala	Mix with curds
1		Teaspoon	Chilly Powder, Red	Mix with curds
1		Teaspoon	Jeera/Cumin Seeds	Mix with curds
1		Sticks	Cinnamon	cut in small bits,
4		Pods (whole)	Cardamoms	skin, crush seed
6		Nos	Cloves (spice)	crush, cook with
A		Little	Salt	Mix with curds
1		Tablespoon	Coriander Leaves (Kothmeera)	Garnish, finely c

Method

1. Mix one onion, turmeric, red chilies, cumin seeds, ginger-garlic paste and blend to a fine paste.

2. Heat oil in a pan, slice the other onions , add to the oil and fry well. Also add mutton pieces and cook for 2-3 minutes till it is well browned on all sides.
3. Put the curd, blended mixture, coriander powder, garam masala, salt and chili powder.
4. Cover tightly and cook over a low fire with cinnamon sticks, cloves and cardamoms, till the mutton is tender and completely dry.
5. Then fry for a while till the Ghee clarified butter) separates from the masala.
6. Serve immediately sprinkled with coriander leaves and garam masala.