

Egg Indad

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Water	For curry
6	Nos	Eggs	base 1
200	Grammes	Potatoes	base 2
1	Tablespoon	Vinegar	for grinding
3	Flakes/Seeds/Cloves	Garlic	for grinding
1	Inch	Ginger	for grinding
1	Medium	Onion	for grinding
2	Medium	Chillies Green	for grinding
1	Pinch	Turmeric/Haldi	for grinding
Half	Teaspoon	Jeera/Cumin Seeds	for grinding
4	Nos	Chillies Red Dry	for grinding
2	Tablespoon	Ghee	For seasoning
Half	Nos	Onion	For seasoning
1	Tablespoon	Sugar	For taste
	As Required	Vinegar	For taste
1	Salt-Spoon	Salt	For taste

Method

Boil the eggs hard, shell them and cut them in halves.

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Grind the ingredients kept for grinding.

In a vessel, heat the ghee, and fry the onion kept for seasoning, and in it add the ground masala, stirring all the time, and then add 1 cup of hot water, salt and sugar and vinegar and boil. Put the eggs and potatoes, top up with rest of the hot water and let the eggs and potatoes absorb the curry. Taste and put the stove off. Allow to cool as the ingredients are absorbed.