

Egg Vindaloo

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
12	Nos.	Eggs	Hardboiled
3	Tablespoon	Vinegar	For grinding masala
6	Nos.	Pepper Corns	Grind in vinegar
1	Sticks	Cinnamon (Dalchini)	Grind in vinegar
1	Inch	Ginger (Adhrak)	Grind in vinegar
6	Flakes/Cloves	Garlic (Lason, Losun)	Grind in vinegar
1	Inch	Turmeric/Haldi	Grind in vinegar
2	Nos.	Onions	Grind in vinegar
1	Tablespoon	Jeera (Cumin Seeds)	Grind in vinegar
10	Nos.	Chillies Red Dry	Grind in vinegar
2	Pods (whole)	Cardamoms (Elaichi)	Grind in vinegar
6	Nos.	Cloves (Lavang)	Grind in vinegar
1	Ball	Tamarind	Grind in vinegar
1	Tablespoon	Ghee	
1	Medium	Onions	Sliced and fried
a	Few	Coriander Leaves (Kothmeer)	

Method

Hard boil, the eggs, and when cooled, shell them, and cut the eggs in half and keep aside
Grind the masala in vinegar.

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Put ghee in a vessel, and heat it up, and fry sliced onions for seasoning. When brown, add previously cleaned coriander leaves and stir. Put masala and fry it in the same vessel. Stir frequently.

Now put the egg and salt to taste. Cover the vessel.

Allow the eggs to absorb the gravy. Stir gently. If necessary, pour a little hot water in the vessel.

Separately boil potatoes and peel them, Cut them in fours and add them to the eggs. Simmer for ten minutes