

Indad Meat Masala

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	4	Large	Chillies Red Dry	For grinding
1		Teaspoon	Jeera/Cumin Seeds	For grinding
1		Piece	Turmeric/Haldi	For grinding
3		Medium	Chillies Green	For grinding
2		Medium	Onions	For grinding
1		Piece	Ginger	For grinding
6		Flakes/Seeds/Cloves	Garlic	For grinding
3		Tablespoon	Ghee	For tempering
1/2		Medium	Onion	Sliced. For tempering
6		Nos	Cloves (spice)	Boil with meat.
1		Piece	Cinnamon	Boil with meat.
2		Tablespoon	Vinegar	to taste
		As Required	Sugar	to taste
		As Required	Salt	to taste
A		Few	Coriander Leaves (Kothmeeri)	For garnishing

Method

Cut and wash 1 kilogram of any meat.

Grind all the masala in vinegar.

Boil the meat in a pressure cooker with cloves, cinnamon, and salt to taste, till well cooked.

Remove the meat from the gravy.

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Heat the ghee in a vessel and fry the meat till it turns brown and remove.

In the same ghee fry the ground masala stirring all the time. Sprinkle a little water once or twice when frying.

Then put the fried meat with its gravy into the masala and stir.

Put sugar, salt and vinegar to taste.

Peel and cut the potatoes and add.

Cook till potatoes are soft.

Allow meat to cool naturally as it absorbs the masala.