

Ingredients

Quantity	Measure	Ingredients	Description
8	Small	Brinjals - small round.	
	As Required	Cooking Oil	
2	Tablespoon	Lime Juice	
400	Grammes	Mutton - Lamb	or Beef
3	Medium	Onions	
1	Teaspoon	Pepper Powder	
	As Required	Salt	
2	Tablespoon	Tomato Puree	

Method

Peel onions and slice thinly. Fry in oil until slightly golden. Cut meat into small pieces and fry with onions until colour changes. Bring 2-3 glasses of water to a boil, and add to meat. Add salt and pepper, and cook over medium heat for about one hour. When meat is cooked, there should be about one glass of water left. Add tomato paste and lime juice, and mix well.

Peel eggplants and slice length-wise to a thickness of 1 cm. Add salt on both sides and fry in abundant oil on both sides over medium/low heat until golden. Place eggplants over meat (but do not mix with meat). Place the lid on and cook over low heat for another 10 minutes.