

Ingredients				
Quantity	Measure	Ingredients	Description	
4	Large	Chillies, Red Dry		For grinding
1	Sticks	Cinnamon		For frying
2.5	Tablespoon	Cooking Oil		For frying
5	Nos	Eggs		Boil and shell
1	Teaspoon	Garam-Masala		Add
2	Teaspoon	Ginger Garlic Paste		For grinding
0.5	Teaspoon	Jeera/Cumin Seeds		For grinding
2	Small	Onions		Chopped and fried
1	Salt-Spoon	Salt		
1	Tablespoon	Sugar		Add
Half	Teaspoon	Vinegar		For taste if needed
2	Tablespoon	Vinegar		For Grinding Masala

Method

1. Heat oil in a pan add the chopped onions and fry, then add the ground paste and cinnamon to it.
2. Add sugar, vinegar, Garam masala and eggs to the curry.
- 3.Cook till the gravy thickens and serve hot.