



Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grammes	Beef - Undercut	Cut meat
2	Tablespoon	Ghee	For frying potatoes
1	Teaspoon	Salt	Apply to the meat
1	Teaspoon	Pepper Powder	Apply to the meat
6	Flakes/Seeds/Cloves	Garlic	Mince and fry
2	Inch	Ginger	Mince and fry
6	Medium	Chillies Green	Mince and fry
4	200 g	Onions	Mince and fry
4	200 g	Potatoes	Round slices fry
2	Tablespoon	Vinegar	For taste

Method

Cut meat into slices and flatten on a grinding stone, apply salt and pepper powder to the meat and fry till golden brown. Heat two tablespoons of ghee and fry the minced masala. Then add the meat and enough water; cook till tender. Cut potatoes into round slices and fry. Add this to the meat. Finally add 2 tablespoons of vinegar.