

Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grams	Beef - Mince	Wash and cut into small pieces
3	Tablespoon	Ghee	For frying onions
2	Medium	Onions	Sliced and fried
3	Teaspoon	Ginger Paste	fry
1, 1/2	Teaspoon	Garlic Paste	fry
2	Nos.	Bay Leaves (Tejpatta) (Dry)	Cinnamon L
1	Teaspoon	Turmeric Powder	fry
1	Teaspoon	Chilly Powder, Red	fry
1, 1/2	Teaspoon	Jeera Powder	fry
1	Teaspoon	Coriander Powder	fry
1	Teaspoon	Garam-Masala	fry
1	Inch	Cinnamon (Dalchini)	
5-6	Nos.	Cloves (Lavang)	
1	Nos.	Cardamoms (Elaichi)	
3	Medium	Chillies Green	
1,1/2	Teaspoon	Salt	
1, 1/2	Teacup	Water	

Method

Wash the ground beef mince, drain all the water and keep aside.

In a frying pan, heat some ghee or cooking oil, and fry the sliced onions till they turn golden brown. Then add the ginger and garlic paste and fry it. Add the bay leaves and fry them, till they change their color.

Then add the curry powders, of turmeric, chilly, jeera and coriander, and then add the garam masala and fry all well.

Add cinnamon, cloves and cardamom, crushed or powdered. Finally, add the mince and fry it well. Gently stir it. When sufficiently blended with the masala, add some water to the mince and cook, till the meat is well cooked. The water should be slightly above the meat contents.

When the meat is half cooked, slit the green chillies, lengthwise, and cook it with the mince. Add salt to taste. If you like a sour taste too, then add a teaspoon of vinegar, as this is optional. When the mince is cooked and the water evaporated, and the dish appears dry, put the stove off.