

Ingredients

Quantity	Measure	Ingredients	Description
10	Nos	Chillies, Red Dry	For grinding
1	Teaspoon	Coriander/Dhania	For grinding
1	Pinch	Jeera/Cumin Seeds	For grinding
10	Nos	Pepper Corns	For grinding
4	Medium	Onions	For grinding
1	Ball	Tamarind	For grinding
1	Pods (whole)	Garlic	For grinding
1	Pods (whole)	Garlic	for seasoning
2	Tablespoon	Cooking Oil	for seasoning
3	Salt-Spoon	Salt	to taste.
6	Nos	Mackerels	Cut into two

Method:

Prepare the Masala for grinding. . Increase quantity of onions and chillies to get more thickness.

Seasoning:-

Put cooking oil in a vessel, and fry smashed garlic ; and when brown, put the ground masala and fry in it.

Curry:-

Add water obtained from washing the mixer, to the fried masala and get the needed curry. Bring it to boil, and when the curry is ready add fish and salt to taste. Simmer for about five minutes, or when fish is cooked. Put the fire off, and close the lid, for about half an hour, when the curry is absorbed by the fish.

Suitable for Thato (shark) and Vagolem (fleshy fish).