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Mama's Mutton Curry



Ingredients

2lb. Mutton, seasoned with salt
4onions, chopped
½ tsp. jeera
3 green chilis, ground coarsely
6 cloves garlic, ground coarsely
1 piece ginger, ground coarsley
2 large tomatoes, pureed
1 tsp. chili powder
½ tsp. haldi powder
1 tsp jeera powder
cinnamon
cloves
corriander leaves

Preparation

- 1 In a pan saute ghee, onions and ½ tsp. jeera for 2-3 minutes
- 2 Add the mutton and spread it evenly over the onion mixture, saute on a medium heat for 10 minutes
- 3 Turn the mutton and add the green chilis, garlic and ginger
- 4 when the mutton is ¾ cooked add the tomato
- 5 then add the chili, haldi and jeera powders, the cinnamon and cloves and mix it well
- 6 keep on a low-medium heat until the meat is cooked
- 7 garnish with coriander leaves and serve.

Cooks Note
