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Mutton Masalay Dar Karhai

Ingredients

Mutton 1 kg small pieces boiled till half done
Tomatoes ½ kg chopped
Green chilies 8 big ones
Salt 1 ½ tsp
Ginger garlic paste 1 tbsp
Ginger slice 2 inch piece
Ghee or oil ½ cup
Coriander leaves ½ bunch
Chili powder 2 tsp heaped
White cumin 2 tbsp roasted and coarsely grinded

Preparation

- 1 Boil mutton with 2 cups water and ½ tsp salt till half done, add ginger garlic to it cover and cook for another 10 minutes add in chopped tomatoes, chopped green chilies again covered for 10 minutes then add chili powder, salt, oil, fry well till mutton tender add chopped coriander leaves, ginger slice, coarsely grounded cumin, serve with nan.

Cooks Note
