



Posted on 8 July 2015
by IndianKhana.net

Mughlai Mutton Masala



Ingredients

500gms mutton
 2 large onions
 1/2 tsp turmeric powder
 1/2 cup yogurt/curd
 1/2 cup water
 1 tbsp chopped coriander
 1 tbsp mint leaves chopped
 salt to taste
 3 tbsp ghee
 3 tbsp oil
 8-10 broken cashew nut
 To Grind
 3 (large) onions
 2 green chillies
 1 tbsp ginger-garlic paste
 4 tbsp chopped coriander & mint leaves
 1 tbsp coriander seeds
 1/2 tsp cumin seeds
 2 green cardamom
 1 black cardamom
 5 black pepper corns
 1 cloves
 1/2 inch pieces cinnamon stick

2 dry red chilli

Preparation

- 1 Grind all the ingredients with little or no water listed under 'to grind' and keep aside.
- 2 Wash & cut mutton into medium size cubes.
- 3 Heat ghee in a pressure pan and fry the mutton pieces for few minutes or until they are slightly browned. Remove and keep aside. Fry cashews until golden brown and keep aside too.
- 4 In the same pan, heat oil and fry the sliced onions until golden brown.
- 5 Now add the ground masala and sauté for 2-3 minutes, add fried mutton pieces, turmeric powder and salt.
- 6 Fry over slow flame until the oil separates around 7-8 minutes. Add 1 cup water, mix everything well and pressure cook for 4-5 whistles.
- 7 Allow cooker to cool, when the steam releases completely open cooker and keep on gas flame again. Now add beaten yogurt 1 tbsp at a time and mix well to combine. Simmer for 5 minutes in slow to medium flame until desired consistency is reached. Garnish with chopped mint, cilantro and cashews.
- 8 **Notes**
- 9 If you wish you can add water and curd together and pressure cook for 3 whistles instead of doing it in 2 steps
- 10 You can add or reduce green and red chillies to your taste but normally mutton recipes are on spicy side.
- 11 If you don't want to use ghee replace it with oil.

Cooks Note

(Source)
