Mutton Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 lbs of mutton (available at Indian grocery stores) - 4 large onions, finely chopped - 1 teaspoon or ginger paste - 3/4 teaspoon of sugar - 3 teaspoons of garlic paste or 6 cloves or garlic, chopped - 5 green chilis - 1 teaspoon of black pepper - 6 green cardamon seeds - 2 inch cinnamon stick - 2 bay leaves - 10 cloves - 2 tablespoons of turmeric powder - 2 tablespoons of chili powder - 2 tablespoons of ground coriander - 2 tablespoons of ground cumin - 2 tablespoons of generic or home ground garam masala - 2 large tomatoes - 4 skinless potatoes (small - medium) cut into quarters - 2 tablespoons fresh cilantro leaves

Instructions

This recipe is very hot and spicy, even for Indians, so if you cannot tolerate hot hot hot or lots of spices in your tummy, then cook with caution! 1. Heat oil in pan and saute the onions, ginger, and garlic 2. Add black pepper, cinammon stick, cardamon seeds, bay leaves, and cloves 3. Add mutton and green chilis and continue to saute all the ingredients together (until oil separates from the meat) 4. Add turmeric powder, chili powder, ground coriander, ground cumin, and garam masala 5. Add potatoes and continue to cook all the ingredients. It is optional to slightly boil potatoes prior to making this dish, so that they do not take as long to cook 6. Puree the tomatoe and add to the ingredients, mixing well 7. Add 3/4 teaspoon of sugar 8. Once all ingredients are cooked well and the oil has separated, add 250ml of water and mix together 9. Add salt to taste 10. Continue to cook on medium - low heat for 15 minutes 11. Garnish with fresh cilantro leaves