

## METHOD OF PREPARATION OF MUTTON MASALA

**VERY IMPORTANT: No need to add Salt, Garlic, Ginger, Red chilli or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.**

### **Ingredients Required for 5 persons.**

Meat with bones	1/2 Kg / 1 lb
Onions sliced	300 Gms / 10.55 oz / 4 medium / Fried 4 Fistful
Cooking oil	Enough for deep frying onions
Green Chillies – Whole	3
Cilantro leaves/Kothmir/Hara Dhania	1 small bunch / 10 Twigs
Mint leaves/Pudina	1 small bunch / 10 Twigs
Yogurt / Curd	200 gms / 7.05 oz
<b>Ustad Banne Nawab's Hyderabad Mutton Masala</b>	<b>One packet</b>

### **STEPS OF COOKING:**

1. Heat oil, deep fry onions till golden brown, remove and keep aside.
2. Take 50 ml / Half small tea cup water, make paste of Mutton Masala and apply on mutton evenly.
3. In a Pressure cooker take 90 ml / 6 tablespoons of oil left over after frying onions, add green chillies, fry for a minute or so, Add meat with the masala and fry for 2 to 3 minutes, stirring continuously **making sure the masala paste doesn't stick to the bottom of the cooker.**
4. Whip yogurt / curd, add to the above and cook, stirring continuously, till yogurt / curd is cooked. (This process takes anywhere between 2 to 5 minutes).
5. Crush the fried onions, add to the above and fry for 1 minute.
6. Add 250 ml / 1 glass water and mix thoroughly.
7. Close lid of pressure cooker. On 3rd whistle of cooker, **reduce flame to low** and cook for 15 minutes if meat is tender, otherwise for another 5 to 10 minutes. Close the stove and let the cooker cool down.
8. Remove lid and cook for another 5 minutes **only if meat is not tender**, stirring occasionally, otherwise **Put on lowest flame**, add cilantro/Kothmir/Hara Dhania and Mint leaves/Pudina, mix well, cover and leave for 5 minutes and serve.