

# FAYE'S MUTTON CURRY



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- 1 kg mutton (cubed)
- 1 large onion (sliced)
- 2 med. ripe tomatoes
- 3 green chillies
- Curry leaves
- 3 tblsp ginger and garlic
- 1 tsp whole jeera
- 2 cloves, cinnamon sticks, aniseeds, elachie
- 3 tblsp kashmiri curry powder
- 2 tblsp chilli powder
- 1 tsp turmeric
- 1 tsp dhania powder
- Salt
- Oil
- 3 potatoes
- 1 cup peas

Heat oil In a large pot

Fry whole spices for a few seconds.

Add onions and brown.

Add meat, ginger and garlic and salt.

Braise for at least 15 mins.

Add spices and cook for 5 mins.

Add tomatoes, chillies and curry leaves.

Once the tomatoes have cooked add the potatoes.

Cook on medium heat and add a little water only if necessary. I add my peas after I turn of the heat. The steam cooks it sufficiently and it retains its shape and colour.

Note:

Cook on moderate heat and there will be no need to for water.

Recipe posted by Amina Wackie Shaikh