



# Mutton Curry



## Ingredients:

- 1 kg mutton, cut into pieces
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 1 inch piece ginger, minced
- 2 tomatoes, chopped
- 1 tablespoon red chili powder
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon garam masala
- 1 bay leaf
- 2 cloves
- 1 cardamom pod
- 1 teaspoon salt, or to taste
- 1/2 cup water
- 2 tablespoons vegetable oil

## Method:

- **Marinate the mutton:** In a bowl, combine the mutton pieces with red chili powder, cumin powder, coriander powder, turmeric powder, salt, and 1 tablespoon of oil. Mix well and let it marinate for at least 30 minutes.
- **Sauté the spices:** Heat the remaining oil in a large pot or Dutch oven over medium heat. Add the bay leaf, cloves, and cardamom pod. Sauté for a few seconds until fragrant.
- **Cook the onions:** Add the chopped onions to the pot and cook until softened and golden brown.
- **Add the ginger and garlic:** Stir in the minced ginger and garlic, and cook for another minute until fragrant.
- **Add the tomatoes:** Add the chopped tomatoes to the pot and cook until they break down and form a thick paste.
- **Add the marinated mutton:** Add the marinated mutton pieces to the pot and cook until the mutton is browned on all sides.
- **Simmer:** Pour in the water and bring the mixture to a boil. Reduce heat to low and simmer for 1.5–2 hours, or until the mutton is cooked through and the gravy has thickened.
- **Add garam masala:** Stir in the garam masala and simmer for another 2 minutes to allow the flavors to meld.
- **Serve:** Serve the mutton curry hot with naan, roti, or rice.

Thanks & Regards

Chef Rawat