

Sautéed Diced Onion Bhuna Gosht

Ingredients

Mutton.....	1000 gms
Ghee.....	100 gms
Green Cardamom.....	5 nos
Black Cardamom.....	3 nos
Ginger chopped.....	50 gms
Garlic chopped.....	20 gms
Farmer Brands Sautéed Diced Onion.....	150 gms
Green chillies.....	5 gms
Yoghurt.....	400 gms
Red chili powder.....	5 gms
Coriander powder.....	5 gms
Salt to taste	
Cardamom powder.....	3 gms
Mace powder.....	1 gm
Fresh coriander.....	20 gms
Green chillies slits.....	5 gms
Kasoori Methi.....	5 gms

Preparation

- The Mutton– clean and cut into 1” pieces.
- The Vegetables – scrape, wash and cut ginger into juliennes; remove the stem, slit, deseed, chop and slit green chillies; wash and chop coriander.
- Yoghurt–whisk in a separate bowl.

Cooking

- Heat ghee in a handi, add green and black cardamom and sauté over medium heat until it begins to crackle.
- Add the mutton pieces and sauté on high heat for 5 mins.
- Reduce to medium heat, add ginger and green chillies and Farmer Brands sautéed diced onion and mix well.
- Add yoghurt (mix with red chilli powder, coriander powder) and stir.
- Now add water (approx 1200 ml), bring to a boil, then simmer until mutton is cooked and the fat leaves the curry.
- Sprinkle garam masala, kasoori methi, coriander and stir and adjust the seasoning.

To Serve

- Transfer to a bowl and garnish with coriander, ginger, green chillies.
- Serve it with Indian bread of your choice.

