



## Mutton Curry

**Brand:** Premier

**Range:** Mutton

**Category:** Curry Cravings

Prepared with goat meat, mutton curry is a popular dish amongst Indians. It's recipe varies from region to region and is a go-to choice for all mutton lovers. Mutton curry requires marination to fill the meat with delicious flavours. Tastes best with hot steamed rice or chapatti.

### Ingredients:

- 1 Kilogram Premier Mutton Curry Cut Packet
- 1 Tsp Garlic
- 1 Tsp Cumin Powder
- Salt As Required
- 1 Tsp Garam Masala Powder
- 1/4 Cup Ghee
- 2 Bay Leaf
- 2 Black Cardamom
- 2 Tsp Turmeric
- 1 Cup Chopped Onion
- 2 Tsp Ginger
- 3 Tsp Coriander Powder
- 1 Tsp Black Pepper
- 1/4 Cup Mustard Oil
- 1 Inch Cinnamon
- 4 Cloves
- 2 Green Cardamom

### For Marination:

- Tsp Ginger Paste
- 4 Tsp Yoghurt (Curd)
- 2 Tsp Mustard Oil
- 1 Tsp Garlic Paste
- 1 Tsp Salt



- 1/2 Tsp Turmeric

### **Cooking Instructions:**

Step 1: Wash the chopped mutton pieces in running water. Keep aside to drain. When the water has almost dried, add the marinade ingredients. Mix well rubbing the spices into the meat. Marinate for 1-2 hours.

Step 2: Add oil and ghee to a pan. Add the whole spices, and a pinch of sugar to give an amazing color to the mutton.

Step 3: Add the marinated meat, add ginger garlic paste and cook on high flame for 5-7 minutes, stirring continuously. At this point, you can also pressure cook the mutton( After 3 whistles)

Step 4: Cover the lid of the vessel, lower the flame and allow it to simmer. When the mutton is almost done, add coriander, cumin, and black pepper and mix well.

Step 5: Cook uncovered till oil starts separating from the meat. Add a cup of water, and garam masala powder, and cook uncovered till oil floats on top.

Step 6: Transfer the mutton curry into a bowl, adjust seasoning, garnish with ginger juliennes, and coriander leaves and serve hot with steamed rice or chapatti.

\*Thaw PREMIER® Mutton Curry Cuts in the refrigerator before use for 4 hrs.