Keep a pressure cooker and put it on flame. Add all the ingredients to pressure cook. Close cooker & pressure-cook mutton. Heat oil in a kadai and put curry leaves, slit green chillies and then add chopped onions. Fry till lightly brown and then add ginger garlic paste and fry. Add cooked meat, garam masala powder to it and mix well. Stir and fry well till the water evaporates and mutton turns brown. Garnish with cilantro leaves and serve hot.

Mutton 1lb, Chilli powder 2 tbsp, Ginger- garlic Paste 1/2 tbsp, Turmeric powder 1tsp, Cinnamon 1 inch, Cardamom 1, Clove 1, Salt as required, Ginger-Garlic paste 1/2 tbsp, Green Chillies 3, Garam Masala Powder 1 tbsp, Curry leaves 1 stem, Onion 1 cup, for garnish Cilantro Leaves, Oil 3 tbsp.