bowl of oil 1/2 , onion 1 sliced, mutton 700 gm, curd 3-4 teaspoon, water 1 bowl, salt as required, coriander powder 2 teaspoon, red chilli powder 1 teaspoon, garlic past 1 teaspoon, ginger past1 teaspoon, cloves 3-4, green cardamom 2-3 whole, cinnamon sticks 2-3, fried onions 2 teaspoon.

Cook the oil in deep container, add sliced onions and slightly fry it, put the salt, mutton, water, curd, red chilli powder, coriander powder blending for a 5 mint, add the ginger, garlic, green cardamom, cloves and the cinnamon sticks and stir it well. Shield and heat on medium flame for 30 mints also add fried onion and mix it. Shield and cook for an hour or until done. Serve hot with cover by fried onion.

A gem from the cooking treasure of our favourite Highway men. Fried mutton pieces doused in a deep, rich gravy. This one rates high on the spice-o-meter.