

## Mysore Mutton Curry Recipe

### Ingredients:

500 g mutton, cubed  
1/2 teaspoon turmeric powder  
225 ml water  
115 ml oil  
1/2 teaspoon mustard seeds  
3 teaspoons urad dhal (black split peas)  
2 stalks curry leaves  
500 g shallots, peeled and sliced  
3 tomatoes, halved  
4 tablespoons chili powder  
50 ml dark soy sauce  
1 teaspoon salt or to taste (optional)  
2 potatoes, peeled and diced

### Grind to a paste:

5 cloves garlic  
1 ginger (7.5 cm or 3 inch)  
2 tomatoes  
225 ml water

### Method:

Wash and drain mutton. In a pot, heat oil until hot and add mustard seeds, dhal and curry leaves and fry for dhal turns brown. Add shallots and tomatoes and fry till shallots are soft. Add in mutton, turmeric powder, grind paste, chili powder, dark soy sauce, potatoes and stir for about 5 - 10 minutes until fragrant. Add salt to taste and water. Stir well and allow mutton to cook for 45 minutes till fork tender. This dish has to be semi-dry, so if there is too much liquid, simmer over low heat till liquid evaporates. Serve with rice.

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