

Ranger Nick's Meat Durbari



1 kg diced beef or lamb
2.5cm finely chopped ginger
4 cloves finely chopped garlic
1 large finely chopped onion
2 fresh chopped red/ green chillies
1 tbsp tomato paste
3 tbsps white vinegar
2 tbsps oil
175ml water
2 tbsps fresh chopped coriander

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

A classic and luxurious Indian dish for special occasions.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Heat oil in your cook pot and fry onion, ginger, garlic and chillies until soft. Add meat and spice mix and stir through. Brown for a minute, then add water and vinegar. Stir in, bring to the boil, cover and let simmer for 35 minutes. Add tomato paste and coriander and simmer for a further 5 minutes. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/6ITHIAyVUsI>