

Rice with lamb curry, sambar curry, cabbage and pickle

Rice - boil rice in water

Allow to boil then change water to remove starch

Add further clean water and boil until cooked

Then drain water

Cook time half hour

Cabbage

Cut cabbage into long strips

Cut onions and green chilliest

Add a few garlic cloves

Take pan heat 4 tablespoon oil add mustard seeds

Then add cabbage onions chillies

Add salt to taste

Keep sautéing

Add turmeric powder for colour

Cook until crispy

Sambar

Aubergine

Potatoes

Tomatoes

Drumsticks

Carrots

Slice all Vegetables into cubes

Boil veg until half cooked

Cook dall separately

When dall cooked add vegetables

Add turmeric

Chilli powder

Coriander powder

Sambar powder

Asafoetida powder

Salt

Tamarin

Allow to boil until cooked

Lamb chops

Onions

Garlic

Ginger

Green chillies

Add oil to pan

Add mustard seeds

When seeds pops

Add sliced onions garlic ginger and chillies

Sauté until golden brown



Wash lamb in vinegar let it drain
Add to pan with sautéed onions and all
Add fresh tomatoes
Add some tomato purée
Then allow to cook for 10 mins
Then add chilli powder
Turmeric powder
Coriander powder
Garam masala
Stir all content
Allow to cook
Add salt
Put on small flame
Allow to cook for one and half hours
Ready to serve