

POTATO CURRY RECIPE

INGREDIENTS:-

4 LARGE POTATOES
3 TABLESPOONS BUTTER
2 TABLESPOONS OLIVE OIL
2 TEASPOONS MEAT MASALA
2 TEASPOONS GARAM MASALA
2 TEASPOONS MANGO POWDER or AS AN ALTERNATIVE SOME
LEMON JUICE (2 OR 3 TEASPOONS)

METHOD:-

- COOK POTATOES WITHOUT PEELING WHOLE IN BOILING WATER
- PEEL POTATOES AND CHOP INTO BITE SIZE PIECES
- MELT BUTTER WITH OIL IN PAN
- ADD MEAT MASALA AND MANGO POWDER AND MIX IN
- ADD POTATOES WITH LITTLE WATER AND STIR WELL AND COOK SLOWLY FOR 10 MINUTES - DON'T LET DRY OUT - IF DRYING ADD A BIT MORE WATER
- SPRINKLE AND MIX IN GARAM MASALA
- SERVE