

# Pakistani Beef Curry

Amount	Measure	Ingredient - Preparation Method
2	medium	yellow onion - peeled and sliced
2	pounds	beef brisket - trimmed
2	in	ginger - peeled and cut into chunks
10	cloves	garlic - peeled
1	teaspoon	ground ginger
4		green or white cardamom pods
3		Indian or regular bay leaves
4	in	cinnamon stick
1	tablespoon	garam masala
2	tablespoons	ground fennel
1	tablespoon	red chile powder
2	pinches	ground nutmeg
1	teaspoon	turmeric powder
1	teaspoon	white salt
1	teaspoon	black salt
1/2	cup	vegetable or canola oil

Put the onions in the slow cooker. Add the beef.

In a food processor, grind the ginger and garlic to a paste and add it to slow cooker.

Add ground ginger, cardamom pods, bay leaves, cinnamon stick, garam masala, fennel, red chile powder, ground nutmeg, turmeric, white salt, and black salt. Drizzle the oil over everything. No need to mix.

Cook on low for 9 hours. The dish is done when the beef starts to fall apart. Serve with thick naan and an onion side salad.

Yield: "10 cups"