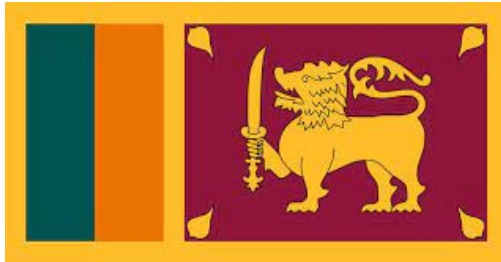


# Around the World Recipes

Sri Lanka



Mutton Curry



## [Recipe provided by Mishanikaa in Kangaroo Class](#)

Mutton curry is a dish that is prepared from goat meat and vegetables. The dish is found in different variations across all states, countries and regions of South Asia and the Caribbean.

### Ingredients

Mutton

2 Big Red Onions

Ginger

Garlic

Curry Leaves

Red Chilli Powder

Oil

Cinnamon

1 cup Coconut Milk

2 cups water

### Method:

Wash the meat and leave it to drain the water

Cut two big onions into small pieces

7 - 10 cloves of garlic and a big piece of ginger crush and leave it to a side

Leave a big saucepan on the fire

Add oil and when it is hot add onion, garlic, ginger, curry leaves, rampe, few cardamoms, few cloves and some cinnamon

Once it's fried add the meet and let it cook slowly

Now stir well and leave to cook for about ten minutes

Add two to three cups of water or milk whatever you prefer and cook in very low heat for about three hours

Add salt, lime and pepper to taste

Add more curry leaves t the end.