

# Mutton Chap (Slow cooked mutton ribs)(Bengali Style )

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/mutton-ribs-recipe-indian-style>

## Ingredients:

- 500 grams ribs
- 1/2 cup yoghurt
- papaya paste -1/4 cup
- 1 tablespoon ginger paste
- garlic paste : 2 tablespoons
- 1/4 cup chana dal Roast, on tawa then grind to make a fine powder
- Garam Masala Sahi, Green Cardamom-5,Black Cardamom -2,Cloves-4,Black pepper - 1/2tsp,Mace - few blades,Nutmeg -1/4 tsp...roast all the...
- 2 tablespoons chilli powder
- 1 teaspoon turmeric powder
- 3 saffron
- 1 teaspoon rose water
- 2 drops kewra essence
- salt to taste
- ghee
- 1/2 cup vegetable oil