

Beef Cutlet

Written by W.J.Pais

Cutlets..... It is one of the easy, tasty and yummy preparation. You can use this as a snack, starter etc. Here i am preparing a cutlet by using beef - Beef cutlet. Let's see how we can prepare it...

ngredients

1. Beef – 250 gms.
2. Potato – 1 medium size.
3. Onion – 1 big (chopped)
4. Ginger – 1 tablespoon (chopped)
5. Garlic - 1 table spoon (chopped).
6. Green chilli – 2-3 (chopped)
7. Turmeric powder – ¼ tsp.
8. Red chilly powder – ½ tsp.
9. Garam masala – ½ teaspoon.
10. Pepper powder – ½ teaspoon.
11. Curry leaves.
12. Bread Crumbs – 1 cup.
13. Egg – 1 egg.
14. Oil for frying.
15. Salt.

Method of Preparation :

1. Clean and cook the beef with ½ tsp. of red chilly powder, ¼ tsp. of turmeric powder and enough amount of salt. Mince the meat once it is cooled, Keep it aside.
2. Cook potato and mash it, Keep it aside.
3. Heat one table spoon of oil in a pan, add onion and some salt, saute onion till it becomes soft. Add chopped ginger, garlic, green chillies and curry leaves. Saute for some more time. Then add pepper powder and garam masala powder. Mix well.
4. Transfer the minced meat. Mix well.
5. Then add mashed potato, again mix well. Saute it till it becomes dry. Allow the mixture to cool.
6. Make small balls with the mixture & roll into desired shapes.
7. Beat one egg with some salt and keep it aside, sprinkle bread crumbs in a plate.
8. Arrange rolled cutlets, beated eggs and bread craps together. Dip each cutlet in beaten egg & roll with bread crumbs.
9. Heat oil in a pan and deep fry it.

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10. Our tasty and yummy beef cutlet is ready to serve.
11. Serve hot with tomato sauce . Enjoy!!!!

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