

Shami Kebab

Written by W.J.Pais



Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	500	Grams	Beef - Mince	Boil and
10		Flakes/Cloves	Garlic	Grind with boiled
1		Teaspoon	Jeera/Cumin Seeds	Grind with boiled
4		Nos	Cardamoms	Grind with boiled
1		Inch	Cinnamon	Grind with boiled
1		Inch	Ginger	Grind with boiled
6		Nos	Pepper Corns	Grind with boiled
3		Medium	Chillies Red Dry	Grind with boiled
100		Grams	Dhal, Chana	soaked overnight
		As Required	Ghee	

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1	Medium	Onion	Chopped
5	Medium	Chillies Green	Chopped
2	Nos	Eggs	

Method

* Boil minced meat in 3 cups of water and a teaspoonful of salt till water is absorbed and meat is tender.

* Grind meat into a fine paste.

* Take garlic, cumin seeds, cardamoms, cinnamon, ginger, peppercorns, red chillies and soaked gram dal and grind into a fine paste.

* Mix both the pastes well.

* Now mix well beaten eggs and prepare a uniform dough.

* Add finely chopped green chillies and onion to dough and mix well.

* Shape the dough into small round flattened balls or kababs.

* Heat ghee and deep fry kababs till golden brown and serve hot with sauce or chutney.