

Beef Steak and Pork

Written by Mother's Touch



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Kilogram	Beef - Undercut	Cut in pi
1/2	Kilogram	Ham	Or Pork Cut in l
1	Tablespoon	Vinegar	to make taste
	As Required	Salt	to make taste
1/2	Teaspoon	Garam-Masala	to make taste
1/2	Teaspoon	Pepper Powder	to make taste
200	Grammes	Potatoes	Sliced
200	Grammes	Carrots	Sliced
1	Inch	Ginger	Sliced
4	Medium	Chillies Green	Sliced
4	Medium	Onions	Sliced
3 - 5	Tablespoon	Ghee	For cooking

Method

Beef Steak and Pork

Written by Mother's Touch

Cut Beef in thin flat steaks. Make in thin long pieces of ham or pork .

Make a paste in 1 tablespoon of vinegar, of salt,. pepper powder and garam masala. Coatt the meat with it and keep aside for an hour.

Clean and cut carrots and potatoes in round slices. Slice onions rings, green chillies and ginger.

On a flat surface spread the steaks, and place a piece of ham or pork on it, and roll the steak around it, and tie it with a string.

In a pressure cooker put ghee or meat fat, and place the steak rolls in it, and then place a layer of sliced onion rings, chillies and ginger. Place a layer of potato slices and carrot slices on it, and again start with the steaks, followed by onion rings and vegetables and so on, till all stuff is used up. Close the pressure cooker. Cook on slow fire till the meat is cooked.

Alternately, place the same in a oven-proof dish, and arrange the layers, and place them in an oven, and cook till the meat is cooked. If it tends to burn, then pour a little ghee or fat on top.