

Beef Steak Fried

Written by Our Family



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Beef - Rump	Cut the meat
2	Teacup	Ghee	For frying
1	Teaspoon	Salt	Sprinkle
1	Teaspoon	Pepper Powder	Sprinkle
0	Few	Coriander Leaves (Kothmeera)	Mince
1	Inch	Ginger	Mince
6	Medium	Chillies Green	Mince
2	Nos	Onions	Mince
2	units	Eggs beaten	Beat eggs
200	Grammes	Potatoes	Boil, peel and m
1	Bottle	Tomato Ketchup	For serving
1	Can	Green Peas	Boil and serve w

Method

Cut the meat in quarter inch thick slices and wash. In a deep fry pan, boil some ghee, and fry the meat pieces on all sides. When fried, remove in a dish and sprinkle pepper and salt.

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Mince the onions, green chillies, ginger and a few coriander leaves. Take a little hot ghee in a frying pan, and fry the minced ingredients till they turn brown.

Beat two eggs, and apply the beaten eggs on one side of the steak.

Boil 200 grammes of potatoes, peel them and mash them.

Place the minced masala layer on the coated side of the steak, and cover it with a layer of mashed potato. Again, apply the beaten egg to the potato layer.

When preparation is done, pour ghee in a deep fry pan, and boil it. Then place the steak pieces, with the stuffed side on top, and as it fries, pour the hot ghee on the top of the stuff in order to brown the stuffing. Serve with sauce and boiled green peas.