

Potato Chops with Beef Mince

Written by Friends' Contribution



Ingredients

Quantity:	Measure:	Ingredients:	Description:
0.5	Kilogram	Potatoes	Boil, peel
Half	Teaspoon	Sugar	Add to the potato
5	Tablespoon	Cooking Oil	For frying chops
2	Twigs/Sprigs	Mint Leaves (Pudina)	Wash, and mince
5	Medium	Chillies Green	Mince, fry and a
1	Inch	Ginger	Mince, fry and a
2	Medium	Onions	Mince, fry and a
0.5	Kilogram	Beef - Mince	Wash, and mince
50	Grammes	Tomatoes	Mince, fry and a
50	Grammes	Carrots	Mince, fry and a
0.5	Teaspoon	Pepper Powder	Add to stuffing
Half	Teaspoon	Garam-Masala	Add to stuffing
1	units	Lime (fresh)	Add to stuffing
1	units	Eggs	Beat in a shallow
0.5	Teacup	Bread Crumbs	Place in a flat pl

Method

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Boil the potatoes, skin them and mash to make a paste and add half a teaspoon of sugar and mix well and form a dough, which will be used as the base of the potato chops.

Mince the ingredients kept for mincing, and fry them in ghee, and when fried, add the minced meat, carrots and tomatoes also minced, and fry for some time. Add half a cup of water, to come just above the ingredients, and add salt, pepper powder and Garam masala and lime juice to taste. Cook till the mince is almost dry and fully cooked, remove from fire and allow to cool.

Beat the egg, and put it in a shallow vessel. In a small plate, place bread crumbs.

Take some potato dough in your left palm and press into a round cup shape, and fill the mince mixture in the middle and close the edges and form it into a round cutlet.

On the stove, keep a flat frying pan, and heat the cooking oil, till it is very hot, and then dip the potato cutlet in the egg, roll in over the bread crumbs and make as many as the frying pan can hold. Place the cutlets one by one, on the frying pan and when one side is fried, gently turn it to the other side and fry both sides.

When done remove from the frying pan, and place them in a wicker basket, lined with kitchen towels, to absorb the excess oil.