

Beef Cutlets - Pakistani way

Written by Bhavesh Zaveri

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	half	Kilogram	Beef - Mince	
One		Teacup	Bread Crumbs	For rolling.
Two		25 g	Chillies Green	chopped
Half		Teacup	Cooking Oil	for frying
Three		Twigs/Sprigs	Coriander Leaves (Kothmeeth)	chopped
Two		Nos	Eggs	
Ten		Flakes/Seeds/Cloves	Garlic	chopped
Half		Inch	Ginger	chopped
Two		Tablespoon	Lime Juice	
Three		Twigs/Sprigs	Mint Leaves (Pudina)	chopped
Two		200 g	Onions	chopped

Method

Wash and drain the ground beef mince. Mix all of the ingredients in it the beef mince and make cutlets as desired, Add salt and pepper powder to taste. Dip in the beaten egg and then roll in bread crumbs and fry till cooked.

Note: Cutlets could also be made by boiling/cooking the mince before.