

Beef Mince Cutlets

Written by Our Family

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Wash the mince, and marinate it with Garam masala and chilly paste for two hours, and then boil it in some water so that the mince ends up dry.

On a tawa, broil the ingredients kept for this purpose, and pound them into a powder. Add this to the cooked mince, with a little salt to taste. If you feel it needs more pungency or salt, add some Garam masala and salt. Mix all the stuff well.

Make cutlets, and coat them with the Gram flour, and in a flat frying pan, with the cooking oil hot, fry the cutlets, on both sides. When done, remove them on a wicker basket lined with kitchen towels.