

Shami Kebab

Written by W.J.Pais



Ingredients

| | Quantity: | Measure: | Ingredients: | Description: |
|-----|-----------|---------------|-------------------|-------------------|
| | 500 | Grams | Beef - Mince | Boil and |
| 10 | | Flakes/Cloves | Garlic | Grind with boiled |
| 1 | | Teaspoon | Jeera/Cumin Seeds | Grind with boiled |
| 4 | | Nos | Cardamoms | Grind with boiled |
| 1 | | Inch | Cinnamon | Grind with boiled |
| 1 | | Inch | Ginger | Grind with boiled |
| 6 | | Nos | Pepper Corns | Grind with boiled |
| 3 | | Medium | Chillies Red Dry | Grind with boiled |
| 100 | | Grams | Dhal, Chana | soaked overnight |
| | | As Required | Ghee | |

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| | | | |
|---|--------|----------------|---------|
| 1 | Medium | Onion | Chopped |
| 5 | Medium | Chillies Green | Chopped |
| 2 | Nos | Eggs | |

Method

* Boil minced meat in 3 cups of water and a teaspoonful of salt till water is absorbed and meat is tender.

* Grind meat into a fine paste.

* Take garlic, cumin seeds, cardamoms, cinnamon, ginger, peppercorns, red chillies and soaked gram dal and grind into a fine paste.

* Mix both the pastes well.

* Now mix well beaten eggs and prepare a uniform dough.

* Add finely chopped green chillies and onion to dough and mix well.

* Shape the dough into small round flattened balls or kababs.

* Heat ghee and deep fry kababs till golden brown and serve hot with sauce or chutney.