



Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	750	Grammes	Potatoes	Boil in salted water
a		Pinch	Turmeric Powder	For mashed potatoes
1/2		Kilogram	Beef - Mince	Cook with ginger and garlic
2		Teaspoon	Ginger Garlic Paste	For Beef mince
		As Required	Salt	To Taste
		As Required	Cooking Oil	For Frying
3		Large	Onions	minced
1		Teacup	Coriander Leaves (Kothmeethi)	chopped
2		Inch	Ginger	chopped
6		Medium	Chillies Green	chopped
1		Teaspoon	Pepper Powder	To taste
1		Nos	Eggs	Dip cutlets in beaten eggs
		As Required	Bread Crumbs	For rolling cutlets
1		Nos	Lime (fresh)	To taste

Method

- 1)Cook potatoes with little salt, and enough water.
- 2)Mash them well with turmeric powder.
- 3)Cook beef with ginger-garlic paste and salt, till done.
- 4)Heat some oil in a pan.
- 5)Fry onions, till brownish.
- 6)Add green chillies, ginger and coriander leaves and fry for some time.
- 7)Add the cooked beef and little pepper and saute for some time.
- 8)Remove from heat and let it cool.
- 9)Grind it dry in a grinder.
- 10)Mix together the above ground beef mix and mashed potatoes.
- 11)Add juice of a lemon to it and mix well.
- 12)Make cutlets of the mixture.
- 13)Dip them in beaten egg and roll in bread crumbs.
- 14)Deep fry in oil.