

Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grammes	Beef - Mince	Wash the mince
2	Teaspoon	Chilly Paste, Red	Masala for Marinade
2	Teaspoon	Garam-Masala	Masala for Marinade
2	Salt-Spoon	Salt	For Taste
5	Grammes	Jeera/Cumin Seeds	Masala - broil
10	Grammes	Coriander/Dhania	Masala - broil
100	Grammes	Dhal, Urid (white)	Masala - broil
250	Grammes	Dhal, Chana	Masala - broil
5	Tablespoon	Cooking Oil	Frying Medium
0.5	Teacup	Flour, Gram /Chana Ata	To bind Mince cutlets

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.