

## Beef Kheema

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### Ingredients

500-600 gms freshly ground lean beef  
1½ fist size onions cut finely  
1 medium size tomato sliced thinly  
8-10 flakes garlic sliced thinly  
3-4 green chillies cut in length  
3 teaspoons bafat powder  
3 tablespoons white vinegar

### Method

Put all the above in a cooking vessel with one cup of water and mix well.

After heating well, add 2 tsp of ghee and 2 chicken maggie cubes. Add required amount of water for consistency needed.

Potatoes cut into 1 cm cubes or green peas can be added if required.

Cook for about 10 mts until potatoes are soft.

Garnish with chopped corriander leaves.

Same procedure as above for ground lamb

Instead of bafat powder use Stew Powder.

Curry leaves (Bevsoppu) can be used as alternative to corriander leaves.