

Beef Meat Ball Curry

Written by Our Family

Ingredients

Quantity:	Measure:	Ingredients:	Description:
	As Required	Cooking Oil	
1	Teaspoon	Ginger Garlic Paste	fry
5	Medium	Chillies Green	slit, and fry
1	Large	Onion	saute till light br
2	Sprigs/Twigs	Curry Leaves	wash, cut and fr
1/2	Teaspoon	Turmeric Powder	Add to fried onio
2	Tablespoon	Coriander Powder	Add to fried onio
1	Teaspoon	Chilly Powder, Red	Add to fried onio
1	Large	Tomatoes	Finely chop and
	As Required	Salt	For taste
1	Teacup	Coconut Milk	Add to fried onio
1	Kilogram	Beef - Mince	Double ground,

Method

- 1)Heat oil in a pan.
- 2)Saute onion and ginger-garlic paste till onion turns light brown or translucent.
- 3)Add curry leaves and slit green chillies..
- 4)Add chilly powder, turmeric powder, coriander powder, garam masala powder and jeera powder and fry well.
- 5)Add finely chopped tomato and saute well.

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6)Add a little water and coconut milk.

7)Add salt.

8)Take the meat(wash and squeeze out the water) and roll it into small balls and drop them into the curry.

9)Let the meat balls cook.

:- Add little more water if necessary.

10)Once the meat is done, open the lid and cook for another 5 mins or until the gravy thickens.

:- Serve hot with rice, chapattis or pooris.