

Beef Cutlets

Written by V.J.Pais

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|---------------------|-----------------------------|--------------|
| half | Kilogram | Beef - Mince | Wash and |
| One | Medium | Eggs | Beat the egg |
| One | Bunch | Coriander Leaves (Kothmeed) | Minced |
| Half | Bunch | Mint Leaves (Pudina) | Minced |
| Ten | Flakes/Seeds/Cloves | Garlic | Minced |
| Two | Medium | Chillies Green | Minced |
| Half | Inch | Ginger | Minced |
| Two | Medium | Onions | Minced |
| Two | Tablespoon | Lime Juice | Mix |
| One | Teacup | Bread Crumbs | For rolling. |
| | As Required | Pepper Powder | To Taste |
| | As Required | Salt | To taste |
| Half | Teacup | Cooking Oil | for frying |

Method

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Wash and drain the ground beef mince. Mix all of the ingredients in it the beef mince and make cutlets as desired, Add salt and pepper powder to taste. Dip in the beaten egg and then roll in bread crumbs and fry till cooked.

Note: Cutlets could also be made by boiling/cooking the mince before.