

Spicy Beef Steak

Written by Gration Farias



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Beef - Steak	
1	Piece	Ginger	Blend in Proces
1	Medium	Onion	Blend in Proces
10	Flakes/Seeds/Cloves	Garlic	Blend in Proces
1	Teaspoon	Mustard Seed	Grind
1/2	Teaspoon	Salt	Grind
1	Teaspoon	Jeera/Cumin Seeds	Grind
1	Tablespoon	Coriander/Dhania	Grind
6	Nos	Chillies Kashmir	Grind
1	Tablespoon	Cooking Oil	Fry Onion mixtu

Method

Place ginger , onion, and garlic in a blender or food processor and process until very finely minced.

Grind coriander and cumin seeds, red chillies, salt, and mustard seeds in a spice grinder or coffee grinder until powdered. Stir into onion mixture.

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Heat 1 Tbsp. vegetable oil in large skillet and add onion mixture. Saute gently over medium low heat until very fragrant. Remove from heat and place on steaks, turning to coat. Refrigerate steaks, tightly covered, for 2-24 hours.

When ready to cook, prepare and preheat grill. Remove steaks from marinade and cook over medium high coals for 10-15 minutes until desired doneness. Slice thinly across the grain to serve. Serves 6