

# Minced Beef Curry with Dhal

Written by Bhavesh Zaveri

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## Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Teacup	Water	For cooking
500	Grammes	Beef - Mince	Wash and boil
2	Teacup	Dhal, Masoor	Boil and add to
2	Tablespoon	Cooking Oil	For seasoning
0.5	Nos	Onion	Make slices for
10	Nos	Pepper Corns	broil on tawa an
1	Medium	Onion	Peel and slice b
12	Nos	Chillies Kashmir	Remove stems &
0.5	Teaspoon	Jeera/Cumin Seeds	broil on tawa an
1	Tablespoon	Coriander/Dhania	broil on tawa an
1	Nos	Onion	broil on tawa an
1	Inch	Turmeric/Haldi	broil on tawa an
1	Teaspoon	Garam-Masala	To be added to
0.5	Teaspoon	Mustard Seed	broil on tawa an
0.5	Nos	Coconut scraped (fresh)	broil on tawa an
5	Medium	Chillies Green	Stems removed
3	Flakes/Seeds/Cloves	Garlic	broil on tawa an

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1	Ball	Tamarind	Remove seeds
200	Grammes	Potatoes	Boil, peel skin a
A	Little	Salt	To taste

### Method

Cook half a kilogram of beef mince in a vessel, after frying the sliced onion in 3 teaspoons of ghee. Cover the vessel, and cook in its own gravy till the meat is cooked.

Then add 3 cups of boiling water and 2 cups Masoor dhal previously washed. When the meat and dhal are cooked well, add the curry masala, to be prepared as follows:

Broil separately on a cast iron skillet (thawa) each masala, scraped coconut and sliced onion except tamarind. Grind all the masala to a fine paste. Add this masala with a little water to the meat.

Heat the oil for seasoning, and fry half sliced onion. Pour the meat with its gravy into the seasoning and cook. Add boiled potatoes, peeled and diced in cubes.