

## CUTLETS IN MEAT SAUCE

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(Christabel Fernandes)

### Ingredients

1 lb hamburger mince  
1 onion  
2 green chillies (cut fine)  
½” ginger fresh – cut fine  
2 cloves garlic – cut fine  
½ tsp mixed spice (garam masala)  
1 egg – beaten  
Bread crumbs  
Salt and vinegar to taste.

### Method:

- ❖ Mix all the above ingredients well together.
- ❖ Divide into approx 12 portions – roll each portion into a ball, then flatten into a cutlet shape, coat on all sides with bread crumbs and fry.

### Sauce

1 onion  
½ tsp each Garlic, Ginger and chilli powders  
1 can tomatoes  
Salt to taste  
Raisins (optional)

### Method:

- ❖ To prepare sauce – chop onion and fry in oil. Then add garlic, ginger, chilli powder and salt to taste. Add the can of tomatoes, mix and mash well, bring to a boil. Add raisins.
- ❖ Place cutlets in pyrex dish and pour the sauce over. Bake in a preheated oven at 350°F for about 20 minutes.