

SHAMI KEBABS

(Donald Ferro)

Ingredients for Shami Kebabs:

1 kg ground beef	5 cloves of garlic
200 grams gram dhal	1" piece of cinnamon stick
½ tsp cumin seeds	1 small piece of ginger root
10 red chilli pods	½ tsp coriander seeds
4 black cardamoms	Salt (to taste)
12 black peppercorns	2 eggs

Ingredients for Green Chutney

1 bundle mint	1" ginger root
1 bundle coriander	2 medium sized tomatoes
10 green chillies	1 lime
5 cloves of garlic	Salt (to taste)

Method (Shami Kebabs)

- ❖ Wash the gram dhal and soak it for an hour.
- ❖ Grind all the above ingredients together for the shami kebabs in a dry grinder.
- ❖ Boil the mince, gram dhal and all the spices together. Make sure the meat is completely dry. Let it cool down.
- ❖ Grind in the mincing machine to a fine paste. Form them into round patties.
- ❖ Beat the eggs into nice cream froth.
- ❖ Put oil into the frying pan, let it get hot. When it is hot, dip the patty in the egg and place it the frying pan. Fry until golden brown (both sides).

How to Make the Chutney

- ❖ Clean the coriander, mint, chilli, garlic and ginger. Then wash them.
- ❖ Cut the tomatoes into four pieces.
- ❖ Blend everything together. Add the lemon juice and salt to taste.

Method for making Bun Kebabs

- ❖ Take a bun, put a little oil on the frying pan and fry the bun both sides. Take the bottom part of the bun; put some green chutney on it, a piece of lettuce, a few sliced tomatoes, a few sliced onions and cucumber.
- ❖ Now put the shami kebab on top of it.
- ❖ Now take the top part of the bun, put some green chutney on it and put it on top of the shami kebab. Your Bun Kebab is ready to eat.