

Do Piyaza Keema – Ground Beef Curry



Prep Time: 1 ¼ – 1 ½ hours. Serves: 16 people

Ingredients:

- Ground Beef – 1 Kilogram
- Onions – 1 Kilogram
- Tomatoes (large), diced – 4
- Dried Round Red Peppers – 16
- Black Cardamom (whole) – 2
- Cloves – 10
- Whole Black Peppers – 12
- Ginger Paste – 2 Teaspoons
- Garlic Paste – 2 Teaspoons
- Ghee – 4 Cooking Spoons (or a quarter cup). Add more as needed
- Chopped fresh cilantro and cayenne/jalapeno peppers for garnish

Procedure:

- 1) Peel and cut onions into half and then into thin slices
- 2) Fry the onions until they start to turn golden brown in ghee
- 3) Make sure that the ground beef is rinsed under water and smashed into small pieces
- 4) Add the ground beef and the rest of the spices and tomato into the pot
- 5) Cover the pot with a lid and cook on medium heat
- 6) Once the meat is cooked, around 20 minutes or so, take off the lid and fry on higher heat for 15 minutes until done
- 7) Garnish with fresh cilantro and cayenne/jalapeno peppers
- 8) Serve with naan, sweet bread or rice

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