

Samosas



Ingredients:

Ground beef – 1 Pound

Fresh cayenne or jalapeño peppers (chopped) – 2

Ground ginger (or ginger paste) – 1 teaspoon

Ground garlic (or garlic paste or chopped garlic) – 1 teaspoon

Salt – 1 teaspoon

Fresh cilantro (chopped) – ¼ cup

Onion (chopped small pieces) – 1 medium size

Spring roll wrappers. Thawed out in the refrigerator (cut into strips, 2 strips per square sheet) – 1 packet of 25 (will need to double the strips so that the samosas filling does not fall out).

White flour and water – make it into a paste so it can be used to seal the samosas

Procedure:

- 1) Fry ground beef in skillet on medium heat. Add all the spices – ginger, garlic and salt while frying the beef.
- 2) Ten minutes into frying the ground beef, add onions, peppers and cilantro.
- 3) Once beef is cooked through, about 5-10 more minutes, transfer it into a bowl and let it sit for a few minutes until it reaches room temperature.
- 4) Cut each of the square spring roll wrappers down the middle to create two strips per wrapper. Cover it with moist cloth to keep the strips from drying out. Make sure that the cloth is only moist, not wet.
- 5) Double up the strips in one hand and use the other hand to fold it to form a pouch. Fill it with a couple of tablespoons of the ground beef filling. Seal it using the flour paste to form a rectangular “samosa”.
- 6) Fry the samosa in deep fryer until golden brown. Set the samosas on paper towels so the oil gets absorbed. Serve samosas with chili garlic sauce, sweet chili sauce or ketchup.