

## Shami Kebabs – Ground beef kebabs with spices



Prep Time: 2 – 2 ½ hours. Serves: 20 people

### Ingredients:

- Ground beef – 2 kilograms
- Chana daal – 2 cups
- Basmati Rice – 4 cooking spoons
- Ginger paste – 2 teaspoons
- Garlic paste – 2 teaspoons
- Dried Red Round Peppers – 16 to 20
- Cloves – 10
- Peppercorns – 10
- Cinnamon sticks – 2
- Black cardamom – 4
- Onions – 2 small, chopped up into small pieces
- Water – 2 cups

Added later:

- Onions – 4 (chopped small). This one is added later
- Fresh cayenne peppers – 4
- Fresh cilantro – 1 cup chopped
- Eggs – 2 (beaten/mixed by a fork)
- Oil – 4 Tablespoons (used for frying the kebabs – do not mix in the ingredients)

### Procedure:

- 1) Rinse the ground beef and then mix all ingredients except the ones that say “added later” in a pot and cook until the beef and the chana daal are cooked

thoroughly, roughly an hour. Make sure that the mixture is really dry before taking it off the burner

- 2) Use a chopper/grinder and grind the mixture smooth.
- 3) Add the remaining four ingredients to the mix
- 4) Form into small round patties 1/3 of an inch thick
- 5) Heat up the oil in a frying pan and fry the kebab patties on each side until golden brown
- 6) Serve with naan or rice and daal

*A Casa de Montaña Bed & Breakfast recipe*