Recipe from India
Shami Kebab

Kebabs are synonymous with Indian cuisine – smoky, succulent, spicy and scrumptious! Try this classic recipe of minced meat mixed with ground spices for a truly melt-in-the-mouth experience.

Preparation time: 60 minutes
Serves: 4 - 6
Ingredients

- 1 pound minced meat (keema)
- ¼ cup Bengal gram lentil
- 10 cloves garlic
- 1 teaspoon cumin seeds
- 5 pods green cardamom
- 2 sticks cinnamon
- 5 cloves
- ¼ teaspoon turmeric powder
- 1 teaspoon red chili powder
- 2 tablespoons oil or ghee
- 1½ cups water

Filling Ingredients

- 3 finely chopped onions
- 2 finely chopped fresh mint leaves
- 3 tablespoons grated yogurt cheese
- 4 de-seeded and chopped green chilies
- salt to taste

Preparation

- Mix all the above ingredients and simmer on medium heat for 2 minutes before reducing to low heat.
- Boil until all the water evaporates and the meat and dal (lentil mixture) are cooked.
- Stir occasionally to prevent burning.
- Add salt and blend in a food processor then knead it like dough. Shape into round patties.

Filling Preparation

- Mix all the ingredients together.

- Flatten the patties and put a tablespoon of the filling in the center and reshape into a patty. Refrigerate for 20-25 minutes.
- Pre-heat a griddle adding 2 tablespoons of oil or ghee and shallow fry 3 kebabs at a time.
- Cook on low heat to medium heat. Flip over and brown both sides until golden brown.
- Serve with salad, onion rings and lemon wedges.