

Beef Samosas

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

These savory spicy beef samosas are wonderful My friend from Bangladesh gave me this recipe You just cant buy better in the shops

Ingredients

- - 2 large potatoes
- peeled - 1 cup frozen peas
- thawed - 2 tablespoons vegetable oil - ½ teaspoon cumin seeds - 1 bay leaf
- crushed - 1 pound ground beef - 2 large onions
- finely chopped - 4 cloves garlic
- crushed - 1 tablespoon minced fresh ginger root - 1 ½ teaspoons salt - 1 teaspoon ground cumin - 1 teaspoon ground coriander - 1 teaspoon ground turmeric - 1 teaspoon chili powder - ½ teaspoon ground cinnamon - ½ teaspoon ground cardamom - ½ teaspoon ground black pepper - 1 quart oil for deep frying - 2 tablespoons chopped fresh cilantro - 2 tablespoons chopped green chile peppers - 1 (16 ounce) package phyllo dough

Instructions

1. Bring a medium saucepan of lightly salted water to a boil. Stir in potatoes and peas; cook until potatoes are tender but still firm
2. about 15 minutes. Drain
3. mash together
4. and set aside. Meanwhile
5. heat 2 tablespoons oil in a large saucepan over medium-high heat. Add cumin seeds and bay leaf; stir until fragrant and seeds are browned. Add ground beef and onions; cook until beef is browned and crumbly and onions are soft
6. about 5 to 7 minutes. Stir in garlic and ginger. Season with salt
7. cumin
8. coriander
9. turmeric
10. chili powder
11. cinnamon
12. cardamom
13. and black pepper. Stir in the mashed potato mixture. Remove from heat and chill in the refrigerator for 1 hour
14. or until cool. Heat 1 quart of oil in a deep saucepan over medium heat. Mix cilantro and green chile peppers into potato and beef mixture. Place approximately 1 tablespoon of the mixture onto each phyllo sheet. Fold sheets into triangles
15. pressing edges together with moistened fingers. Lower samosas carefully into the hot oil in batches. Fry until golden brown
16. about 3 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining samosas. Serve warm. Recipe Tip Chicken livers can be used instead of beef livers if preferred. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
17. ingredient density
18. and specific type of oil used.