

Sambusa

Jacob · 29/09/2024

**Prep Time**

1 hr 10 mins

Difficult

Medium

Servings

24

Description

This sambusa recipe is my version of a Somali dish that I learned by watching friends around Ramadan. These sambusas are really good and I can't stop eating them. They are served during Ramadan weddings parties or just because. Since I am married to a Somalian man, I learned to cook a few things and there are some of my American dishes he loves as well.

Ingredients

- 2 tablespoons olive oil - 1 small onion
- finely chopped - 1 leek
- chopped - 1 clove garlic
- minced - 2 pounds ground beef - 2 teaspoons ground cumin - 2 teaspoons ground cardamom - 1 teaspoon salt - 1 teaspoon pepper - 1 tablespoon all-purpose flour - 1 tablespoon water
- or as needed - 1 (14 ounce) package spring roll wrappers - 1 quart oil for frying
- or as needed

Instructions

1. Heat olive oil in a large skillet over medium heat. Cook and stir onion
2. leek
3. and garlic in hot oil until onion is transparent. Add ground beef; cook and stir until still slightly pink and about halfway done. Season with cumin
4. cardamom
5. salt
6. and pepper; mix well. Continue cooking until beef is browned and crumbly. Remove the skillet from heat. Mix together flour and water in a small bowl to make a thin paste. Using one wrapper at a time
7. fold into the shape of a cone. Fill cone with beef mixture
8. close the top
9. and seal with paste. Repeat until wrappers or filling are used up. Heat oil in a deep fryer or large saucepan to 365 degrees F (170 degrees C). There should be enough oil to submerge sambusas. Fry sambusas
10. a few at a time
11. in hot oil until golden brown. Remove to a paper towel-lined plate to drain. Recipe Tip You can substitute shredded beef for the ground beef if you like. 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
12. ingredient density
13. and specific type of oil used.