

Beef Samosas

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This traditional Indian dish is easier than you think! Savory spices and beef are sauteed, stuffed into phyllo dough, and fried for pockets of beef bursting with flavor. Serve as a starter for an Indian inspired meal or make a batch for the perfect party appetizers.

Ingredients:

2 large potatoes, peeled
1 c. frozen peas, thawed
2 Tbsp vegetable oil
1 bay leaf, crushed
2 large onions
1 lb ground beef
4 cloves garlic, minced
1 Tbsp fresh ginger root, minced
½ tsp black pepper
½ tsp salt
1 tsp ground coriander
1 tsp ground cumin
1 tsp ground turmeric
1 tsp chili powder
½ tsp ground cinnamon
½ tsp ground cardamom
2 Tbsp fresh cilantro, chopped
1 (16 oz) package phyllo dough
1 quart oil for frying

Directions:

1. Bring a large pot of lightly salted water to a boil. Stir in potatoes and peas and cook for 15 minutes or until potatoes are cooked through. Drain and mash together. Set aside.
2. In large saucepan heat oil over medium heat. Mix in onions and ground beef and add crushed bay leaf. Cook until beef is browned and onion is sauce, approximately 5 minutes. Add garlic and ginger root and stir to combine. Add black pepper, salt, cumin, coriander, turmeric, chili powder, cinnamon and cardamom. Add mashed potato mixture and stir to combine.
3. Transfer to a large bowl and refrigerate, covered, for 1 hour or until cool.
4. In large, heavy saucepan heat frying oil over medium heat.
5. Remove beef mixture from refrigerator. Stir in cilantro.
6. Prepare samosas by placing 1 tbsp of mixture on each phyllo sheet. Fold sheet into a triangle, and press edges together with moistened fingers to seal. Continue until all mixture has been used.
7. Fry in small batches until golden brown, about 3 minutes. Drain on paper towels and serve warm.

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