



# Shami Kabab



## ingredients:

- 1 pound minced lamb or goat meat (you can also use beef or chicken)
- 1 large onion, finely chopped
- 1 tablespoon ginger-garlic paste
- 1 teaspoon garam masala
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon red chili powder
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup chopped fresh cilantro
- 1/4 cup melted butter
- 1/4 cup breadcrumbs
- 1 egg, beaten
- 1 tablespoon lemon juice
- 1/4 cup water

## Method:

- **Combine Ingredients:** In a large bowl, combine the minced meat, onion, ginger-garlic paste, garam masala, cumin, coriander, red chili powder, turmeric, salt, pepper, cilantro, and breadcrumbs.
- **Knead and Shape:** Knead the mixture well until it becomes sticky and cohesive. Shape the mixture into small, flat patties or kebabs.
- **Marinate:** In a separate bowl, whisk together the melted butter, egg, lemon juice, and water. Brush the marinated mixture over the kebabs.
- **Cook:** Preheat a grill or skillet over medium heat. Grill or cook the kebabs for 5-7 minutes per side, or until they are cooked through and slightly browned.
- **Serve:** Serve the sahi kababs hot with your favorite dipping sauce, such as mint chutney or tamarind chutney.