

# Handi Kabab

<http://www.ruchiskitchen.com/ruchiskitchen/recipe.htm>

Servings: 4



Minced meat kebabs' in spicy gravy

## Ingredients

### For the Kebabs':

- 1¼ pounds boneless mutton
  - 2 big onions
  - 2 tsp. ginger-garlic paste
  - 2 tsp. cumin powder
  - 2 tsp. garam masala powder
  - 1 tbs. chopped coriander leaves
  - 1 tsp. mace-cardamom powder
  - 6 egg yolks, hard-boiled for filling
  - 4 ounces graham flour, roasted
- Salt according to taste

### For the Gravy:

- 2 big onion
  - 2 tsp. ginger-garlic paste
  - 1 tsp. whole garam masala
  - 1¼ ounces Curd
  - 1 tsp. Kashmiri chili powder
  - 1 tsp. cumin powder
  - 1 tsp. garam masala powder
  - 2 tbs. oil
- Salt according to taste

## Cooking Method

To prepare the kebabs'...

1. Grind the meat along with all the dry ingredients, **except graham flour**.
2. Mince it twice and then mix it well with the roasted graham flour.
3. Divide into equal portions.
4. Put a little of the egg yolk filling in the center and roll the mince meat into a round kabab, so as to cover the filling completely.
5. Roll into balls and keep them aside.

To prepare the gravy...

1. Add brown onion, ginger-garlic paste, whole garam masala, salt and enough water.
2. Cook them well for 15 minutes.
3. Add oil and curd and cook lightly.
4. Add the meat balls and cook in the oven till it becomes thick.
5. Add Kashmiri chili powder, tomato puree and broiled cumin powder.
6. Stir well.
7. Sprinkle garam masala powder over it.

Serve hot on a sizzler.