

BUTTER SEEKH KEEBAABS

INGREDIENTS

- ½ kg. Mince (steak/mutton)
- 1 tsp. ginger/garlic
- 1 slice brown bread (grated)
- 1 tsp. red chillies
- 1 tsp. dhana
- 1 tsp. jeeru
- 1 tbs. lemon juice
- ½ tsp. tumeric powder
- salt to taste
- 1 onion (grated)
- handful of dhania
- handful of spring onions (optional)

Method

Mix all ingredients together. Make into balls. Pat each one in palm. Add a blob of butter in the middle of the mince and then roll into kebaab. Place in oven tray. Drizzle 4 tbs. of ghee and 4 tbs. of lemon juice in tray. Bake in oven for 30 minutes or until cooked.

Serve with salads and chips.