Posted on 17 September 2012

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Indian Roast Beef With Potatoes

Ingredients

1lb. Beef
2 onions
2 potatoes
tumeric (haldi) powder
chili powder
Jeera powder
Pepper powder
1tsp. Soy sauce
Tabasco
Ginger/garlic paste
salt

Preparation

1. Slice the beef and rub with salt and ginger/garlic paste
2. Boil in some water in a pressure cooker
3. After 4 whistles reduce the heat to low
4. Saute the onions until they have browned
5. Remove the beef and flatten it
6. Put the beef slices on top of the onion rings
7. Pour the beef stock on top and sprinkle the remaining ingredients
8. Simmer until the potatoes are cooked and serve immediately.

Cooks Note