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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
