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by Hilda Roach

Aunt Hilda's Beef Olive

Ingredients

For The Beef Rolls:
1/2 kg beef
1/4 kg bacon
1/4 kg potato
For The Gravy:
2 onions (finely chopped)
1 tsp cumin powder
1 tsp turmeric powder
1 tsp pepper powder
1 tbsp ginger paste
1 tbsp garlic paste
4 tomatoes (chopped)

Preparation

1. Beef Rolls Preparation:
2. First boil the potatoes. Then cut all into long pieces (similar to French fries)
3. At the side, fry the bacon - not crispy.
4. Then cut the beef into thin slices and pound it flat.
5. Inside each strip place a thin slice of potato and bacon.
6. After that roll each piece and tie it (with cotton thread) well.
7. Put in a vessel and let it cook on slow gas for about 10 to 15 minutes.
8. Then let it cool for a few minutes.
9. Following that take out the pieces on a plate - remove the string and keep aside. Gravy Preparation:
10. Put some oil in a vessel.
11. Saute the onions.
12. Add ginger and garlic paste, and fry for a few minutes.
13. Then add all the powders and stir well.
14. After that put in the tomatoes and fry again for a while.
15. Lastly, add some water to make the gravy and let it boil for about 5 minutes.
16. Now add the cooked beef rolls to the gravy and let it simmer for another 5 minutes.
17. Serve with thick slices of fried potatoes.