

Directions

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1. Firstly, add beef mince, fat, and grind well. Now add green chilies, ginger, onion and green coriander in chopper and grind it nicely.
2. Then add garam masala, cumin powder, coriander powder and salt and grind for 1 to 2 minutes. When paste becomes thin, take out in one bowl.
3. Now keep chill ice water in separate bowl.
4. Then wet your hands with chilli water and roll mince on square skewers like seekh kebabs.
5. When mince has been put on all skewers, grease all the meat with [Eva Cooking Oil](#), put all skewers on grill and change their sides after half a minute. Remember that heat of coals should not be too high.
6. When golden color from all sides, remove it and serve hot with yogurt salad.