

ONION STUFFED BEEF KOFTA

Serves 4



Filling:

2 T butter or olive oil or peanut oil
1 large onion, chopped -- saute in above

Remove from heat and add:

2 t grated fresh ginger
1 t jalapeno pepper, minced
4 T mint, chopped
zest of 1 lemon
salt & pepper

Meat:

1 lb ground chuck
1 T garlic
1 t cinnamon
2 t cumin
1 t salt
1/2 t pepper
1/4 t cayenne
1/2 t ginger
Combine all and chill.

Olive or peanut oil for frying

Divide meat mixture in half. Form one half into 4 patties, each 1/2 inch thick. Make a well in the center and stuff 1/4 of the onion filling into the well. Top each patty with 1/4 remaining meat. Shape into an oval. Sprinkle salt in frying pan. When brown, add meat ovals. Fry, turning 3 minutes a side.