

Gujarati Beef Cream Kebabs

Ingredients

- 1 ½ lbs 1"-thick beef sirloin, cubed
- 2 tsp finely grated ginger
- 1-2 tsp finely chopped green chili
- 1 tsp crushed garlic
- 1/3 cup heavy cream
- 1/4 tsp salt
- 1 large egg
- plain bread crumbs
- oil for deep frying

Directions

Combine the beef with the ginger, chili, garlic, cream and salt and let marinate for at least 3 hours. Beat the egg in a bowl and place the bread crumbs in another. Dip each beef cube in the egg and then roll it in the bread crumbs.

Heat enough oil for deep frying over medium heat in a frying pan and carefully add the beef in a single layer. Fry, turning if necessary, until the beef is cooked through, about 4 minutes total. Drain on paper towels and serve.