



These are the perfect kebab with amazing flavor profile that balances out the spicy and the tangy. The cool dip makes the perfect accompaniment.

## Ingredients

### For the Kebabs

1 Kg Beef Mince

2 Medium Sized Onions - Finely Minced

Fresh Coriander Leaves and Stocks -  
Chopped

5 garlic Garlic cloves, minced

1 Lemon, squeezed

Bread Crumbs - 250 gm

1 Tablespoon Garam Masala

1/2 Teaspoon Turmeric Powder

1/2 Table spoon of Red Chilli Powder  
(optional)

2 Tablespoon Cumin Powder



1 Tablespoon Coriander Powder  
Salt to taste

1 Tablespoon of Oil  
2 tablespoons of black pepper

### For The Dip

7-8 Stocks and leaves of Fresh Coriander  
Leaves  
2 Cloves of Garlic  
One Small Onion

1 inch Ginger  
1/2 cup of mala (you can use plain  
yoghurt or sour cream)  
2 Tablespoons of freshly squeezed

### Method

1. Simply add all of the ingredients for the kebabs in a large mixing bowl and mix together well
2. Set aside for maximum of 15 minutes.
3. On BBQ Skewers add the meat to make kebabs. Before using the skewers, soak them in water. This prevents them from igniting while using them on the grill.
4. Then just slap them on the grill and keep turning them until it is done. They should turn golden brown towards the end.
5. Check every five minutes.
6. Serve with the amazing mala dip (refer to the post for the method)



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**SERVE WITH:** as a side to your favorite dish (roast potatoes, rice dishes), or on their own

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/minced-beef-kebab-with-tangy-dip/>