

## *Indian Beef Samosas*



### Ingredients

- 2 large potatoes, peeled
- 1 cup frozen peas, thawed
- 2 TBLSs vegetable oil
- ½ tsp cumin seeds
- 1 bay leaf, crushed
- 2 large onions, finely chopped
- 1 pound ground beef
- 4 cloves garlic, crushed
- 1 TBLS minced fresh ginger root
- ½ tsp ground black pepper
- 1 ½ tsps salt
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 1 tsp chili powder
- ½ tsp ground cinnamon
- ½ tsp ground cardamom
- 2 TBLSs chopped fresh cilantro
- 2 TBLSs chopped green chile peppers
- 1 quart oil for deep frying
- 1 (16 ounce) package phyllo dough

### Directions

1. Bring a medium saucepan of lightly salted water to a boil. Stir in potatoes and peas. Cook until potatoes are tender but still firm, about 15 minutes. Drain, mash together, and set aside.
2. In a large saucepan over medium high heat, heat the oil. Brown cumin seeds and bay leaf. Mix in onions and ground beef. Cook until beef is evenly brown and onions are soft, about 5 minutes. Mix in garlic, fresh ginger root. Season with black pepper, salt, cumin, coriander, turmeric, chili powder, cinnamon, and cardamom. Stir in the mashed potato mixture. Remove from heat and chill in the refrigerator for 1 hour, or until cool.
3. Heat oil in a large, heavy saucepan over high heat.
4. Mix cilantro and green chile peppers into the potato and beef mixture. Place approximately 1 TBLS of the mixture onto each phyllo sheet. Fold sheets into triangles, pressing edges together with moistened fingers.
5. In small batches, fry until golden brown, about 3 minutes. Drain on paper towels and serve warm.