

Dum Ka Champ

Serves: 4

Preparation Time: 30 minutes

Cooking Time: 45 minutes

Ingredients:

For Patties

- 2 teaspoons *Cumin Seeds*
- 2 inch piece *Ginger* - cut in chunks
- 5 cloves *Garlic* - cut in chunks
- 4 *Thai Chillies* or any *Green Chili* - cut in chunks
- 1/4 cup *Onion* - roughly chopped
- 2 tablespoons *Fried Onions* (I use store bought)
- 20 ounces *Ground Beef* (I used extra lean)
- Salt* to taste
- 1/4 teaspoon *Turmeric Powder*
- 1 teaspoon *Garam Masala Powder*
- 1/2 teaspoon *Cumin Powder* (optional)
- 1 *Large Egg* - lightly beaten
- 3 tablespoons *Oil*

Directions:

For Patties

1. In food processor, pulse cumin seeds few times to crush them a bit. Add ginger, garlic, Thai chili and process until very finely chopped. Transfer to a bowl and keep aside.
2. In same food processor, add onion and grind until very finely chopped. Transfer to the bowl with ginger, garlic and chili.
3. Add remaining patties' ingredients except egg and oil to the bowl and mix well with hand. (I pulse the meat mixture few times in the food processor after mixing with hand)
4. Divide the meat mixture into 8 equal portions and shape each portion into patties about 3 inches wide and 1/2 inches thick.
5. Heat a large pan with oil over medium heat. Once hot, lightly coat the meat patties with beaten egg and pan fry till lightly golden for about 3 to 4 minutes per side, flipping once. Remove from oil and keep aside.

For Gravy

1. In a small bowl, combine Yogurt with 1/2 cup of water, red chili powder, turmeric powder and salt. Whisk well to smooth it out.
2. In the same pan used above, wipe out some oil leaving a thin layer coating at the bottom.
3. Place each ingredient in the pan in a single layer with few tablespoons of yogurt between each layer, starting with potatoes at the bottom, meat patties, onion rings, and finally tomatoes on top.
4. Pour remaining yogurt mixture over the top, cover with a tight lid and cook over low heat for about 30 minutes undisturbed.
5. After 30 minutes, check to see if potatoes are tender. If there is too much water, increase heat to medium and let it evaporate partially covered or uncovered for about 5 minutes. (Keep in mind that potatoes will soak up water later so don't over evaporate it)
6. Once you've reached the desired consistency of liquid and potatoes are cooked through, top it up with mint, cilantro and Thai chillies. Let sit covered for about 5 minutes before serving.
7. Serve hot with Chapati or Naan.



For Gravy

- 1/2 cup *Yogurt*
- 1 teaspoon *Garam Masala Powder*
- 2 teaspoons *Red Chili Powder*
- 1/4 teaspoon *Turmeric Powder*
- 1/2 teaspoon *Salt* (adjust to taste)
- 2 *Russet Potatoes* - cut into 1/4 inch rounds
- 1 large *Onion* - cut into 1/4 inch rounds
- 2 medium *Tomatoes* - cut into 1/4 inch rounds
- 1/3 cup *Mint Leaves* - roughly chopped
- 1/4 cup *Cilantro* - roughly chopped (optional)
- 2 *Thai Chillies* - cut in half lengthwise