

Samosas



INGREDIENTS

1. 1 inch gingerroot
2. 6 cloves garlic
3. 2 pounds ground lean lamb or beef
4. 3 large onions, thinly sliced
5. 1 tablespoon *mussala*
6. 1 tablespoon curry powder
7. 1 tablespoon turmeric
8. Salt, to taste
9. 2 pounds frozen egg-roll dough, thawed
10. Flour
11. Oil

Method:

1. Process ginger and garlic in blender until well mashed. Mix with meat, onions, *mussala*, curry powder, and turmeric. Sauté in a heavy frying pan over a low heat for 30 minutes, stirring occasionally and breaking up the meat (no oil or butter is needed). Spoon off fat.
2. Cut sheets of thawed egg-roll dough into 3- by 6-inch strips. Fold one point up to form a triangular pocket. Fold over again and fill the pocket with some of the meat mixture. Bring down the top and seal all open sides with a paste made of flour and water. It should be a neat, secure triangle of meat-stuffed pastry.
3. Deep-fat fry *samosas* in oil until golden brown, a few at a time. Drain and keep warm.