Seekh Kabab is an common dish is very famous and traditional dish that is mostly prepared during special circumstance like Eid, Bakra Eid, friends and family gathering and others.

In a dish combine crushed meat with all components but oil and blend well. Press with needles for 5 to 10 mint. Set apart for 2 hours. Press once all over again. Proceeds a small serving of the mixture in needles and put on a roast needle. These kebabs can also be baked straight on flame for a mint and far along fried with a slight oil in a hot pan.

Minced Beef 1 kilogram, Onion 2 medium sized, Chillies Green 4, Red Chilli Powder 1 teaspoon, Green Papaya 1 teaspoon, Fresh Coriander Leaves 1 bunch, Cardamom Pods 8, Black Pepper 1 teaspoon, Garam Masala Powder 1 teaspoon, Chick Pea Flour 4 tablespoon, Egg 1, Milk Powder 2 tablespoon, 8 Allspices, Salt as required, Dalda Banaspati 2 tbsp. or Cooking Oil