In,	gredients -	Tanzani Adapted		San the Refugee Ce		THE KITCHEN (2) 2) HARVEST
•	1 Tbsp. flour	• 1 Tbsp. curry powder				
•	1 Tbsp. water	• 1 Tbsp. turmeric powder				
•	1 Tbsp. chopped fresh ginger	• 2 lbs. ground beef			Sugar and Sal	A CAL
•	6 cloves garlic, minced	1 package of egg roll wrappersSalt and pepper to taste				
•	2 onions minced				10 BB	C
•	2 tbsp. garam marsala seasoning	• 1 quart cooking	oil			And Andrew Street Street
[Directions	Yield: 6 Serv	ving si	ze: 1	Total cost:	Serving cost:
1.	Mix together the flour and water to make a paste. 5. Fold the wrapper into the shape of a cone and fill with the meat mixture.					
2.	In a large mixing bowl, combine the garlic, ginger, garam marsala, curry and turmeric.			Use the flour paste to glue the edges together.		
3.	Add the onions and ground beef and sauté over a low heat.			Fry the Sambuusa's until golden brown.		
4.	Heat the oil in a large pot to 365	۰.				

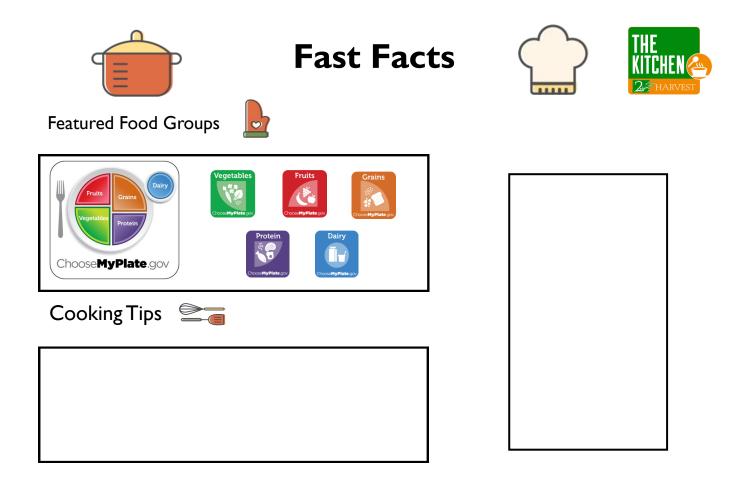
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Ingredients	Tanzanian San Adapted from <i>the Refugee Cen</i>		THE KITCHEN 25 Harvest
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