

Beef in Spicy Soy Sauce Recipe

(Malaysian Recipe)

Ingredients: Serves 4

125ml cooking oil
4 cloves garlic, peeled and thinly sliced
8 shallots, peeled and thinly sliced
2 tablespoons dried chili paste
2 sprigs curry leaves
2 tablespoons dark soy sauce
2 tablespoons meat curry powder
1 tablespoon tamarind pulp, mixed with 4 tablespoons water,
squeezed and juice strained
125ml coconut cream, extracted from ½ grated coconut
1kg beef, thinly sliced
salt and sugar to taste

Method:

Heat cooking oil in a deep pan. Add garlic and shallots and fry until fragrant. Stir in dried chili paste, curry leaves, dark soy sauce, meat curry powder, tamarind juice and coconut cream. Add the beef and a little water if gravy is too thick. Cook until meat is tender and gravy thickens. Season with salt and sugar to taste. Serve with steamed white rice.

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