

## **Beef with Basil Leaves Recipe**

**(Thai Recipes)**

**Ingredients:** Serves 4-6

3 tablespoons vegetable oil  
15 cloves garlic, peeled and crushed  
10 fresh red or green chilies, coarsely chopped  
1 lb (500 g) ground (minced) beef  
1 tablespoon oyster sauce  
2 tablespoons fish sauce  
1 teaspoon sweet (thick) soy sauce  
1 tablespoon granulated (white) sugar (or to taste)  
2 fresh long red chilies, cut into large pieces  
1 cup (8 fl oz/250 ml) chicken broth or water  
1½ cups (1½ oz/45 g) loosely packed fresh basil leaves, preferably holy basil

**Method:**

Heat oil in a wok or large, heavy frying pan over high heat. Add garlic and chilies and stir-fry until garlic just begins to brown. Add beef, stirring vigorously to break it up, about 2 minutes, then add oyster sauce, fish sauce, sweet soy sauce, and sugar to taste. Stir well to combine, then add chilies. Add chicken broth or water and bring to boil. Add basil, cook for 1 minute, then remove from heat. Transfer to a serving plate and serve.

**Note:** Traditionally, this dish is served for lunch.

**Hint:** For a less piquant dish, keep the chilies whole, or seed them.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]