

Fried Sun-Dried Beef Recipe

(Neua Daet Diao Recipe)

Ingredients: Serves 4

450g beef
1 garlic bulb
1 teaspoon curry powder
½ teaspoon pepper
1 tablespoon oyster sauce
1 tablespoon fish sauce (nam pla)
3 coriander roots
½ tablespoon sugar
2 tablespoons whiskey
3 tablespoons chili sauce

Method:

After washing the beef, cut it into slices about ⅓ inch thick. Pound the garlic, coriander root, and pepper in a mortar. Add the beef slices and work them around in the mixture. Add the fish sauce, oyster sauce, whiskey, sugar and curry powder, mix well, and allow to marinate for an hour. Arrange the slices of beef on a rack and leave in the sun for one day. Turn occasionally. Fry the sun-dried beef in hot oil and then drain. Serve with sweet chili sauce.

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