

## Lamb in Sweet Soy Sauce Recipe

(Tongseng - Indonesian Recipe)

**Ingredients:** Serves 4

3 tablespoons oil  
2 cloves garlic, finely chopped  
5 shallots, finely chopped  
3 red chilies, finely sliced  
350g lamb, cut into 2 cm cubes  
500cc water  
3-4 tablespoons sweet soy sauce  
½ teaspoon pepper  
salt and sugar  
5 cabbage leaves, cut into 2 x 2 cm pieces  
1-2 tablespoons lime juice

**Method:**

Heat oil and gently fry garlic until golden brown, then add shallots and chilies. Continue frying until ingredients become soft. Add meat and stir frequently. Add water, sweet soy sauce, pepper, salt and sugar. Simmer until the meat is tender and the gravy has thickened. Add cabbage and lime juice. Cook until tender.

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