

Beef Curry in Sweet Peanut Sauce Recipe

(Pha-naeng Neua Recipe)

Ingredients: Serves 4

450g beef, cut into thin strips

3 tablespoons red curry paste - pls. refer More Thailand Recipes below

(or pha-naeng curry paste)

6 fresh or dry kaffir lime leaves (halved)

½ cup sweet basil leaves (horapha)

1 fresh chili (seeded and cut into strips)

1 cup coconut milk

½ cup chicken stock

2 tablespoons palm sugar

2½ tablespoons fish sauce

¼ teaspoon salt

½ cup ground roasted peanuts

Method:

Put the coconut milk into medium-sized sauce pan over medium heat, add the curry paste and slowly bring to a boil, stirring constantly. Put in beef strips and cook for 5 minutes. Meanwhile, in a bowl, mix the rest of the ingredients except for the sweet basil and fresh chili. Add this to the curried beef and simmer about 15 minutes. Add the sweet basil and fresh chili, stir well and remove from the heat. Serve with hot steamed fragrant rice.

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