

## **Beef Smore Recipe**

**(Eurasian Recipe)**

### **Ingredients:**

300 g beef shank  
¼ teaspoon bicarbonate of soda  
2 tablespoons ground pepper  
1 teaspoon salt  
1 teaspoon sugar  
2 tablespoons vinegar  
4 tablespoons dark soy sauce  
2 onions, peeled  
5 cloves garlic, peeled  
1 thumb-sized piece ginger, peeled  
10-cm cinnamon stick  
100 g small carrot, peeled  
3 potatoes, peeled  
1 tomato  
1 sprig coriander (cilantro) leaves  
2 soda biscuits or breadcrumbs  
2 tablespoons oil  
420 ml water

### **Method:**

Wash and cut beef into 2.5-cm chunks. Drain in colander. Marinate with bicarbonate of soda, pepper, salt, sugar, vinegar and dark soy sauce for 30 minutes. Grind onions and garlic together. Slice and julienne ginger. Wash cinnamon. wash and cut carrot diagonally. Soak in water. Wash and cut potatoes into 4 each. Soak with carrots in water. Cut tomato into 4 and leave aside. Remove leaves from coriander. Crush and grind soda biscuits or breadcrumbs. Heat oil in a pot and fry ground onion and garlic, shredded ginger and cinnamon until onions are brown and fragrant. Add marinated beef. Fry until meat changes color and add water and simmer over low heat until meat is tender. Stir occasionally to prevent meat from sticking to the pot. Add more water if gravy is too thick and season accordingly. Add carrots and cook for 5 minutes. Add potatoes and cook until soft. Add tomato and biscuit or bread crumbs. If you like, you may add a tin of Spam luncheon meat, cut into thick slices or chicken franks at this step. Garnish with coriander leaves before serving.

**Note:** This dish is served with rice, sambal belachan, sambal cucumber or sambal pineapple.