

Dried Spiced Beef Recipe

(Dendeng Balado Recipe)

Ingredients: Serves 4

500g beef, fat and sinew removed, thinly sliced

4 tablespoons lime juice

8 tablespoons oil

6 shallots, finely sliced

4 kaffir lime leaves

15 red chilies, coarsely ground, or halved

1 teaspoon salt

Method:

Knead beef with 1-2 tablespoons lime juice, and let it stand for 10 minutes. Spread in a baking pan and dry in the sun until nearly crisp, or bake in an oven with low heat until the juices are absorbed. Heat oil and fry beef until cooked. Drain and set aside. Sauté shallots until golden brown, then add kaffir lime leaves and chilies. When the chilies are cooked, add remaining lime juice and salt. Then toss in beef and stir well.

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