

Mussamun Steak Recipe

(Thai Recipes - Mussamun Nuea)

Ingredients: Serves 4

450g round steak

1 clove garlic, minced

800g coconut milk

2 tablespoons oil

1 tablespoon whole peeled peanuts

8 tablespoons Mussamun Curry Paste (pls. refer More Thailand Recipes below)

6 tablespoons fish sauce

3 tablespoons sugar

Method:

Cut beef in cubes. Combine beef with garlic and 400g of coconut milk and simmer for ½ hour to tenderize the meat. Heat skillet, add oil and fry peanuts until golden brown. Remove and set aside. Combine remaining 400g coconut milk, mussamun curry paste, fish sauce and sugar. Add beef mixture and fried peanuts. Bring to a boil and cook for 5 minutes.

Optional: Heat oil in frying pan and fry sliced onions, garlic and sliced red chili peppers for added color and flavor. Blend in a processor and add at the same time as the peanuts.

[asian_free_recipes_download][[/asian_free_recipes_download]