Sour Spicy Beef Curry Recipe

Ingredients:

600 g beef
4 tablespoons cooking oil
2 stalks lemon grass (use only the bottom white tender part), lightly crushed
4-cm knob galangal, skinned and lightly crushed
2 rounded heaped dessertspoons tamarind pulp, mixed with 500 ml water and strained
1 teaspoon salt or to taste
Ingredients to be ground:
30 dried chilies, soaked
5 fresh red chilies, removed seed
15 shallots, peeled
2 cloves garlic, peeled
2.5-cm knob turmeric, peeled

Method:
Wash and cut meat into 0.6-cm thick slices and drain in a colander. In an earthen pot, heat oil and fry ground ingredients until fragrant and oil separates. Add beef slices and stir-fry for a few minutes. Add lemon grass, galangal and tamarind juice. Bring to the boil and simmer gently for 30 minutes or until meat is tender and gravy thick. Stir in salt to taste.

[asian_free_recipes_download][/asian_free_recipes_download]