



Beef Penang

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb frank steak (thinly sliced) - 1 can of coconut milk - 8~14 oz of panang curry (generally, the blue plastic can one) - 2 table spoon of fish sauce - 2 table spoon of sugar - 1/3 bunch of basil (coarsely chopped) - 1 lemon grass stem (longitudinally sliced) marinate: salt, garlic, black pepper

Instructions

- Marinate the meat for about 20 min. - Pour 1/2 can of coconut milk into a 10" sauce pan and bring up the heat to simmering. - Dissolve the curry into the coconut milk and keep the liquid in motion by stirring. - Add in the fish sauce and sugar - After the liquid started to simmer (small bubbles), pour in the chopped basil and sliced lemon grass. - Add the beef into the liquid along with the remaining 1/2 can of coconut milk. - Turn up the heat to medium and stir until simmer again. - Plate the dish and ready for some great tasting panang beef!