Guacamole and chili fried beef on the leaf

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Ingredients

Guacamole

- Avocado
- Red and yellow cherry tomatoes
- Red onion
- Coriander
- Olive oil
- Lemon juice
- Salt and black pepper

Beef

- Marbled, juicy beef
- Dried, sliced chili pepper
- Olive oil
- Butter
- Salt and black pepper

Etc

- Lettuce
- Red wine

Instructions

Samgyeopsal style, sorta'-taco.

1. Make the guacamole. There are plenty of good instructions on the tubes. Don't be shy with the coriander.
2. Slice the beef into bite-size bits, about half a centimeter thick.
3. Heat a pan, add olive oil and butter. The more the better.
4. Add chili to pan, wait a bit, then fry the beef.
5. Take beef out, add some red wine to the pan. Let reduce for a moment. Then strain to remove the chili bits. This is your sauce.
6. Cooking is done. Now, put some guacamole in a leaf of lettuce. Dip a slice of beef in the sauce, then add to the leaf. Gorge.
7. Repeat.