



Beef rendang

NIBBLEDISH CONTRIBUTOR

Ingredients

600 gm beef- cut into 1" cube
1.2 liter coconut milk

pounded ingredients:

4 clove garlic
1 1/2 " ginger
1 1/2" galangal
2 stalk lemon grass
12 dried chillies
10 red onions

Ingredients to add last:

1/2 grated coconut- fry till brown - grind to paste
1 turmeric leaf- sliced
2 pieces dried asam keping (tamarind)
1 tbsp brown sugar
salt to taste

Instructions

1. Put meat, coconut milk and pounded ingredients in a large pot and cook till tender and almost dry.
 2. Add the last ingredients and cooked further by stirring occasionally till dry.
 3. Serve with rice or bread.
-

Note:

I used to cook this rendang during festive season and it can also replace with chicken meat or mutton. Notice that I don't use oil to saute the pounded ingredients , because after long boiling the coconut will extract its own oil.