



# 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.
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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.