

Beef Rendang

Source: ladlesandlupine.com

Ingredients

6 shallots, chopped
3 cloves garlic, diced
2 tablespoons ginger, minced
3 teaspoons chili powder
1 tablespoon turmeric
1 teaspoon cinnamon
3 bay leaves
2 lbs stew beef
2 cans coconut milk
1 cup chicken stock

Directions

1. In a Dutch oven or large pot, heat a little oil and sauté the shallots until soft, about 3 minutes.
2. Add the garlic, ginger, turmeric, chili powder, cinnamon, and bay leaves and cook until aromatic. About 2 minutes
3. Add the beef to the pot and stir to coat. Add the coconut milk and chicken stock, stirring to combine. Cover with a heavy lid and simmer over medium heat 6-7 hours or until the meat is tender.
4. Serve with rice and garnish with lime and cilantro.