

# Rendang (Stewed Beef in Coconut Milk)- Asia

This dish commonly served across the country and shows honor to the guests or celebration

## Ingredients:

2 LBs beef cut into big cubes to make 20 pieces

For authentic flavor use these ingredients below:

4 lime leaves                      1 stalk lemongrass

4C ready-to-use coconut milk  
or coconut milk from 1 big fresh coconut

Spice paste, use food processor, grind the following ingredients:

2 cloves Garlic	4 Shallots, chopped
2T Ginger, minced	1T Turmeric
1t Black Pepper, ground	$\frac{1}{2}$ t nutmeg, ground
10 oz macadamia nuts	1/2 T salt
1T Brown Sugar or Indonesian Palm Sugar	
2t ground fresh red chili pepper	

## Instructions:

Marinate meat with the spice paste for at least 1 hour.

In a pan, stir occasionally while cooking coconut milk over slow fire until some oil surfaces from the coconut milk (at least for 20 minutes).

Put 1 Cup of coconut milk to cover the marinated meat and all the spices (including lime leaves and lemon grass) in a big wok and cook over slow to medium fire while occasionally stir the ingredients until half of the coconut milk is evaporated.

**Repeat this step until all coconut milk is used:**  
Pour 2/3 C of coconut milk, stir, cook 5 minutes.

Cook until the meat is tender ( $1\frac{1}{2}$  - 2 hours until almost all the liquid from the coconut milk is evaporated and turned into a sauce.

Chicken or lamb can be used in place of beef

Serve with rice.

**Yields 4 servings**

