

Beef Rendang

Ingredients

For the spice paste

- 5 small shallots, halved
- 5 garlic cloves, peeled and halved
- 3 lemongrass, white parts only, cut into 2" pieces
- 1" ginger root, peeled and cut into 4 pieces
- 1" galangal root, peeled and cut into 4 pieces
- 1" turmeric root, peeled and cut into 4 pieces (optional)
- 1 tsp [sambal oelek](#) or to taste

For the rendang

- 2 tsp tamarind pulp or concentrate
- 3 Tbsp cooking oil
- 1 2" stick cinnamon
- 3 cloves
- 3 star anise
- 3 white cardamon pods
- 2 lbs beef chuck, cubed
- 1 lemongrass, white parts only, pounded and cut into pieces
- 1 15.5 oz can coconut milk
- 1/4 cup water
- 6 Tbsp [kerisik](#) or 1 cup packed unsweetened shredded coconut
- 6 kaffir lime leaves, thinly sliced
- 1 Tbsp palm or brown sugar
- salt to taste

Directions

Using a food processor or blender, process all the ingredients for the spice paste together and set aside.

Mix the tamarind pulp with a bit of water until fully dissolved, set aside.

Heat oil in a large sauce pan over medium-high heat. Add the spice paste, cinnamon stick, cloves, star anise and cardamon pods and stir fry until fragrant. Add the beef and lemongrass and stir fry for 1 minute. Add the coconut milk, water and tamarind water and stir well. Bring temperature down to medium-low and simmer, stirring frequently, 5 to 10 minutes.

Meanwhile, make *kerisik* by toasting the coconut in a wok over medium-low heat until golden brown. Transfer it to a mini-chopper or blender and process until you have a paste. Add a tablespoon of water if needed.

When the meat is almost cooked, add the *kerisik*, the kaffir lime leaves, sugar and salt and stir well.

Lower temperature to low, cover, and simmer for 1 to 1 1/2 hours, until the meat is tender and the sauce has cooked through. Taste and adjust salt and sugar. Serve with rice.