

Coconut Beef

Ingredients

- 2 shallots, peeled and quartered
- 5 garlic cloves, peeled
- 1/2" ginger root, peeled
- 5 candlenuts or 10 macadamia nuts, halved
- 3 Tbsp peanut or vegetable oil, divided
- 5 kaffir lime leaves
- 3 Indonesian bay leaves or curry leaves
- 1" galangal root, peeled and bruised
- 1.5 lbs steak, sliced into very thin 1.5" squares
- 1 1/2 cups coconut milk
- 2 tsp salt
- 1/2 cup grated palm sugar, maple sugar or brown sugar
- 1 1/2 cups fresh grated coconut or 1 1/4 cups shredded dried coconut

Directions

Place shallots, garlic, ginger, candlenuts and 1 Tbs oil in a food processor or grinder and process until you have a smooth paste.

Heat the remaining oil on a saute pan over medium-high heat. Add the shallot paste, the kaffir lime leaves, the bay leaves and the galangal and saute, stirring constantly, until fragrant - about 5 minutes.

Add the beef and continue stirring, making sure the beef is coated with the paste. Once the beef is light brown, stir in the coconut milk and the salt. Add the palm sugar and cook until it's dissolved, stirring frequently. Turn heat down to medium and continue cooking, stirring occasionally, until most of the liquid evaporates. Add the coconut, turn heat down to low, and continue cooking until all the liquid has evaporated. Serve.