

Kachin Ground Beef with Cilantro

Ingredients

- 1/2 cup Vietnamese coriander leaves
- 1/4 cup cilantro leaves + more for garnish
- 4-7 Thai chilies, stems and seeds removed
- 2 large garlic cloves
- 1" ginger root, peeled
- 1 tsp coarse salt
- 1/2 tsp fish sauce
- 1 lb ground beef
- 3 prunes or another dried sour fruit
- 2 Tbsp oil
- 1/2 cup water

Directions

Using an electric grinder or a mortar and pestle puree together the Vietnamese coriander, the cilantro, the chilies, the garlic, the ginger root, salt and fish sauce.

Put ground beef and cilantro mixture in a bowl and mix it all together. Mix in the prunes

Heat the oil over medium-high heat in a frying pan. Add the ground beef and cook, breaking it up with a spatula, until it starts to brown. Add water, cover, turn heat down to medium and cook until the water has evaporated. Meanwhile, chop some cilantro for garnish and serve on top of the beef.