

Beef in Soy Sauce Pontianak Style

Ingredients

- 6 candlenuts or 12 macademia nuts
- 1 1" piece cinnamon bark
- 1 star anise
- 15 black peppercorns
- 6 cloves
- 2 tsp coriander seeds
- 1 tsp cumin seeds
- 1/2 tsp fennel seeds
- a dash of ground nutmeg
- 1/2 tsp tamarind concentrate
- 1 1/2 cup + 2 Tbsp water, divided
- 2 Tbsp butter
- 2 Tbsp peanut oil
- 3 shallots, sliced
- 6 garlic cloves, minced
- 1/4 cup + 2 Tbsp [dark soy sauce](#), divided
- 4 tsp [light soy sauce](#)
- 2 Tbsp lime or lemon juice
- 2 lbs thinly sliced steak
- salt to taste

Directions

Place candlenuts, cinnamon bark, star anise, peppercorns, cloves, coriander seeds, cumin seeds and fennel seeds in a heavy saute pan and dry fry for 2 minutes. Transfer to an electric grinder or mortal and pestle and grind into a paste. Mix in the nutmeg. Set aside.

Mix 1/2 cup of water with the tamarind concentrate and set aside.

Melt the butter and peanut oil in a medium saucepan over medium heat. Add the shallots and garlic and saute for 2 minutes, stirring as needed. Add the spice paste, the tamarind water, one cup of water, 1/4 cup dark soy sauce and the light soy sauce and bring to a boil. Turn heat down and simmer for 4 minutes. Let cool and then refrigerate overnight.

In a large bowl mix 2 Tbsp dark soy sauce, 2 Tbsp lime juice and 2 Tbsp water. Add the sliced steak and let marinade for 10 minutes.

Transfer the sauce to a saucepan and heat over medium heat. Add the sliced steak and cook until cooked through, about 4-5 minutes. Add salt to taste. Serve with rice or boiled potatoes.