Kerala Style Beef

Ingredients

- 2 - 2 1/2 lb top sirloin, cut into 1/2" cubes
- 1 tsp meat masala
- salt & pepper to taste
- 3 Tbsp coconut oil
- 2 tsp mustard seeds
- 1 cup thinly sliced shallots
- 10 sprigs curry leaves, divided
- 2 small green chilies or 1 serrano, seeded and slit
- 1 Tbsp ginger garlic paste
- 1 1/2 Tbsp ground coriander
- 1 Tbsp red chili powder
- 1 tsp turmeric powder
- 1 tsp garam masala
- 1/4 cup coconut pieces

Directions

In a large bowl, mix the beef cubes with the meat masala and salt and pepper to taste. Refrigerate for 1 hour.

Heat 2 Tbsp oil over medium-high heat in a large saute pan. Add the mustard seeds and cook until the splutter. Add the shallots, 6 curry leaves and green chilies. Season with salt. Saute, stirring frequently, until the shallots turn translucent. Add the ginger garlic paste and cook for a minute. Turn heat to low and add the coriander, red chili powder, turmeric and garam masala.

Add the beef and 1 cup of water. Turn heat to medium and cook, stirring frequently, until the beef is cooked through, about 20 minutes. Season with salt.

Meanwhile, heat remaining oil in a frying pan over medium heat. Add the coconut pieces. When they start to brown add remaining curry leaves and continue frying until browned.

Once the liquid in the pot with the beef has evaporated, stir in the coconut/curry leaf mixture. Continue cooking, stirring frequently, until the meat is brown and the sauce is dried.