

Kwarma

Ingredients

- 1/4 cup vegetable oil
- 4 onions, sliced
- 2 lbs beef chuck, cut into 1" cubes
- 2 tsp salt
- 1/2 tsp black pepper
- 1 eggplant, peeled and cut into 1" cubes
- 1 lb small tomatoes, halved
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1-2 dried red chilies
- 1/4 cup water
- 3 Tbsp lemon juice
- 1 tsp sugar

Directions

Heat oil in a large cooking pot (~10" in diameter & 4" tall) over medium heat. Add the onion slices, cover, turn heat to low and cook until the onion becomes soft and light golden. Stir in the beef, add salt and pepper, cover and continue cooking on low for 30 minutes.

Add the eggplant as a single layer on top of the beef/onion mixture. Cover with a layer of tomatoes and finish with a layer of the pepper slices. Push the red chilies into the center. Mix the water with the lemon juice and sugar and pour over the dish. Cover, turn heat to very low and cook for about 3 hours.