

Chilly Beef 2

Written by Friends' Contribution



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Kilogram	Beef - Undercut	with all t
1/2	Teaspoon	Garam-Masala	For Marinade
	As Required	Chilly Powder, Red	For Marinade
1/2	Teaspoon	Pepper Powder	For Marinade
1	Tablespoon	Soya Sauce	For Marinade
3	Tablespoon	Til oil (sesame oil)	Heat
1	Medium	Capsicums - Green	Finely diced and
1	Large	Onion	Finely diced and
6	Medium	Chillies Green	slit and fried
1/2	Inch	Ginger	Finely diced and
5	Flakes/Seeds/Cloves	Garlic	Finely diced and
2	Tablespoon	Chilly Sauce, Red	For Marinade

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1	Tablespoon	Corn Flour	mixed with half c
1/2	Teaspoon	Pepper Powder	For sauce
1, 1/2	Tablespoon	Chilly Sauce, Red	For sauce
1	Tablespoon	Soya Sauce	For sauce

Method

- 1) Mix the marinade ingredients and rub onto the beef and keep aside for 10 mins.
- 2) Pressure cook for 3 whistles or till tender with sufficient water. set aside the beef and the stock separately for sauce preparation.
- 3) In a wok, heat 3 tbsp sesame oil.
- 4) Stir fry onions, chillies and the capsicum for a minute and keep aside.
- 5) In the same oil, fry the ginger, garlic and the beef for 2 mins.
- 6) Add the sauces and continue frying for a minute.
- 7) Add the stock and the cornflour water.
- 8) Continue till the sauce is almost drained.
- 9) Add the fried ingredients and give it a final stir.

:- Serve hot.

:- If you don't like to use the stock that is given here, use 1 cube chicken/beef stock mixed in cup water.

:- the best chilly sauce is the green chilly sauce we get in India, but if it's unavailable use any brand of hot red chilly sauce.