



## Massaman Curry with Beef

2 lbs beef for stew  
1 medium onion, cut into large dices  
1-2 carrots cut into chunks  
1 medium-sized potato, cut into chunks  
2 tbsp roasted peanuts

### Sauce

2 tbsp canola oil  
4 tbsp Massaman curry paste  
8 tbsp fish sauce  
½ lb palm sugar  
5 tamarind juice  
1 can of coconut milk

2 cups of water

1. Cut meat into similar size.
2. Cut carrots, onion, and potato into the same size.
3. Heat oil in a wok over medium heat. Once hot, add curry paste. Using wire whisk to stir and break the curry paste into thick cream texture, and starts to give out aroma.
4. Scoop out about 1 cup of thick coconut milk from the can, and stir in to mix with the curry, 2-3 seconds, add meat to brown.
5. Once the meat is browned, add the rest of the sauce ingredients. Let them cook with the meat for about 1 minute, add water. Turn up the heat to high.
6. Once the curry boils, add onion, carrot and potato. Let boil again, add coconut milk, and lower the heat to simmer for about 1 hour.
7. Let the curry cook until all vegetables are cooked and meat is soft and can be cut with a fork. The sauce should be reduced to about ½. If the curry is still too thin, cook uncovered until the sauce reduced further. Remove from heat.
8. Serve curry with hot jasmine rice. Also great with rustic bread.