

Beef Rendang

Ingredients

- 1/2 cup chopped shallots
- 1/3 cup thinly sliced peeled ginger
- 1 1/2 tablespoons minced garlic (about 5 cloves)
- 2 tablespoons chili garlic sauce (such as Lee Kum Kee)
- 1 1/2 teaspoons ground turmeric
- 1 1/4 teaspoons salt
- 1/4 teaspoon ground cinnamon
- 6 whole cloves
- 1 to 2 serrano chiles, chopped
- 1 (14-ounce) can light coconut milk, divided
- 2/3 cup flaked unsweetened coconut, toasted
- 1 teaspoon grated lime rind
- 2 tablespoons fresh lime juice
- 2 teaspoons sugar
- 2 (3-inch) fresh lemongrass stalks, crushed
- 2 pounds boneless chuck roast, trimmed and cut into 1-inch cubes
- 1 (14-ounce) can fat-free, less-sodium chicken broth
- 4 cups hot cooked basmati rice

Preparation

Place first 9 ingredients in a food processor or mini chopper. Add 1/4 cup coconut milk; process until smooth. Spoon mixture into a bowl; set aside.

Place 3 tablespoons coconut milk and flaked coconut in food processor; process until a smooth paste forms.

Heat a large saucepan over medium-high heat. Add shallot mixture; cook 1 minute or until fragrant, stirring constantly. Stir in remaining coconut milk, rind, and next 5 ingredients (through broth); bring to a boil. Cover, reduce heat to medium-low, and simmer 1 1/2 hours or until beef is tender, stirring occasionally. Discard lemongrass. Stir in flaked coconut mixture; simmer 10 minutes or until slightly thickened. Serve over rice. Serves 6.