

BEEF IN SOY SAUCE (DAGING MADURA)

2 lbs lean steak, thinly sliced
1 red pepper, sliced
brown onion, finely chopped
3 cloves garlic, smashed and chopped
½ inch slice green ginger, smashed and chopped
½ teaspoon nutmeg
Plenty of fresh ground black pepper
2 whole cloves
1 tablespoon brown sugar
2 tablespoons dark soya sauce
1 tablespoon ground chilli powder
Salt to taste

Fry the onion, garlic, ginger, nutmeg, red pepper, black pepper and cloves until the onions are soft. Add the meat and fry until it changes colour. Add the sugar, soya sauce, chilli power and salt to taste. You can also add a squeeze of lemon juice. Add enough water to cover, put on the lid and simmer until the meat is tender.