

Masman beef stew

Ingredients:

6 lbs of beef, cut in cubes of ½ inch
5 cans of coconut
2 cans of masman curry paste
Onions, about 3, cut them in big pieces
1 bag of tapioca
Milk
Fish sauce
Oyster sauce
Sugar
Cilantro and green onions

Preparation

Brown the beef in oil until it's browned.

Warm one can of coconut in another pan and mix the 2 cans of Masman curry paste with the coconut milk.

Add to the beef the four cans of coconut and let the beef simmer in the coconut milk.

Mix the two pans together and let the beef simmer in the coconut till the beef is tender.

Towards the end add fish sauce and oyster sauce.

Mix half package tapioca with milk and add to the beef stew.

Add the sugar and 3 cut onions

Top with cilantro and green onions.