Curried Beef Stew

Serves 7-8

This is a recipe in progress. It's a nice contrast to a more traditional chicken curry. The condiments, especially the sweet ones add a lot to this dish.

Ingredients:

6 tablespoons vegetable oil (divided in two)

3½ pounds beef (chuck or better) with excess fat removed, cut into 1" chunks

2 teaspoons coarsely ground black pepper (and more for seasoning)

10 garlic cloves pressed

4 Serrano chiles, seeded and medium chopped

1-2 tablespoons curry powder

1 tablespoon ground turmeric

3 cups chicken broth or 3 cups water and 3 chicken bouillon cubes

1 pound small carrots scrubbed and halved lengthwise

1 pound baby red-skinned potatoes (~1½" diameter) halved or quartered if large

½ pound frozen, thawed pearl onions halved

2 13-ounce can of coconut milk

6-8 cups cooked rice (3-4 cups uncooked)

cilantro sprigs

coarsely chopped cashews or peanuts

raisins

shredded coconut

chopped bacon

chutney

1. Heat 3 tablespoons oil in a large heavy pot or Dutch oven over medium-high heat. Season beef with salt and pepper. Working in 3 batches, adding 3 tablespoons oil between first and second batch, sear the beef, turning occasionally until browned on all sides (about 4 minutes). Transfer beef to a plate using a slotted spoon.

2. Stir garlic, chiles, and ginger together in pot stirring often until fragrant (about 2 minutes

3. Add 2 teaspoons pepper, turmeric, and curry powder, stirring constantly, until fragrant (about 1 minute).

4. Add in the chicken broth or bouillon and beef to the pot and bring to a boil, scrapping up any browned bits from the bottom of the pot.

5. Reduce heat to medium-low, cover pot, and simmer, stirring occasionally, until beef is tender (~45 minutes).

6. Add carrots, potatoes, and onions. Cover and simmer, stirring occasionally until vegetables are tender (15-20 minutes).

7. Remove from the heat, season with salt and pepper to taste and stir in coconut milk.

8. Serve with rice, peanuts, raisins, shredded coconut, chopped bacon and chutney on the side.