



coffee - chili
marinated
beef dry fry

My chili and coffee marinated beef dry fry is a beautiful fusion dish of flavors from Nigeria, Ghana, Ethiopia and Mozambique!



Ingredients

1/4 kg of beef	1/4 cup of red wine vinegar
1/2 a teaspoon of chili paste	1 tablespoon of fresh rosemary leaves
1 tablespoon of coffee	1 red onion, finely chopped
1 tablespoon of brown sugar	1 tomato, minced
1 teaspoon of black pepper	1 cup of hot water
1/2 a teaspoon of minced garlic	1/2 a teaspoon of turmeric
5 cloves of garlic, minced	1/2 a teaspoon of mixed spices
1 dried bay leaf, crushed	Coriander for garnish

Method

Cut your beef into thin strips and place them in a container. To this, add your minced garlic and ginger, red wine vinegar, coffee, crushed bay leaves, chili, sugar, pepper and rosemary leaves. Mix this in and once thoroughly and evenly mixed, cover with a lid and allow this to marinate for 24 hours or more.

After the marination time has lapsed, remove from the fridge and prepare for frying. In a pan add you finely chopped red onion and some more garlic and bay leaves. Let this cook until fragrant. Add the beef and let it cook until browned. Add the tomatoes, tomato paste and 1/4 cup of hot water. Let it cook down for about 5 minutes. Add some more water or beef stock and let this cook down for 15 minutes.

Once done, remove from the heat and garnish with some onion chives or some fresh coriander.



SERVE WITH: a starch and salad of your choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-coffee-beef-dry-fry/>