

Massaman Beef Curry

<http://userealbutter.com/2015/12/02/massaman-beef-curry-recipe/>
from *Dad Cooks Dinner*

1 tbsp vegetable oil
2-3 medium yellow onions, peeled and cut into 1/2-inch wedges
13.5 oz. can of coconut milk (not lowfat), not shaken
4 oz. can of massaman curry paste
3 lbs. beef chuck, cut into 1-inch cubes
1 tsp kosher salt
1 cup chicken stock or water (2 cups if cooking in a Dutch oven)
1 tbsp fish sauce
1 tbsp soy sauce
1 tbsp tamarind paste
1 tbsp brown sugar
1 1/2 lbs. small potatoes, scrubbed clean
1/2 cup dry roasted peanuts, crushed

*If using a pressure cooker, use that pot for all of the recipe steps. If cooking with conventional method, use a heavy-bottomed Dutch oven.

For both methods: Heat the vegetable oil over medium high heat in your pressure cooker or Dutch oven. Sear the onion wedges for about 4 minutes without disturbing them until they brown on the edges. Remove the onions from the pot to a plate and set aside. In the same pot over medium high heat, cook the curry paste with the thick layer of coconut cream at the top of the coconut milk until the mixture begins to fry (about 8 minutes). Season the beef cubes with the salt in a large bowl. Add the beef to the curry paste and stir until the beef is evenly coated with the paste. Stir in the rest of the coconut milk, the onions, chicken stock or water (make sure to increase to 2 cups if you are using a Dutch oven), fish sauce, soy sauce, tamarind paste, and brown sugar. Pop the potatoes on top of the curry.

If using pressure cooker: Secure the lid on the pressure cooker and lock. Cook on high setting for 12 minutes, then allow the pressure cooker to release naturally (decompress on its own).

If using Dutch oven: Preheat the oven to 350°F. Bring the curry to a boil then cover the Dutch oven with its lid. Move the pot to the oven and cook for 3 hours until the beef is tender. Remove the pot from the oven.

For both methods: Remove the potatoes to a cutting board. Cut the potatoes into halves or quarters. Return the potatoes to the massaman and season the curry with more fish sauce, soy sauce, and tamarind to taste. Serve with roasted peanuts sprinkled on top. Serves 6-8.