

Thai Sizzling Beef

<http://userealbutter.com/2013/02/27/thai-sizzling-beef-recipe/>

inspired by Min's Kitchen

- 1 lb. beef, sliced thin and against the grain (I used flank steak)
- 2 tbsps vegetable oil
- 1 tsp sugar
- 2 tbsps fish sauce
- 1 cup peanut sauce (see recipe below)
- 3 cups fresh spinach

peanut sauce

from Thai Cooking Made Easy by Sukhum Kittivech

- 1 tsp masaman curry paste
- 2 tbsps fish sauce
- 2 tbsps peanut butter
- 3 tbsps tamarind juice (I mixed 1.5 tbsps water with 1.5 tbsps tamarind concentrate)
- 3 tbsps sugar
- 1 tsp paprika
- 1 clove crushed garlic
- 2 cups coconut milk
- 4 tbsps crushed peanuts

Make the peanut sauce: Place all peanut sauce ingredients in a medium saucepan and bring to boil over high heat. Reduce to a simmer and stir occasionally for 15 minutes until sauce has reduced to 1 1/2 cups in volume. You can store this in an airtight container for up to a week in the refrigerator.

Prepare the beef: In a medium bowl, mix the sliced beef, 1 tablespoon of vegetable oil, sugar, and fish sauce together until the beef is evenly coated. Let marinate, covered and refrigerated for at least an hour, not more than 24 hours. When done marinating, pat the beef dry if it is particularly drippy (mine wasn't). Heat a tablespoon of vegetable oil in a large sauté pan or wok over high heat. Sauté the beef until it is just pink. Drain off any excess liquid from the pan. Add a cup (or more) of the peanut sauce to the beef and stir it together. The sauce should begin to bubble. At this point you can either push the beef to the side of the pan and toss in the spinach, letting it wilt, and then stirring the beef and spinach together or you can serve it "sizzling" by piling the spinach onto a large, flat cast iron pan. Heat the pan over high heat with the spinach on top. When the pan is hot (a drop of peanut sauce should sizzle), pile the hot beef over the spinach. Serve immediately. Serves 4-6.