



Recipes

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Red Curry Beef

Serves 6

Ingredients:

3 Tbsp. (1½ oz.) Red Curry Paste *can be found in the Asian section of most supermarkets
3 Tbsp. (1.2 oz.) Lite Soy Sauce
3 Tbsp. (1 oz.) Sesame Oil
Top Sirloin Beef sliced thin
2.75 oz. (1/2 cup) Lime Juice
11 oz. (1 1/3 cups) Coconut Milk

Directions:

1. Combine the curry paste, soy and sesame oil and mix until smooth. Marinate the sliced sirloin in the curry mixture for 8 hours, refrigerated.
2. Heat a small amount of oil in a skillet or wok over high heat. Cook the marinated beef in a single layer in the pan until good and browned on both sides. Add the lime juice and the coconut milk to the pan and simmer until the mixture thickens.