

Beef Tibs

Ingredients (for 8 portions)

- ~1.5 kg beef – medium cubes
- 3 large red onions – medium dice
- 3 tbsps spiced butter
- 3 tbsps minced garlic
- 3 tbsps minced ginger
- 3 tbsps Tibs Kimem (korerima, rosemary, pepper, beso bela, koseret...)
- 8 jalapeno peppers – seeds removed and cut into spears
- Salt

Method

1. Heat spiced butter in a pot over medium low heat and add onion. Cook onion to soften ~15 minutes.
2. Add the garlic, ginger and Tibs Kimem and cook for ~5 minutes. Add salt to taste.
3. Add the meat and simmer until meat is cooked through - ~20 minutes.
4. Adjust salt, stir in jalapeno, and served.