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|  | **Ingredients** | **steps** |
| ***Kupang’s smoked beef*** | * **2 kg** chuck steak, cut into 15 – 25 cm strips * curing salt * Ceylon oak branches, for smoking * banana leaf, cut in half   **Spiced chilli sauce (sambal lu’at)**   * **250 g** red chillies (see note) * **25 g** garlic * **25 g** ginger * **25 g** galangal * **25 g** basil * **25 g** coriander * **½** lime, juiced * **1 tsp** salt or chicken stock powder | * Rub the meat with salt, pepper and the curing salt, and set aside. * Build and light a fire, and allow the wood to burn so it has hot embers below. * Place the meat on a smoking rack set approximately 60 cm above the fire. Cover the meat with a large bunch of the kesambi branches and the banana leaf, placed directly on top of the kesambi. * Add more wood, keep the heat constant and let the smoke generate gently. Cook beef for about 30 minutes. * Meanwhile, to make sauce, wash and dry all ingredients, and wipe off excess moisture. Using a pestle and mortar or food processor, mince chillies. Set aside. * Peel garlic, ginger and the galangal, and finely chop. Finely slice basil and coriander. * Mix all the prepared ingredients thoroughly, then add the lime juice and salt or stock powder to taste. Transfer to a clean jar (see note). * Remove beef from the heat and serve with the chilli sauce. |
| ***Spicy satay chicken skewers*** | * **600 g** (1 lb 5 oz) chicken thigh fillets, cut evenly into 3 cm (1¼ in) strips * bamboo skewers, soaked in cold water * iceberg lettuce leaves, to serve * cucumber slices, to serve * **½** fresh pineapple, cut into chunks   **Marinade**   * **2**lemongrass stalks, white part only, thinly sliced * **2** garlic cloves, roughly chopped * **2 tsp** finely grated palm sugar * **1 tsp** ground coriander * **1 tsp** ground cumin * **1 tsp** ground turmeric * **1 tsp** peanut oil   **Peanut sauce**   * **200 g** (7 oz) raw unsalted peanuts * **12** dried red chillies, deseeded * **2** lemongrass stalks, white part only, finely chopped * **3**French shallots, finely chopped * **2**garlic cloves, finely chopped * **1 tbsp** ground coriander * **2 tsp** finely grated palm sugar * **60 ml** (2 fl oz/¼ cup) peanut oil * **1 tbsp** tamarind paste * **1 tbsp** * **125 ml** (4 fl oz/½ cup) coconut milk | * **Marinating time:**overnight * To make the marinade, pound the lemongrass and garlic into a paste using a mortar and pestle. Add the palm sugar, coriander, cumin, turmeric and oil, and mix well. * Transfer the marinade to a bowl, add the chicken and mix well. Cover with plastic wrap and refrigerate for at least 4 hours or overnight. * To make the sauce, first preheat the oven to 180°C (350°F). Spread the peanuts on a baking tray and roast for about 5 minutes until fragrant and lightly golden. Set aside to cool, then finely chop. Meanwhile, soak the chillies in hot water for 15 minutes. Drain and roughly chop. Place the chilli into a food processor along with the lemongrass, shallots, garlic, coriander, sugar and peanut oil and process until a paste forms. Heat a medium-sized saucepan over medium heat and add the chilli paste. Cook, stirring continuously for 5 minutes. Add 500 ml (17 fl oz/2 cups) of water and bring to the boil, then add the tamarind, peanuts and coconut milk. Simmer for 5 minutes over low heat or until thickened. * Preheat a barbecue grill to medium-high and lightly grease with oil. * Thread 3–4 chicken pieces onto each skewer so that the chicken lies fairly flat. Cook on the grill, turning regularly, for 3–4 minutes until slightly charred and cooked through. (Cooking time will be determined by the thickness of the chicken.) * Arrange the lettuce, cucumber, pineapple and skewers onto plates. Serve with a small bowl of sauce for each person. |
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