

Tibs

From Max Falkowitz at Serious Eats.

Ingredients

- 5 tablespoons unsalted butter
- 2 cups chopped onion
- 2 tablespoons minced ginger
- 2 tablespoons minced garlic
- 2 tablespoons berbere
- 1 pound cubed sirloin
- 1 teaspoon lemon juice
- Salt to taste

Instructions

1. Melt butter in a large skillet over medium heat, then reduce heat to medium-low. Cook onions, garlic, ginger, and berbere until onions are caramelized.
2. Process onion mixture until almost smooth. Season with salt.
3. Sear sirloin in a separate skillet over high heat.
4. Add onion mixture to sirloin and cook until meat is done.
5. Stir in lemon juice and serve.