**DAGING DENDENG KA(KHAIRUL AMING)**

**Ingredients:**

● 1kg beef

● Sweet soy sauce

● 4 lemongrass sticks

● Ginger as big as a mother's hand

● 4 shallots

● 6 cloves of garlic

● A handful of dried chilies

● 1 cup sweet soy sauce

● 3 kaffir lime leaves

● Meat boiling water

● Salt

● Sugar

● Seasoning powder

● Tamarind water

● 6 red chilies

**Directions:**

1. First, take 1kg of beef and fill it with water to boil until soft. You can boil it for 45 minutes, if it is still hard, you can add water and boil it again. The important thing is not to throw away the meat boiling water.

2. When the meat is cooked and soft, you can remove the meat. Slice the meat thinly because we want to pound the meat.

3. Pound the cut meat in a mortar but do not crush the meat because we want the meat to be shredded into small pieces and make it easier to eat.

4. Then, take the sweet soy sauce and mix it with the meat that we have pounded earlier. Mix until the soy sauce is completely mixed.

5. After mixing, we fry the meat briefly to caramelize it with the soy sauce.

6. Prepare a blender, blend 4 lemongrass stalks, thumb-sized ginger, 4 shallots, 6 garlic cloves, a handful of boiled dried chilies and add water. Blend until completely crushed.

7. After blending, you can sauté the ingredients until dry and also add 1 ladle or more of the meat boiling water.

8. Stir the sambal until the oil separates and then add 1 cup of sweet soy sauce. Stir until mixed. 9. Then, add 3 kaffir lime leaves with the stems removed and also add seasonings such as salt, sugar, a little tamarind juice and seasoning powder. 10. Stir until completely mixed and you can add the meat that we fried earlier. 11. Mix until all the meat is covered in the sambal and also add 6 red chilies that have been pounded to make it extra delicious. 12. Ready we have jerky.

A plate of food on a table

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Illustration for sambal dendeng

Fun fact about sambal dendeng: The creation of dendeng is commonly credited to the Minangkabau people, in which their earliest dendeng was made from dried beef, so that it would be preserved for days and could be taken along with them when they travelled.

The most common version of dendeng found in Indonesia is dendeng sapi (beef dendeng), and it usually has a sweetness from the inclusion of caramelized coconut sugar. However, versions made from other exotic meats are also available, especially in Eastern Indonesia