**Recipe of Sambal**

Sambal is a sauce or condiment typically made from chili peppers and combined with secondary ingredients such as shrimp paste, garlic, ginger, scallion, sugar, and vinegar. Tamarind can also be seen commonly added to sambal to make variations on the condiment. Nowadays, there are many types of sambal that has been served with such as meat, chicken, durian and many more.

Hence, in this recipe, we will provide some type of sambal that has caught many eyes in this generation

1. **SAMBAL DENDENG KA**

**Ingredients:**

* 500g beef (thinly sliced)
* 3 tbsp sweet soy sauce
* 3 lemongrass stalks (crushed)
* 1 thumb-sized ginger (grated)
* 3 shallots (sliced)
* 3 cloves of garlic (minced)
* 5 dried chilies (soaked and blended)
* 2 tbsp tamarind water
* 2 kaffir lime leaves
* Salt, sugar, and seasoning powder to taste

**Directions:**

1. **Boil the Beef:**
   * Boil the beef in water with a pinch of salt until tender (about 30–45 minutes). Save the boiling water.
2. **Prepare the Meat:**
   * Once cooked, pound the beef lightly to shred it a bit. Coat the beef with 2 tablespoons of sweet soy sauce.
3. **Fry the Beef:**
   * Briefly fry the beef in a pan until caramelized. Set aside.
4. **Make the Sambal:**
   * Blend the soaked dried chilies with a little water.
   * Sauté lemongrass, ginger, shallots, and garlic until fragrant.
   * Add the blended chili, 1 cup of the beef boiling water, and simmer until the oil separates.
5. **Season and Combine:**
   * Add 1 tablespoon of sweet soy sauce, tamarind water, kaffir lime leaves, salt, sugar, and seasoning powder. Mix well.
   * Stir in the fried beef and cook until the sambal coats the meat.
6. **Ready to Serve:**
   * Serve the Daging Dendeng with hot rice. Enjoy!