

Mishkaki Recipe

Ingredients:

1. 1 lb. bite size sirloin beef pieces
2. 1/2 cup papaya pieces
3. 1 medium peeled tomato
4. 1/4 cup tamarind sauce
5. 1/2 cup oil (we used corn oil)
6. 1 cup coriander leaves
7. 1/4 cup chopped mint
8. 1/2 half cup coconut milk
9. 1 table spoon chopped fresh ginger
10. 1 table spoon chopped garlic cloves
11. 1/2 tea spoon red chili powder
12. 1/2 tea spoon salt (or to taste)
13. 1/2 tea spoon ground black pepper

Method:

Cut up 1 lb. beef into bite size pieces and put it in a bowl. Then put papaya, tomato, tamarind sauce, coriander leaves, coconut milk, ginger, garlic, salt, black pepper and chili powder in the blender. Grind it for about a minute till it becomes a liquid sauce. This is your marinade.

Take this sauce and put it all in the bowl of beef and give it a good massage. Cover the bowl and keep in the refrigerator for about 5 hours (Minimum 2 hours).

At the time of cooking take it out and put the beef in the skewers. Rest the skewers on the roasting pan. Put some water in the roasting pan. Then start the oven on BROIL. This will give the heat from top elements only and cook the mishkaki well. Keep this in the oven for about 10 minutes.

As the mishkaki is broiling in the oven put a skillet on the stove top. Heat about a quarter cup of oil on high heat. Then cook the balance of the marinade in the skillet till it becomes a thick sauce. Keep stirring so it does not stick to the bottom. Approximately 2 and a half minutes in reduce the heat to low. This should take about 5 minutes in total. Put the marinade into a bowl.

At the end of 10 minutes take the mishkaki out of the oven. Shut the oven. Then take another skillet and put about 2 table spoons of oil in it. Fry all beef pieces in the oil on high heat for about a minute. Then take it out on a plate. Garnish the mishkaki and the marinade with chopped mint.

The mishkaki is now ready. Eat it with the sauce you prepared. All the taste of marinade is nicely cooked and gives great taste to the beef.

Enjoy.

Chef Pops