



CAMBODIAN GARLIC BEEF WITH LIME SAUCE

This recipe is great to use for appetizers or tapas and doesn't need to stay hot to be delicious. Simply fold the lettuce leaf around the meat mixture and pop in your mouth!

- 1 lb beef filet or sirloin
 - 1 Tbl sugar
 - Juice of 3 limes
 - 2 garlic cloves, minced
 - 1 Tbl cracked black Kampot pepper
 - 2 Tbl unsalted, roasted peanuts
 - Leaf lettuce
- **For the marinade:**
 - 1 Tbl peanut or sesame oil
 - 3 Tbl soy sauce
 - 1 Tbl sugar
 - 2 cloves garlic, minced
 - 1 Tbl cracked black Kampot pepper

1. Cut beef into bite-sized pieces.
2. Mix together marinade ingredients, coat beef and allow to stand 1-2 hours.
3. In a small bowl combine lime juice and sugar, add garlic and Kampot pepper, stir well. Add peanuts and set aside.
4. Heat wok or heavy pan and sear meat on all sides.
5. Add meat to the lime and sugar mixture. Stir well. Spoon onto lettuce leaves.