

## GOOD COOKING

*For a different  
flavor, replace  
beef with pork  
fillets and beans  
with snow peas,  
stirring in bean  
sprouts and basil  
leaves at the end.*



### Chili Jam Beef Stir-Fry

*Yields 4 servings*

6 large mild red chilies, seeds removed	2 tablespoons vegetable oil
1 tablespoon roughly chopped ginger	21 ounces beef strips
1 onion, quartered	4 green onions, sliced
3 teaspoons shrimp paste	7 ounces green beans, trimmed
½ cup brown sugar	

Place the chilies, ginger, onion, shrimp paste, sugar and oil into a food processor and process until finely chopped. Heat a nonstick frying pan over medium-high heat and add the chili paste. Cook, stirring, for five to seven minutes or until the mixture is thick and fragrant. Add the beef to the pan and stir-fry for three minutes. Add the green onions and beans, cover and cook for a further three minutes or until the vegetables are tender. Serve with steamed jasmine rice.

From "The Instant Cook."