

Beef Tapa

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Beef Tapa is a traditional Filipino dish. Strips of tender sirloin beef are marinated with sugar and salt before being fried. This delicate beef dish is traditionally served with white rice, fried egg, and pickled papaya. Serve this Beef Tapa over rice for an easy and hearty treat.

Ingredients:

1 lb of sirloin beef
1/4 cup white sugar
1/4 cup brown sugar
2 Tbsp salt

Directions:

1. Slice beef across grain into 1/2 inch thick slices.
2. In large bowl combine white sugar, brown sugar, and salt. Add beef and toss to combine, making sure beef is coated well.
3. Place in airtight container and refrigerate for 24 hours to marinate.
4. Heat large skillet over medium-high heat. Fry beef until browned and cooked through. Serve immediately.

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