



Posted on 3 October 2012

by Mike

Bistek Tagalog (Filipino-style Steak)

Ingredients

1 kilo Beef Tenderloin or Sirloin, thinly sliced
1/2 cup water
1 1/2 cup soy sauce
4 medium-sized onions, cut into rings
4 medium-sized potatoes, thinly sliced
5 tbsp cooking oil
10 pieces lemon, juiced
Salt and pepper

Servings

4

Person

Preparation

- 1 Place beef, lemon, soy sauce, salt and pepper into a bowl. Mix thoroughly until meat is well-covered. Marinate the meat for one hour.
- 2 In a large pan, fry potatoes until light brown. Set aside.
- 3 Add more oil to the same pan. Fry the meat over medium heat. Turn over after about 5-7 minutes to cook both sides. Set aside on a serving plate.
- 4 Remove marinade residue from the pan to avoid burning. Fry the onions on the same oil for about 15 seconds. Put the onions along with the fried potatoes on top of the steak.
- 5 Pour in the leftover marinade. Add about half cup of water. Simmer for about 2 minutes over low heat. Add salt and pepper to taste and pour liquid to steak.
- 6 Serve with steamed rice.

Cooks Note

Serves 4
