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Pepper Fry

Ingredients

1 kg beef (very thinly sliced)
1 tbsp pepper powder (freshly ground, not very fine)
2 tbsp vinegar
Salt to taste
1/4 kg onions
1/4 kg potatoes
3 tbsp vegetable oil

Preparation

1. Wash the beef and keep in colander till the water drains. Then pound the meat.
2. Add pepper powder, vinegar and salt to the meat and mix it well.
3. Allow to marinate for 2 hours.
4. Then cook it on slow gas till the meat is cooked. You may add little water if you feel it is drying up.The other option is to cook it in a pressure cooker for about 10 mins.
5. Then fry sliced potatoes to which a little salt has been added.
6. Slice onions into thick rings and fry.
7. You may lightly fry the meat in very little oil.
8. First place the meat slices at the bottom of the dish.
9. Over this place the potato slices.
10. Then place the onion rings on top.
11. Let it all cook together for a few minutes. This allows the ingredients to infuse for a little while even though the meat is cooked.
12. Then it's ready serve.