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Beef Tapa



Ingredients

1 kilo thinly sliced lean beef
1 cup fish sauce
1/2 cup refined sugar
Salt to taste
2 head garlic - minced
2 teaspoon ground pepper
1 cup cooking oil

Preparation

1. Mix all ingredients in a mixing bowl
2. Marinate for at least an hour (best if kept in the fridge overnight)
3. Heat cooking oil in a large pan
4. Fry the marinated beef until golden brown.
5. Serve hot with steamed rice or fried rice.

Cooks Note

Beef tapa goes great with any of the following:
White vinegar with hot chili peppers
Atchara (pickled green papaya).
Sliced red tomatoes.
With fried egg and fried rice (Tapsilog)