

Beef Stewed in Red Pepper Paste



INGREDIENTS

1. 2 onions, finely chopped
2. 1/3 cup spiced butter
3. 2 cloves garlic, minced
4. 1 teaspoon finely chopped gingerroot
5. 1/4 teaspoon ground fenugreek
6. 1/8 teaspoon ground cloves
7. 1/8 teaspoon ground allspice
8. 1/8 teaspoon ground nutmeg
9. 1/4 cup paprika
10. 2 tablespoons *berbere*
11. 2/3 cup dry red wine
12. 1/2 cup water
13. 8 ounces tomato sauce
14. 2 teaspoons salt
15. 3 pounds lean boneless beef, cut into 1-inch pieces
16. Black pepper

Method:

1. In a large stewpot, cook the onions over moderate heat for about 5 minutes, or until they are soft and dry. Do not let brown or burn.
2. Stir in the spiced butter. When it heats up, add the garlic, ginger, fenugreek, cloves, allspice, and nutmeg. Stir well. Add the paprika and *berbere* and stir for 3 minutes. Add the wine, water, tomato sauce, and salt, and bring the mixture to a boil. Add the beef, and mix the pieces around in the sauce to coat. Cover the pot and simmer the beef for about 1 hour over low heat.
3. Season with black pepper.