



Start in your kitchen and *Start Something Priceless™*

Chef Samantha Fore



Deviled Beef (45 minutes – Serves 4)

Deviled Beef is a Sri Lankan beach day staple, known for its fiery spicy flavor and crispy yet tender texture. This is part comfort food and part nostalgia for Samantha, taking local Kentucky beef and taming the spice level, then adding in farm-fresh veggies to make the perfect bar snack.

Shopping List: *Help support small businesses by purchasing your ingredients at your local grocery store or farmers market. In case you can't find uncommon ingredients, we added a hyperlink to help.*

- Banana pepper (1) seeded and sliced
- Cinnamon (1) 2" stick
- Garlic (3 cloves) minced
- Ginger (1/2 tsp.) minced
- Jalapeño (1) seeded and julienned
(optional for extra spice)
- Kosher salt (1 tsp.)
- Lime juice (1 tbsp.) divided
- Coconut oil or canola oil (3 tbsp.)
- Potato starch or tapioca starch or corn starch (1/2 cup)
- Red onion (1 large) sliced into 1/2" half-moons
- Roma tomatoes (2) cut into wedges
- Soy sauce (2 tbsp.)
- Tomato paste (1 tsp.)
- Sirloin beef top round (1.5 lbs.) trimmed and cut into 3/4" cubes
(If vegetarian, use [20 oz. jackfruit in brine](#))
- Red pepper flakes (1 tsp.) crushed

INSTRUCTIONS * *Note: Please marinate beef / jackfruit before the chef begins the demo.*

- 1 Toss beef, salt, pepper, lime juice and 1 tablespoon of soy sauce in medium bowl. Allow to marinate for 30 minutes. Pat dry, then toss in potato starch – uniform coverage is not necessary.
- 2 In a wok or skillet, heat the oil on medium heat. Once simmering, add the beef and toss in the oil for about 7 minutes, allowing the cubes to brown but not cook completely. Once beef has some color, remove beef from skillet while reserving any remaining oil and fat. Add oil if necessary to lightly coat bottom of pan and return to heat.
- 3 Once oil is shimmering again, raise heat to medium-high and add cinnamon, onions and peppers. Toss for a minute, add garlic, ginger and red pepper flakes. Stir fry for 5 minutes, add tomatoes and stir fry another 5 minutes.
- 4 Drop heat to low and add tomato paste and remaining soy sauce. Taste for seasoning. Add beef and toss for 5 minutes. Once well coated, cook the beef and vegetables until the excess liquid cooks off and the beef is nearly dry. Remove cinnamon before serving.