

Kuurdak

Ingredients

- 2 Tbsp oil
- 2 lbs beef, cubed
- salt and pepper to taste
- 2 onions, sliced
- 6 cloves of garlic, halved
- 1 lb potatoes, cubed
- 1 1/2 cups boiling water
- 1/4 cup chopped parsley or other herbs

Directions

Heat oil in a saucepan over high heat. Add the beef and brown on all sides. Reduce heat to medium and cook for 4 minutes, stirring occasionally.

Add the onions and garlic. Stir well and cook until the onions brown, stirring occasionally.

Add 1/2 cup boiling water followed by the potatoes. Season generally with salt and pepper. Stir and add the rest of the boiling water. Cover, bring heat down to low and simmer for 30 minutes. Sprinkle chopped herbs on top and serve, spooning some broth on top.