

BEEF KELAGUEN

A member of the Guam Chamorro family of lemony-oniony-spicy side dishes, beef kelaguen is excellent with titiyas or a rice-coconut milk dish.

INGREDIENTS

Set 1

12 ounces to 1 pound tender, raw beef which measures about 2 cups of 1 ½ pieces of sliced raw meat

*Flank steak is a popular cut for beef kelaguen.

1 cup thinly sliced yellow onions

½ cup chopped green onions

½ cup fresh lemon juice (or mix a ½ cup of water with a ½ rounded tablespoon of lemon powder)

½ cup fresh calamansi juice

*If no calamansi, replace with ¼ cup lemon juice mixed with ¼ cup water as calamansi is not as tart.

1 ½ teaspoons regular salt

1 slice ginger, about ¼ inch thick, sliced into 3 to 4 pieces.

Thai hot pepper or pepper paste

Tools: medium glass bowl, cutting board, sharp knife

DIRECTIONS

Rinse the raw beef very well under running water till the water runs clear.

Slice beef into ¼ inch thick slices that are about 1 ½ inches long and place into a medium glass bowl. If you slice against the grain, finished kelaguen will be very tender. If you slice along the grain, the beef will have a good chew. I do both so there is varied texture in my beef kelaguen.

Add the lemon juice, calamansi juice, salt, and ginger, giving the mixture a good stir. Add the yellow and green onions then stir. You may add just a little bit of hot pepper if you'd like, but don't do a taste test yet.

Fridge overnight. I do about 18 hours just as I do for deer kelaguen.

Remove from fridge. Give the mix a good stir and taste. If it's too lemony for you, add ¼ teaspoon of salt at a time. You may also add a little bit of water if it's too tart. Add more hot pepper if needed.

Keep stored in the fridge. This is delish if you are eating with something that is not tart – like red rice, potato salad and barbecue, or white rice with a rich coconut milk curry.

Recipe courtesy Paula Quinene of Paulaq.com.