

ALÅGUAN WITH BEEF

This is such a lifesaver dish to use up leftovers I had in my freezer—beef from soup bones I boiled for beef stock, and the stock; rice from some other meal that we didn't finish; and remnants of coconut milk. It took maybe 30 minutes to put together and was delicious.

My all-time fave though is topping plain alåguan with Chamorro sausage, green onions, and avocado. Here's the link for plain alåguan.

INGREDIENTS

Set 1

¼ cup coconut oil, tallow, or oil of your choice

½ cup diced onions

4 cloves garlic, minced

Set 2

5 cups beef stock

3 cups cooked short-grain rice

Set 3

4 to 5 cups thick coconut milk

2 teaspoons garlic powder

2 teaspoons black pepper

1 ½ teaspoons salt

Splash of soy sauce, optional

Splash of Tabasco, optional

Tools: medium pot, rubber spatula

DIRECTIONS

Heat oil on medium heat. Sautee onions till translucent. Add garlic and sautee for one minute.

Pour in the beef stock and the rice. Simmer until the mixture has thickened and the rice has absorbed much of the stock.

Add the coconut milk, garlic powder, black pepper, salt, soy sauce, and Tabasco. Taste and adjust the seasoning as needed.

Top with avocado, more Tabasco or fina'denne', or daigo'.

Recipe courtesy Paula Quinene of Paulaq.com.