

Tibs

Yield: 4 servings

Prep Time: 0:15:00

Cook Time: 0:30:00

Total Time: 0:45:00

1. Melt butter in a large skillet over medium heat, then reduce heat to medium-low. Cook onions, garlic, ginger, and berbere until onions are caramelized.
 - 5 tbsp Unsalted Butter
 - 2 cup Onion
 - 2 tbsp Ginger
 - 2 tbsp Garlic
 - 2 tbsp Berbere
2. Process onion mixture until almost smooth. Season with salt.
3. Sear sirloin in a separate skillet over high heat.
 - 1 lb Beef Sirloin
4. Add onion mixture to sirloin and cook until meat is done.
5. Stir in lemon juice and serve.
 - 1 tsp Lemon Juice
 - Salt