Tibs

From Max Falkowitz at Serious Eats.

Ingredients

- 5 tablespoons unsalted butter
- · 2 cups chopped onion
- · 2 tablespoons minced ginger
- · 2 tablespoons minced garlic
- 2 tablespoons berbere
- · 1 pound cubed sirloin
- 1 teaspoon lemon juice
- · Salt to taste

Instructions

- 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.
- 2. Process onion mixture until almost smooth. Season with salt.
- 3. Sear sirloin in a separate skillet over high heat.
- 4. Add onion mixture to sirloin and cook until meat is done.
- 5. Stir in lemon juice and serve.