

# Devil's Rawon

I'm tired of meme coins themed around dogs, cats, birds, and other animals, as well as fruit-themed ones. Let's popularize meme coins with a food theme. One meme I want to create is "Devil's Rawon," which in Indonesia is commonly called "Rawon Setan." It's named "Rawon Setan" because of its extremely spicy taste, and this dish is commonly found in Surabaya.

# Classic Beef Rawon



**Characteristics:** A rich black broth from kluwek, tender beef, and traditional spices such as galangal, lemongrass, shallots, garlic, and coriander.

**Sides:** Typically served with short bean sprouts, sambal (chili paste), shrimp crackers, and warm steamed rice.

**Popular in East Java:** Widely found in Surabaya and nearby areas, as this is the original version of rawon.

## Ingredients:

- 500g beef (cut into cubes)
- 2 liters of water
- 3 kluwek nuts (extract the flesh)
- 5 shallots
- 5 garlic cloves
- 1 teaspoon coriander seeds
- 1 stalk lemongrass (bruised)
- 2 cm galangal (bruised)
- 3 kaffir lime leaves
- 2 bay leaves
- 1 tablespoon tamarind water

- 2 tablespoons cooking oil
- Salt and sugar to taste

### **Sides:**

- Short bean sprouts, sambal, shrimp crackers, steamed rice.

### **Instructions:**

- Boil the beef in water until tender. Remove the meat, cut it into smaller pieces, and set aside the broth.
- Grind shallots, garlic, coriander, and *kluwek* into a smooth paste.
- Heat oil in a pan, sauté the spice paste until fragrant. Add lemongrass, galangal, kaffir lime leaves, and bay leaves.
- Pour the sautéed spices into the beef broth. Add the beef pieces, tamarind water, salt, and sugar. Simmer for 30 minutes.
- Serve hot with sides.

## Devil "Setan" Rawon (Rawon Setan)



**Characteristics:** Larger beef portions and a broth with stronger spices. The name "setan" (meaning "devil") refers to its extreme spiciness.

**Sides:** Served with steamed rice, extra spicy sambal, crackers, and salted egg.

**Favorite for Spicy Food Lovers:** A top choice for those who enjoy spicy culinary challenges.

### Ingredients:

- 500g beef (cut into cubes)
- 2 liters of water
- 3 kluwek nuts (extract the flesh)
- 5 shallots
- 5 garlic cloves
- 1 teaspoon coriander seeds
- 2 stalks lemongrass (bruised)
- 2 cm galangal (bruised)
- 5 bird's eye chilies (or to taste)
- 2 tablespoons tamarind water
- 2 tablespoons cooking oil
- Salt and sugar to taste

## **Sides:**

- Extra spicy sambal, steamed rice, crackers, salted egg

## **Instructions:**

- Boil the beef in water until tender. Remove the meat, cut it into smaller pieces, and set aside the broth.
- Grind shallots, garlic, coriander, kluwek, and bird's eye chilies into a paste.
- Heat oil in a pan, sauté the spice paste until fragrant. Add lemongrass and galangal.
- Add the sautéed spices into the broth along with the beef pieces. Stir in tamarind water, salt, and sugar. Simmer for 30 minutes.
- Serve with sides, ensuring extra sambal for the spicy kick.

## Beef Rib Rawon



**Characteristics:** Uses beef ribs instead of regular beef cuts, giving the dish a richer flavor and unique texture.

**Sides:** Similar to classic rawon, with an added touch of lime wedges to add freshness to the broth.

**Favorite in Modern Restaurants:** Often featured in high-end restaurants with a traditional yet premium concept.

### Ingredients:

- 500g beef ribs
- 2 liters of water
- 3 kluwek nuts (extract the flesh)
- 5 shallots
- 5 garlic cloves
- 1 teaspoon coriander seeds
- 2 stalks lemongrass (bruised)
- 2 cm galangal (bruised)
- 2 bay leaves
- 2 tablespoons tamarind water
- 2 tablespoons cooking oil
- Salt and sugar to taste

## **Sides:**

- Lime wedges, short bean sprouts, sambal, crackers, steamed rice.

## **Instructions:**

- Boil beef ribs in water until tender, skimming off any foam. Set aside the broth.
- Grind shallots, garlic, coriander, and kluwek into a smooth paste.
- Heat oil in a pan, sauté the spice paste until fragrant. Add lemongrass, galangal, and bay leaves.
- Add the sautéed spices to the broth with the ribs. Stir in tamarind water, salt, and sugar. Simmer for 30 minutes.
- Serve hot with lime wedges and other sides for a richer taste.

If you visit Indonesia, don't miss the chance to try all the varieties of *rawon!!!*