**Rosemary’s Luc Lac recipe**

**Ingredients**

1 bunch of red lettuce

3 whole garlic

Fish sauce

Oyster sauce

Salt

Sugar

Beef tenderloin

1-2 large tomatoes, sliced

Corn starch

*Dipping sauce*

Lime

Salt

Pepper

**Instructions**

Cut the beef into cubes and marinade it with garlic, corn starch, oyster sauce, and fish sauce for 30 minutes, then sauté. Once it slowly cooks, add water to thicken the sauce then add salt and pepper to taste. Garnish a large serving plate with the red lettuces and sliced tomatoes. Once the meat is cooked, pour it over the lettuce and tomatoes. Remember to dip it with the lime sauce!