

Beef Tendon with Dried Turnip Recipe

Ingredients: Serves 4

1 piece beef tendon (about 450g)
80g dried turnip
2 red chilies
½ stalk green garlic

To cook with beef tendon:

Ingredient A:

1 stalk scallion
3 slices ginger
1 star anise
2 tablespoons wine
6 cups water

Ingredient B:

½ cup soy sauce
2 tablespoons wine

Seasonings:

1-2 tablespoons beef broth or light colored soy sauce
a few drops of sesame oil

Method:

Boil the beef tendon with water for 5 minutes, remove. Cook with the ingredients A for 1½ hours. Add ingredients B and continue to cook for 1 hour until the beef tendon is soft enough. Reserve the beef broth and remove the beef tendon after it gets cool. Using half amount of beef tendon, cut into small pieces. Dice red chilies and slice green garlic. Rinse the dried turnip, or you may soak it for a while if it is too salty. Drain it dry. Stir-fry the dried turnip with 2 tablespoons of oil, when fragrant, add red chilies, fry again. Add beef broth from the above, beef tendon and green garlic. Stir-fry evenly. Season with a little of salt if needed. Drizzle with sesame oil at last.

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