

## Beef with Turnip Recipe

**Ingredients:** Serves 4

200g beef  
300g turnip  
2 red chilies  
¼ stalk green garlic

**Seasonings A:**

1 tablespoon soy sauce  
1 teaspoon cornstarch  
1 tablespoon water

**Seasoning B:**

2 tablespoons fermented glutinous rice  
1 teaspoon soy sauce  
⅓ teaspoon salt

**Method:**

Cut the beef into strings against the grain, marinate with seasonings A for 30 minutes. Shred the turnip and red chilies; choosing the green part of green garlic then shred it. Heat 2-3 tablespoons of oil to stir-fry beef, remove when beef is done. Stir-fry turnip with remaining oil, add water when turnip becomes soft, cook until turnip is soft enough. Add beef, red chili shreds, and fermented glutinous rice, simmer for a while. Season with soy sauce and salt. Add green garlic shreds before turn off the heat.

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