

Kimchi Beef Noodle Soup Recipe

Ingredients:

1.3 pounds beef brisket
1 portion La noodles
1 bowl Korean Kimchi
1 tablespoon chopped scallions
1 tablespoon soy sauce
1 teaspoon salt
1 teaspoon sugar

Seasonings:

2 scallions
1 small piece ginger
2 tablespoons cooking wine
8 star anises
5 cardamom
15 cups water

Method:

Blanch the whole brisket in boiling water, rinse out the scum and remove from water. Bring 15 cups of water to a boil, return brisket and add seasoning ingredients, cook over low heat for 1 hour, then remove and cut into thick slices. Remove the dregs with a sieve. Return brisket again and add in soy sauce, salt and sugar. Cook for 10 minutes longer and add Kimchi and cook until the flavor is well absorbed. Bring a pot of water to a boil. Cook the noodles. Drain and put into individual soup bowl and pour Kimchi beef and soup over noodles then garnish with chopped scallions. Serve immediately.

Tips:

Use Kimchi that has fermented for a longer period of time, in which the flavor is well absorbed, so it will not lose its flavor after being cooked.
Add the liquid for soaking the Kimchi as well, to enhance the flavor of the dish.