

Korean Oxtail Soup with Radish Recipe

Ingredients: Serves 2

1 Oxtail, chopped into several large pieces
1 strip of Ginseng
1 cup of Sake
½ strip of radish
1 large piece of ginger, peeled
1 stalk of leek
salt to taste

Method:

Blanch oxtail in hot boiling water and then remove and rinse under cold running tap water to remove scum and blood. Leave aside. Cut radish to round pieces, leeks to 2 inches length pieces, hit ginger with the back of the knife and leave aside. Put oxtail, ginseng, ginger and Sake into a pot, boil on high heat, then cover and simmer over low heat for 1½ hours, making sure the soup does not run dry. Add radish and leek into soup and stew for another 25 - 30 minutes, season with salt to taste. Serve.

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