

Spicy Beef Tendon Recipe

Ingredients:

2 stewed beef tendon

1 leek

Seasonings:

1 tablespoon cooking wine

1 tablespoon soy sauce

2 teaspoons sugar

2 teaspoons vinegar

1/4 cup water

1/4 teaspoon ground Szechwan peppercorns

1/2 tablespoon cornstarch water

Method:

Place stewed beef tendon in a plastic bag and chill in the refrigerator until hardened. Remove and slice thinly with a sharp kitchen knife. Rinse leeks well and cut diagonally into sections. Heat 2 tablespoons of cooking oil to stir-fry leek for a minute, then add beef tendon as well as seasonings to taste. Mix well and serve.

Note: Chill beef tendons in a bag in the refrigerator (lie them down flat) to prevent them from shrinking as they cool and becoming more difficult to slice. Beef tendon toughens as it cools. Cook until very soft, so that it is not too tough to serve.

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