

Taiwanese Hot and Sour Beef Tripe Recipe

Ingredients:

1 whole beef tripe (about ½ lb)
1 portion of [Basic Stewing Broth](#)
2 Chinese cucumbers
1 leek
5 cloves garlic, peeled

Seasonings:

3 tablespoons broth from stewing tripe
1 tablespoon soy sauce
1 tablespoon vinegar
1 teaspoon sugar
1 teaspoon sesame oil
1 tablespoon red chili oil

Method:

Stew beef tripe in basic stewing broth until cooked and tender. Remove from broth and slice tripe thinly and leave aside. Shred cucumber, line on plate. Shred leek, chop garlic, add to tripe along with all seasonings. Mix well, remove to cucumber and serve.

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