

Braised Beef

Ingredients

Beef shin
Spices
Cinnamon
Bay leaf
Red chili
Spring onion
Shallots
Ginger

Seasoning

Salt & pepper
Light soy sauce
Dark soy sauce
Shao Hsing wine
Rock sugar



The Steps

Cut beef shin into cubes. Briefly cook in boiling water to remove impurities.

Use the spring onion to tie a knot. Tap ginger briefly. Remove seeds from the red chili.

Transfer beef cubes to a claypot. Add water to about half of the thickness of the beef.

Add spices, cinnamon, bay leaf, red chili, spring onion, shallots, ginger to the beef.

Season with salt & pepper, light & dark soy sauce, rock sugar.

Simmer for about an hour.

Done!



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