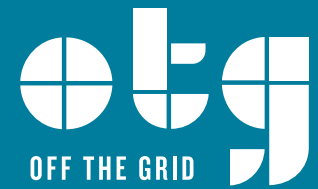


TAIWANESE BEEF NOODLE SOUP

From



INGREDIENTS

Makes 4 servings

Beef Shank	2 pounds, cubed	Kosher Salt	
Ginger	1 ½ tablespoons, minced	Canola Oil	
Garlic	3 tablespoons, minced	Baby Bok Choy	
Scallions	1 bunch, cut in 2" pieces	Pickled Mustard Greens	
Tomato	1 small tomato, diced		
Granulated Sugar	1 tablespoon		
Toban Djan chili bean paste	1 ½ tablespoons	<i>FOR THE SPICE SACHET:</i>	
Shaoxing Cooking Wine	3 ounces	Bay Leaves	4 leaves
Chinese Five Spice	1 ½ tablespoons	Red Szechuan Peppercorns	1 tablespoon
Sweet Soy Sauce	1 tablespoon	White Peppercorns	½ tablespoon
Kikkoman Soy Sauce	1 ½ tablespoons	Cinnamon	1 stick
Dark Soy Sauce	2 tablespoons	Black Cardamom	1 pod
Cold Water	2 quarts	White Cardamom	5 pods
Daikon Radish	1 cup, sliced	Fennel Seeds	1 teaspoon
Udon Noodles, cooked	3 ½ ounces (dry)	Star Anise	2 pods

A note about substitutions: If you don't have some of these ingredients on hand, you can substitute Sherry Wine for Shaoxing Cooking Wine, ½ tablespoon of Molasses and ½ tablespoon of Regular Soy Sauce for Sweet Soy Sauce, or Sambal Oelek for Toban Djan. Keep in mind that too many substitutions will alter the flavor of the overall dish.

PREPARATION

Make the spice sachet with all the dry whole spices and set aside (you can use an empty teabag or coffee filter if you don't have a spice bag on hand).

Add a tablespoon of canola oil to a large pot over high heat, then add beef cubes and season with about 1 teaspoon of salt. Brown the meat, then remove from heat and set aside.

Wipe out the pot, then return to medium heat and add 2 tablespoons of oil, ginger, garlic, and scallions. Cook until aromatic, for about 1 minute, then add tomato and cook for another minute. Stir in sugar and toban djan, then return the beef to the pot and toss together with aromatics. Add in shaoxing cooking wine and cook for another 2 - 3 minutes until liquid has reduced and is noticeably thicker, scraping any brown bits from the meat into the liquid.

Once the liquid is reduced, add five spice, all soy sauces, and cold water. Bring mixture to a boil, then add the spice sachet and reduce to a low simmer. Cook for 1 hour. Add in daikon and another 2 pinches of salt, then continue to simmer another 30 minutes until daikon is cooked through.

Once daikon is cooked, remove soup from heat and take out the spice sachet. Add bok choy into the hot soup base and allow to cook for 2 - 3 minutes using residual heat. Take out bok choy and add to a bowl with cooked noodles. Spoon the soup base over the noodles and garnish with pickled mustard greens.