

BEEF STEW WITH DAIKON

For serving about 4 people:

1. Beef chuck short ribs boneless usda choice from Costco, 1 lbs
2. Daikon, 0.7 lbs
3. Carrot, 0.5 lbs
4. Garlic, 1 bunch
5. Ginger, 0.1 lbs
6. Green onion, 0.1 lbs
7. Dark soy sauce, 4 teaspoon
8. Salt, 2 teaspoon
9. Oil, 3 teaspoon
10. 2 bottles of beer

Instructions:

- Prepare beef: cut beef into a small block, about 1½ cubic inches, and boil in hot water for 5 minutes, and then take all beef out and wash in cold water;
- Prepare daikon, carrot, garlic and ginger: wash all materials, cut daikon and carrot into triangle shape block, slice ginger and garlic;
- Cook beef: heat oil in the pot to 350 degree F, add ginger and garlic first, and then add beef, mix all of them very well; the next step add beer into pot and mix them very well; cover the pot and heat the mixture to boiling, and then turn down the fire to medium, the beef mixture need cook about 2 hours; in this duration, it is necessary to frequently stir beef mixture (about one time per 20 minutes);
- Final cook: add daikon and carrot into beef mixture and add dark soy sauce, and then stir very well and cover the pot, every 15 minutes to stir the mixture, this process need about 45 minutes.
- Serving preparation: add salt into beef stew and mix very well, and then add green onion. Right now, beef stew is ready for serving.