

Beef Hotpot Recipe

(Korean Recipes)

Ingredients: Serves 4

300 g Sirloin beef, sliced

80 g beef fat

1500cc kelp broth*

½ piece onion, peeled and sliced

8 cloves garlic, peeled and sliced

1 stalk leek, cut into 2 inch lengths

¼ piece of Chinese cabbage, cut into large pieces

5 pieces Shiitake mushrooms, soaked in water to soften and cut into halves

60 g Enoki mushrooms, remove ends

50 g dried thin soy bean sheet

150 g soy bean sprout, remove tails

100 g spinach, cut into 3-inch lengths

salt to taste

***Ingredients for Kelp broth:**

1 strip kelp

50 g dried bonito flakes

1 tablespoon Sake

7 cups of water

Method:

To make kelp stock, boil kelp, dried bonito flakes, Sake and water for about 30 minutes, filter out the impurities. Put soup broth aside. Preheat the stone pot, use beef fat wipe evenly on inner side of heated stone pot and leave fat in the pot for a while until grease comes out. Remove and discard beef fat. Toss-fry sliced garlic, add beef slices and shredded onion in the heated beef fat and stir-fry until aromatic. Put rest of ingredients into stone pot, and pour kelp broth in. Heat until boiling and season with salt to taste before serving.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]