

## Beef Tendon Daikon Recipe

### Ingredients:

2 stewed beef tendon  
1 daikon (Chinese radish)

### Seasonings:

1 tablespoon cooking wine  
2 tablespoons soy sauce  
1/4 teaspoon salt  
2 cups water

### Method:

Cut stewed beef tendon into small pieces. Peel radish and cut into thick slices. Cook beef tendon and radish together in pan with all seasonings added until flavor is well absorbed. Remove and serve.

Note: Because the tendon gets better as it softens, it can be cooked with the radish. If beef is used instead, cook the radish first. The collagen in the tendon makes it stick to the bottom of the pan quite easily, so turn the tendon often during cooking.

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