

# Oyster Sauce Beef Noodle Soup Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

150g beef brisket  
1 portion La noodles  
2 stalks green stem baby bok choy

**Seasonings A:**

2 scallions  
1 small piece ginger  
2 tablespoons cooking wine  
8 star anise  
5 cardamoms  
15 cups water

**Seasonings B:**

2 tablespoons oyster sauce  
1 tablespoon sugar  
1 cup beef broth  
pepper as needed

**Method:**

Blanch the whole brisket in boiling water for a second, rinse out the foam and remove from water. Bring 15 cups of water to a boil, return brisket and add the remaining seasonings A, cook over low heat for 45 minutes, then remove and cut into thick slices. Remove the dregs from the soup with a sieve. Cook brisket in wok and season with seasoning B, cook until flavor is well absorbed. Bring a pot of water to a boil. Cook the noodles, remove to a soup bowl. Rinse bok choy and cut into long strips, then blanch in boiling water until done and remove to the soup bowl with the noodles. Drizzle with beef soup and spread the beef over the top. Serve. The beef brisket can be substituted with beef shank, however, shank needs to be cooked through first, then stew with oyster sauce until flavor is well absorbed before being sliced, or it will lose its flavor easily. Oyster sauce has a unique flavor that is easily absorbed by the cut brisket.

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