

Simmered Tomato Beef Shank Recipe

Ingredients:

1 stewed beef shank

4 red tomatoes

1/2 onion

1 scallion

Seasonings:

1 tablespoon cooking wine

2 tablespoons stewing broth

3 tablespoons tomato sauce

1 tablespoon sugar

1 cup water

Method:

Cut stewed beef shank into small pieces. Cut tomatoes into wedges. Cut onion into small pieces. Dice onion. Heat 2 tablespoons cooking oil to stir-fry onion until fragrant. Add beef shank and drizzle with wine, then pour in water and boil. Add tomatoes and cook until softened. Season with seasonings to taste. Cook until the liquid is absorbed, thicken with cornstarch water and sprinkle with chopped scallions. Serve.

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