

Spicy Sour Beef Stomach Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

- 1 piece stewed beef stomach (about 250g)
- 2 Chinese cucumbers
- 1 leek
- 1 stalk cilantro
- 1 chili pepper
- 5 cloves garlic

Seasonings:

- 3 tablespoons basic stewing broth
(pls. refer More Taiwanese Recipes below)
- 1 tablespoon soy sauce
- 1 tablespoon vinegar
- 1 teaspoon sugar
- 1 teaspoon sesame oil

Method:

Shred cucumbers and line at the bottom of the plate. Cut stewed beef stomach into thin slices. Shred leek and chili pepper. Chop cilantro and garlic finely. Add to stomach along with all seasonings until even. Remove to top of the cucumbers. Serve. Shredded cucumbers tastes crunchier if it is not marinated first. Other crunchy vegetables, such as shredded bamboo shoot or kohlrabi, may be used in its place. However, marinate them with salt first. In addition to the stewing broth, use other seasonings to give this dish a new look.

[asian_free_recipes_download]/[asian_free_recipes_download]