

Stewed Beef Shank Recipe

Ingredients:

1 beef shank
Bunch of scallions
3 slices ginger
1/2 cup Chinese cooking wine
1 pot stewing broth (refer Taiwanese recipes)

Method:

Blanch beef shank first to remove the blood, then rinse out the bubbles. Cook in boiling water with scallions, ginger and wine added for about 20 minutes until done. Remove the shank to the stewing broth and stew over low heat for an hour. Remove from heat and soak until the liquid begins to cool. Cut into slices and serve.

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