Szechwan Beef Bone Soup Broth Recipe

Ingredients:

1 kg beef large bones
2 star anise
1 piece tangerine peel
2 cloves
2 scallions, cut into half lengthways
a 2-cm knob of ginger, remove skin and cut into slices
2 garlic cloves, peeled and slightly crushed
3 red chilies
1 teaspoon Szechwan peppercorns, crushed
2 tablespoons chili bean paste
3 tablespoons light brown sugar
20 cups of water
2 tablespoons Chinese cooking wine
10 tablespoons cooking oil

Method:
Boil some water and add beef large bones, covered and let boil again. Then pour away the boiling water and rinse the beef large bones in cold water to remove the scum. Leave aside. Heat 5 tablespoons of cooking oil to stir-fry scallions, ginger slices, garlic cloves, red chilies, Szechwan peppercorns and chili bean paste until fragrant. In another wok, stir-fry 3 tablespoons of light brown sugar with the remaining 5 tablespoons of cooking oil until sugar turns brown and slight burnt. Remove and pour into the wok with the spices to mix. Then add 20 cups of water and the beef large bones and bring to the boil. Add Chinese cooking wine, star anise, tangerine peels and cloves to taste. Reduce heat to low and simmer with the lid on for about 2 to 3 hours, then strain soup and discard the bones and all the spices.

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