

Szechwan Beef Noodle Soup Recipe

Ingredients:

1.3 lbs beef brisket
1 portion La noodles
1 tablespoon chopped scallions
Minced cilantro as needed

Seasonings:

A 2 scallions
1 small piece ginger
4 cloves garlic
4 tablespoons chili bean paste
2 tablespoons Szechwan peppercorns
2 tablespoons cooking wine
15 cups water
B 2 tablespoons soy sauce
4 tablespoons chili oil
1 teaspoon salt
1 tablespoon sugar

Method:

Blanch the whole beef brisket in boiling water, rinse out the foam and remove from the water. Heat 2 tablespoons of cooking oil to stir-fry scallions, ginger and garlic as well as chili bean paste over high heat rapidly until fragrant. Add the remaining seasoning **A** and **B**, then heat until boiling. Return brisket and cook on low for 40 minutes. Remove and cut into small pieces. Remove the spices from soup with a sieve, then return brisket and continue cooking for 20 more minutes until completely tender. Bring a pot of water to a boil. Cook the noodles until the water boils, then remove to a soup bowl. Drizzle with brisket and the beef soup, then sprinkle with chopped scallions and cilantro. Serve.

Note: If a spicy taste is not desired, skip the chili oil.