

1. Chinese Beef Stew

By John Wong
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Yield

10 Servings

Ingredients

4 pounds of small beef stew
4 pounds of daikon diced
4 star anise
1 teaspoon dried bunge pricklyash
2 teaspoon of chicken powder
6-8 teaspoon of bean sauce
4 groves of garlic minced
8 slices of ginger
2 cups of water

Directions

1. With some oil, fry the minced garlic.
2. Stir fry the beef stew with bean sauce and chicken powder.
3. Put the fried beef stew, star anise, pricklyash, and water into a high pressure cooker and cooks for 30 minutes.
4. Put the daikon into the high pressure cooker and cooks for 10 additional minutes.
5. Leave it overnight.