

BEEF BONE BROTH

INGREDIENTS

3.5 lbs meaty beef bones
(oxtail, short rib, beef neck
bones, beef bones)
1 onion
5 slices of ginger
15 whole peppercorns
1 1/2 cups rice wine
salt to taste
optional: thinly sliced scallions
and cilantro

DIRECTIONS

1. Soak the meat and bones in cold water for 20 min to release blood and then strain
2. Boil the meat and bones for 10 min to clean and remove impurities, then strain
3. Wash each beef bone thoroughly and remove any residual bone fragments. Clean the pot too
4. Put the clean ribs and oxtail back into pot and add onion, peppercorns, ginger, rice wine, fill pot with water
5. Cover and cook on high heat until boiling then reduce to low
6. Cook overnight
7. Before serving, strain the broth or skim the natural oils off the top