



Cook / Local Japan



Today's recipe

"Niku-sui"

*Beef soup with a Japanese broth.
It is a popular dish in Osaka prefecture. It can be cooked with
Semi-cooked eggs and tofu.*

>> Serves: 2

>> 10 mins to prepare and 25 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J), Asian grocery store(A)

Place / Prefecture

Osaka

Why not visit the official
tourism website
(while eating this dish)?



Available at

Ingredients & Preparation

<input type="checkbox"/>	R	J	A	200g	ribeye beef	cut into 2 mm slices
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Method

⇒ 1 **Cook's tip: If making thinly sliced beef is too much trouble, you can buy fresh or frozen beef at Japanese grocery stores and Asian grocery stores.*

Blanch the **beef** in boiling water and stir with chopsticks. Remove the meat and discard the water and any foam.

Clean the pan.



⇒ 2 Put the meat, **water**, **cooking sake** and **Japanese powder stock** in the pan and boil it for 20 minutes.

⇒ **Cook's tip: If the soup becomes too salty after boiling, add a little more boiling water.*



⇒ 4 Serve in deep bowls, tossing **salad onion** on top.

<input type="checkbox"/>				450ml	water	
<input type="checkbox"/>		J		1 tbsp	cooking sake	
<input type="checkbox"/>	R	J		1 tbsp	mirin	
<input type="checkbox"/>	R			1 tsp	sugar	
<input type="checkbox"/>	R	J		a pinch of	salt	
<input type="checkbox"/>	R	J		1 tsp	soy sauce	
<input type="checkbox"/>		J		1 tbsp	Japanese powder stock	

<input type="checkbox"/>	R	J		30g	salad onion (green onion)	thinly sliced
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