

Beef Congee

Ingredients

3/4 c Jasmine Rice
1 Ginger (2-inch piece)
1/4 c Sake
8 c Water (plus 2 tablespoons)
1/2 lb Flank Steak (thinly sliced)
3 Green Onions (sliced)
1/2 c Cilantro
2 t Salt
1/4 t White Pepper
1/4 t Baking Soda
1 t Vegetable Oil
2 t Soy Sauce
1 t Cornstarch
2 t Rice Wine

Instructions

1. Place rice into Instant Pot insert. Wash the rice with several changes of water and set aside.
2. Cut ginger in half. Slice half of it into thick rounds and place into the Instant Pot. Cut the other half of ginger into thin shreds and set aside for later.
3. Add the sake and 7 cups water into the Instant Pot. Place the lid on securely and move the valve to "sealing." Press the Manual button on High for 30 minutes.
4. Meanwhile, place the sliced beef into a large bowl. Add baking soda, vegetable oil, soy sauce, cornstarch, and rice wine. Let beef marinate for 1 hour.
5. Let the Instant Pot sit for an additional 40 minutes for the pressure to naturally release.

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Open the lid and stir the congee. Take out the ginger pieces and discard.

6. Press the Saute button and adjust to Low. Add the ginger shreds, salt, and white pepper. Stir well and cook until the right consistency. If the congee is too thick stir in 1 a cup of water at a time and let it bubble.

7. Add the marinated beef to the pot. Stir quickly to separate the beef slices as soon as possible. Continue cooking for 1 minute. Turn off Instant Pot and stir in green onions and cilantro. Mix well and taste for seasoning. Serve immediately.