

Braised Beef Shanks

Ingredients

2 lb Beef Shanks (large cubes)

5 Dried Orange Peel

1/3 c Ginger (sliced)

1/4 c Chu Hou Sauce

2 T Oyster Sauce

1/4 t Salt

2 T Rice Wine

1 T Water

1/4 t Ground White Pepper

3 lb Daikon (large cubes)

3 clv Garlic (sliced)

1/4 c Vegetable Oil

1 c Chicken Broth

2 T Soy Sauce

1 1/2 t Sugar

1 T Cornstarch

1 t Sesame Oil

3 Green Onions (sliced)

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Instructions

- 1.Fill a large pot with water and bring to a boil. Add the beef shanks and cook until foamy and beef shank is not pink, about 10 minutes. Add the daikon pieces and let the water come back to the boil, cook for 2 minutes. Rinse and drain the beef and daikon pieces, set aside
- 2.In an instant pot press Saute button and on high heat 1/4 cup of oil, when oil is shimmering, add the ginger slices. Fry ginger slices until soft, then add garlic, orange peel, and Chu Hou sauce and stir for one minute. Add wine, chicken broth, oyster sauce, salt, sugar and soy sauce. Then let it come to a boil. Add beef and daikon to pot mix then turn off.
- 3.Close lid, Press Meat/Stew button, set timer for 35 minutes, and check the valve to make sure it is at sealing. Once timer goes off, wait 20 minutes for the pressure to go down then open the lid carefully.
- 4.Press the Saute button and add pepper and sesame oil to the beef and diakon. Mix well.
- 5.Then make a slurry with the cornstarch plus 1 tablespoon water and add to the sauce to thicken. Cook for another 10 minutes. Sprinkle with green onions and stir prior to

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serving.