

Chinese Sliced Beef Shanks

Ingredients

2 lb Beef Shanks
2 t Black Peppercorns
3 t Salt
3 t Sugar
3 T Soy Sauce (plus 1/2 cup)
3 T Dark Soy Sauce
2 Star Anise
1 1/2 t Ground Cumin
2 Bay Leaves
1 T Jasmine Tea
2 t Sesame Oil
1 Ginger (1-inch piece, sliced)
2 Green Onions (sliced)
5 c Water
1/4 t Ground Cloves

Instructions

1. Put beef shanks in a large bowl with peppercorns, 1 teaspoon salt, 1 teaspoon sugar, and 3 tablespoons soy sauce. Mix well and turn every few hours. Marinate ingredients for 24 hours.
2. Rinse off beef shanks and place into an instant pot. Add 2 teaspoons salt, 2 teaspoons sugar, 1/2 cup soy sauce, dark soy sauce, cloves, star anise, cumin, bay leaves, jasmine tea, sesame oil, ginger, green onions, and water.
3. Cover the lid and turn the pressure valve to the Seal position. Press the "Manual" button and set 35 minutes of cook time.
4. When it is done, wait another 10 minutes. Slowly release the pressure then open the lid. Take out the cooked beef shank and place into a clean

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container chill at least 4 hours, slice and serve.