

# Chinese Tripe Stew

## Ingredients

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2 lb Honeycomb Beef Tripe	10 1/2 c Water (plus 1 tablespoon)
2 t Salt	3 Ginger Slices
2 Green Onion	3 T Rice Wine
1 T Vegetable Oil	4 Star Anise
1 1/2 lb Daikon (cut into 1 1/2	inch chunks)
1/4 c Soy Sauce	1/4 c Dark Soy Sauce
1 T Brown Sugar	1 t Sesame Oil
1/8 t White Pepper	1 T Cornstarch
1/4 c Cilantro (chopped)	

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1. Thoroughly rinse the tripe under cold running water. In a pot, add the tripe, 8 cups water, 2 teaspoons salt, 2 slices ginger, 1 green onion (sliced into 2-inch pieces and smashed), and 2 tablespoons rice wine. Place pot over high heat until the water comes to a boil. Turn off the heat and let it sit for 5 minutes.
2. Drain the tripe into a colander and rinse with cold water then drain. After the tripe has cooled, cut into 1 1/2 x 2 1/2 inch pieces.
3. Heat a large pot over medium high heat and add the oil, 3 ginger slices, and star anise. Let it cook for about 30 seconds. Turn the heat to high and immediately add the tripe. Cook, stirring constantly, for about 2 minutes. Add 1 tablespoon rice wine and stir another 30 seconds.
4. Next, add soy sauces, brown sugar, 2 1/2 cups water, sesame oil and white pepper. Stir until everything's combined. Bring the mixture to a boil and turn it down to a simmer. Cook for 20 minutes, stirring frequently.
5. Add the turnips and continue to cook for another 20 minutes or until the turnips are tender. Taste for seasoning, and if it needs more salt, add some now.
6. Turn the heat to medium high until the liquid comes to a boil. In a small bowl mix

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cornstarch with 1 tablespoon water. Stir in the cornstarch slurry and the white parts of 1 chopped green onion. Mix well for 30 seconds, until thickened slightly. Add the rest of the green onions and cilantro then mix well. Serve immediately