## RecipesCh@-se

## Kau Kee Beef Noodle Soup

Yield: 7 min Total Time: 150 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/beef-brisket-noodle-soup-chinese-slow-cooker-recipe">https://www.recipeschoose.com/recipes/beef-brisket-noodle-soup-chinese-slow-cooker-recipe</a>

## **Ingredients:**

- 2 1/4 pounds beef brisket with a good amount of fat, cubed
- 1 beef leg bone ask your butcher to cut it in half so marrow is exposed
- 1 1/8 pounds beef tendons cubed
- 1/2 daikon radish large
- 1 ginger thumb sized, sliced
- 1 white onion large, peeled
- 4 cloves garlic minced
- 2 tablespoons Shaoxing wine
- 1 tablespoon sugar
- 1 star anise
- fish sauce
- white pepper
- oil
- rice noodles to serve
- spring onions chopped, to garnish, optional