

Chinese Braised Beef and Turnips (Daikon Radish)

Yield: 4 min
Total Time: 130 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-radish-cake-recipe>

Ingredients:

- 2 pounds beef brisket rinsed, pat dry and cut into 1 1/2 inch pieces
- 1 tablespoon oil
- 5 slices ginger
- 1 cup Shaoxing wine
- 2 1/2 tablespoons light soy sauce
- 3 star anise
- 8 cloves
- 1 teaspoon sugar
- 5 cups water
- 1 chinese radish large, or turnip, also known as daikon radish cut into 1 1/2 inch pieces
- 2 pounds beef brisket 900g, washed, pat dry and cut into 1 1/2 inch pieces
- 1 tablespoon oil
- 5 slices ginger
- 1 cup Shaoxing wine
- 2 1/2 tablespoons light soy sauce
- 3 star anise
- 8 cloves
- 1 teaspoon sugar
- 5 cups water
- 1 daikon radish or Chinese turnip, cut into 1 1/2 inch pieces

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 280 milligrams
4. Fat: 40 grams
5. Fiber: 2 grams

6. Protein: 98 grams
 7. SaturatedFat: 14 grams
 8. Sodium: 1530 milligrams
 9. Sugar: 3 grams
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