

Taiwanese Spicy Beef Noodle Soup + Some (more) News!

Yield: 5 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-beef-noodle-soup-recipe>

Ingredients:

- 2 tablespoons vegetable oil
- 2 pounds beef chuck tri-tip roast, or flank steak, sliced against the grain into 1-inch chunks
- salt
- pepper
- 2 tablespoons granulated sugar
- 1 teaspoon molasses optional; you can also replace the granulated sugar with brown sugar
- 2 cups diced onion about 1 large onion
- 1/2 cup garlic cloves peeled and smashed, about 1 head of garlic
- 1/2 cup scallions sliced, about 3-4 scallions, plus more for serving
- 4 tablespoons bean paste spicy chili broad, doubanjiang, the same as used in zhajiangmian; look for pixian doubanjiang for the highest...
- 2 teaspoons ginger grated
- 2 quarts water
- 1/2 cup Shaoxing wine or sake
- 1/2 cup diced tomato about 1 small tomato
- 1/2 cup soy sauce
- 2 teaspoons Sichuan peppercorns
- 3 pieces star anise
- 1/2 teaspoon five spice powder
- 6 heads baby bok choy ends trimmed but intact, about 4 cups
- 1 pound noodles your choice, enough for 4-6 servings
- 1/2 cup scallions sliced
- 1/2 cup chopped cilantro coarsely