

Teriyaki Beef Fondue

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-beef-fondue-recipe>

Ingredients:

- 3 tablespoons soy sauce
- 1 tablespoon vegetable oil
- 1 tablespoon water
- 1 tablespoon honey
- 2 teaspoons minced ginger root
- 1 clove garlic minced
- 1 pound beef thinly sliced top sirloin or tenderloin
- 8 cups beef broth
- 1/3 cup soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon cider vinegar
- 1 tablespoon sake or sherry we use sherry
- 2 cloves garlic or more
- 1 tablespoon minced ginger root

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 75 milligrams
4. Fat: 20 grams
5. Protein: 29 grams
6. SaturatedFat: 7 grams
7. Sodium: 3510 milligrams
8. Sugar: 7 grams
9. TransFat: 1 grams

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