

Vietnamese Bo Kho Braised Wagyu Brisket

Yield: 5 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bo-kho-recipe>

Ingredients:

- 1 brisket Lone Mountain Wagyu , about 3lbs
- salt
- freshly ground pepper
- oil for the pan
- 1 tablespoon fresh ginger minced or grated
- 1 shallot minced
- 3 tablespoons minced lemongrass
- 4 cloves garlic minced
- 1/4 cup tomato paste
- 6 cups beef stock
- 3 whole star anise
- 1/2 teaspoon fennel seeds
- 3 whole cloves
- 1 bay leaf
- 1 stick canela
- 4 stalks lemongrass bruised
- 1 inch ginger piece, sliced
- 2 carrots peeled and cut into 1-2 inch pieces
- 10 new potatoes scrubbed or peeled
- 1 bag pearl onions peeled
- 1 tablespoon sugar or to taste
- 2 tablespoons fish sauce or to taste
- chopped cilantro
- sliced green onion
- jalapenos sliced
- lime wedges
- rice if desired, optional

Nutrition:

1. Calories: 460 calories
 2. Carbohydrate: 94 grams
 3. Fat: 4.5 grams
 4. Fiber: 12 grams
 5. Protein: 17 grams
 6. Sodium: 1430 milligrams
 7. Sugar: 13 grams
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