



# Shandong Beef

by Nicole Yee

“This is a one pot wonder! And of course, it is delicious.”

## INGREDIENTS

1kg beef (silverside or shank)  
1 bunch coriander, chopped  
1 clove garlic, chopped  
olive oil  
vinegar  
sugar  
birds eye chilli  
soy sauce  
sesame oil  
\*olive oil, vinegar, sugar,  
birds eye chilli, soy sauce  
and sesame oil to taste

## METHOD

1. Boil the beef on the smallest element in a large pot. A 1kg shank will usually take 45 minutes to an hour. Meat is ready when you can poke through it.
2. Once it's done, let it cool off (or cool it in the fridge). Leave for at least three hours. Do not touch the meat or slice it while it's still hot.
3. Combine remaining ingredients in a large bowl, add meat and marinate in the fridge for another 3 hours.

## TIPS

- Reserve the beef stock and use it for soup.
- Keep the marinade from the beef, combine with vegetables & vermicelli noodles to make a salad.

