Sukiyaki

すき焼き

Ingredients (2 servings)

½ lb. Beef (sliced meat)

1/3 Napa Cabbage (7~10 leaves)

½ blocks (7 oz.) firm Tofu

8 scallions

³/₄ cup Soy Sauce

½ cup Sugar

½ cup Cooking Sake

Prepare



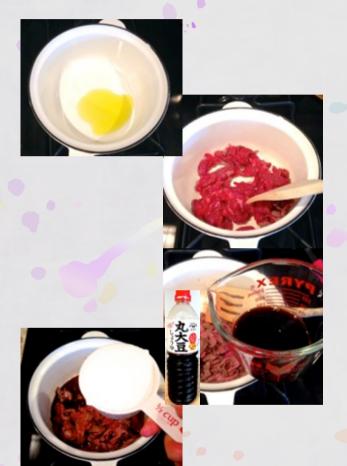
Cut the beef into small thin pieces. Use Chuck, Rib, Rump or Round.

Peel 7~10 leaves of Napa cabbage apart and slice 2 inches wide.

Cut the tofu into 6 equal parts.

Cut the scallions into 3 inch pieces.

Cook



Heat 1 Tbsp. of vegetable oil in a skillet.

When the oil is hot, cook the beef over medium-high heat and stir.

When the beef becomes brown, add ³/₄ cup of soy sauce and ¹/₂ cup of sugar and whisk.



Add white part of the sliced Napa cabbage to the skillet.

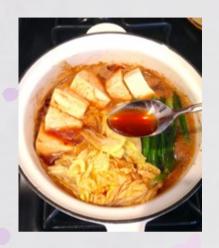


Sprinkle with ½ cup of cooking Sake and simmer for 3 minutes over medium heat.



After the 3 minutes, add the cut tofu, the chopped scallion and remaining sliced Napa cabbage.

Simmer for 7 minutes over medium-low heat.



During simmering, douse with the soup vigorously.



Enjoy!