

Sukiyaki

すき焼き

● Ingredients (2 servings)

½ lb. Beef (sliced meat)

⅓ Napa Cabbage (7~10 leaves)

½ blocks (7 oz.) firm Tofu

8 scallions

¾ 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 $\frac{3}{4}$ cup of soy sauce and $\frac{1}{2}$ cup of sugar and whisk.



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



Sprinkle with $\frac{1}{2}$ 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!