

My Mom's Taiwanese Beef Noodle Soup from food52.com

- 2 scallions, chopped
- 4 garlic cloves, chopped
- 1 **teaspoon** fresh ginger, minced
- 1 whole star anise
- 2 **tablespoons** oil
- 1 ¹/₂ **pounds** beef shank, cut into 3/4" pieces
- ¹/₂ **cup** rice wine
- ¹/₂ **cup** soy sauce
- 1 ¹/₂ **cups** water
- 3 **tablespoons** rock sugar or brown sugar
- 1 tomato, skinned and roughly chopped
- 1 **pound** angel hair pasta
- 1 small head napa cabbage, washed and cut into 3" pieces
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1. In a large saucepan, saute the first four ingredients in the oil for 2 minutes. Add the beef and cook until just browned.

2. Add the wine, soy sauce, water, sugar, and tomato and heat to boiling. Reduce to a simmer and cook with the lid on for 2 hours.

3. About 15 minutes before the beef is done, bring a large pot of water to boil. Add the pasta and cook while stirring occasionally for 3 minutes. Add the napa cabbage and cook for 2 more minutes. Drain off most of the water.

Divide the noodles and cabbage among 6 large bowls, adding a little of the excess hot water. Add the beef on top and ladle

4. in some of the sauce, making sure to remove the star anise.