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TAIWANESE BEEF NOODLE SOUP (HONG SHAO NIU ROU MIAN)

The recipe for this soup is based on one from Taipei's Yong Kang Beef Noodle shop.

SERVES 10-12

Ingredients

- 8 lb. beef shanks, cut crosswise into 2"-thick, bone-in pieces
- ¼ cup Chinese rice wine
- 3 tbsp. whole black peppercorns
- 14 cloves garlic, crushed
- 8 plum tomatoes, quartered
- 8 whole star anise pods
- 4 yellow onions, quartered
- 2 dried chiles de arbol
- 1 (4") piece ginger, chopped
- 3 tbsp. Chinese black vinegar
- Dark soy sauce, kosher salt, and sugar, to taste
- 12 baby bok choy
- 1 ½ lb. thin egg noodles
- Chopped pickled Chinese greens, for serving

Instructions

1

Put beef in a pot, cover with cold water; bring to a boil. Drain beef; transfer to a clean pot with wine, peppercorns, garlic, tomatoes, star anise, onions, chiles, and ginger. Add water to cover ingredients by $\frac{1}{2}$ "; bring to a boil. Reduce heat to medium; simmer for 1 hour. Remove from heat; let sit covered for 1 hour. Transfer beef to a cutting board. Skim fat; strain and reserve broth; discard solids. Add vinegar and season with soy sauce, salt, and sugar. Pull beef from bones; cut into large chunks and add to broth.

2

Bring a pot of salted water to a boil. Add bok choy; cook until just tender, about 2 minutes. Transfer bok choy to bowls. Boil noodles until softened; drain. Divide broth, beef, and noodles among bowls. Garnish with greens.

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