

Luosong Soup

Ingredients

- 1 lb beef chuck, cubed
- 3 qt beef stock or water
- 1/4 cup Shaoxing wine
- 2 Tbsp tomato paste
- 1 carrot, cut into 3/4" slices
- 1 tomato, cut into 3/4" pieces
- 1/2 onion, cut into 3/4" slices
- 4 oz shredded cabbage
- 1 potato, cut into 3/4" cubes
- 2 tsp salt
- 1/2 tsp ground white pepper

Directions

Bring a large pot of water to boil and add beef. Cook over medium-low heat for 15 minutes, removing the scum from the top of the pot as it forms. Drain.

Return beef to the pot and cover with beef stock or water and wine. Bring liquid to a boil over medium-high heat, then turn heat down to low and simmer for about an hour, or until the beef is tender. Add the tomato paste and carrots, and continue simmering for 10 minutes. Add the tomato, onion, cabbage and potato. Add salt and pepper and simmer for 10 more minutes or until the vegetables are cooked through. Taste and adjust seasoning.