

ASIAN BEEF SOUP WITH 4 ONIONS AND MUSHROOMS

Serves 4 – 6

Ingredients Amount

Oil, canola	2 - 4 tablespoons
Onion, red julienned	1 small
Onion, yellow or white, julienned	1 small
Shallots, julienned	1 large or 2 small
Mushrooms, button,	sliced 1/2 pound
Garlic, minced	2 - 4 cloves
Beef stock	4 cups
Soy sauce	2 tablespoons
Chili, red or green w/seeds, minced	2 each
Sirloin, sliced thin or diced	3/4 lb
Salt and black pepper	To taste
Rice noodles	1 lb
Onion, green, diced	1 bunch
Cilantro, fresh chopped	1/3 cup

Method:

- Put oil in bottom of soup pot, when hot put in onions and shallots.
- Sauté with medium heat until soft, add mushrooms and garlic
- Sauté onions, mushrooms and garlic until mushrooms are cooked
- Add stock, soy sauce and chilies, stir, bring to a simmer and cook uncovered 20 minutes
- Soak rice noodles in warm water until soft, drain
- Add beef, cook 3-5 minutes
- Place rice noodles and green onions in bottom of bowl, pour soup over noodles & onions, garnish with cilantro

