

Sukiyaki



I tried my hand at Japanese tonight. Huge hit! Sukiyaki is so light and satisfying. Share to save this recipe!

- 1/2 cup soy sauce
- 2 tablespoons sugar
- 1 cup beef soup stock
- 1/4 cup mirin
- 1 pound thinly sliced beef (very thin- like paper thin)
- 1/8 cup sugar
- 1 medium onion- sliced
- 4 ounces udon noodles
- 1 cup sliced bamboo shoots
- 1 stalks celery, sliced
- 4 Button mushrooms/ sliced
- 4 Crimini mushrooms/ sliced
- 3 baby boc choy- sliced
- 1/4 cup snow peas – cut in half
- 2 tablespoons oil

Mix soy sauce, sugar (reserving 2 TBL), stock, and mirin together in a bowl. Arrange meat and vegetables on a large platter. Heat a cast iron skillet to 375 degrees or so.

Add oil to the skillet and heat. Brown meat in the oil, adding 2 TBL sugar slowly. Move the meat to the corner of the skillet when browned but still a touch of pink. Add other vegetables. Add sauce and cover. Bring to a boil and cook for 2 minutes. Uncover and turn all ingredients while cooking 3 minutes more. Serve over noodles.