

Spicy Beef Soup

1 pound stew meat

6 cups water

1 cup green onion- cut in lengths of 1-1 ½ inches

½ tsp. garlic- chopped

2 tsp. sesame oil

1 tsp. chopped green onion

¼ tsp. black pepper

2 tsp. Korean hot sauce or chili sauce

salt- to taste

1. Cut meat into large chunks and add water. Cook for 1 hour over medium heat until meat is tender.
2. Remove meat from the broth, saving broth, and cut into bite-size slices.
3. Mix meat, chopped garlic, green onion, pepper, sesame oil and chili sauce. Add to the broth and bring to boil. Simmer for 5-10 min., season to taste with salt and serve.

Yuk Gae Jang, Korea

Source: International Cooking by Round-the-World Women, March 1980