Bulalo (Beef Stew)

NIBBLEDISH CONTRIBUTOR

Ingredients

Beef Ribs w/ bone, 1 Onion, Water, 1 Cup of Mushrooms, 1/4 Chopped Chinese Cabbage, 1 Large Potato, 2 tbsp of Fish Sauce (or more for flavor), 1 Pinch of Salt and Pepper

Instructions

In a large pot, combine water and beef ribs - bring to a boil and add roughly chopped onion. I suggest pressure cooking since beef takes quite a while to soften, if so pressure cook for 45 minutes or cook until meat is soft and close to falling off the bone. Add Fish Sauce.
Once meat is softened - cut potato into cubes and add to the pot, cook for 5 minutes, add mushrooms cook for 5 minutes, add Chinese Cabbage cook for 3 minutes. Serve with white rice or on it's own as a soup.