



Nikujaga (Japanese beef stew)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1lb - Thinly sliced beef (the kind you use for sukiyaki or shabu shabu)
- 2 - potatoes (cut into bite sized cubes)
- 1 carrot - cut into bite sized pieces
- 1 onion - cut into 6 wedges
- snap peas or snow peas

Cooking stock:

- 1 cup - Water
- 1/2 tsp - Dashi no moto (dry dashi)
- 1 1/2 tbsp - Sake
- 1 1/2 tbsp - Sugar
- 1 1/2 tbsp - Soy sauce

Instructions

Dissolve the dashi powder in the water in a small bowl and add the soy. Mix together, then set aside.

Heat 1 tbsp of vegetable oil in a deep pot and saute the beef on high heat. Add onion, carrot, and potato, and saute together. Pour in the dashi/soy stock and bring to a boil. Turn down the heat to low and skim off any foam. Simmer until potatoes are softened. Add the sugar and mirin and cover. Simmer for about 5 minutes. Simmer until the liquid is reduced by half. Serve with steamed rice and enjoy!