

Thousand-layer Celebration Casserole

February

千層肥牛鍋

Makes 6 servings

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| 1 head | napa cabbage |
| 1 | large carrot |
| 8 oz | thinly sliced beef or pork* |
| 8 oz | enoki mushrooms |
| 4 | fresh shiitake mushrooms, sliced |
| 2 stalks | green onions, cut into 2-inch lengths |
| 4 cups | chicken broth |
| 1 tbsp | oyster-flavored sauce |
| 2 tsp | fish sauce |



1. Cut napa cabbage into quarters lengthwise. Peel and slice carrot into long, wide ribbons, about 2" x 6".
2. Form layers of napa cabbage leaf / a piece of beef and carrot slice. When quarter section of napa cabbage is layered, slice napa cabbage layers crosswise into 2 ½" sections and arrange in a dutch oven. Continue forming layers with remaining napa cabbage, beef and carrot.
3. Scatter mushrooms and green onions over the arranged cabbage layers and add chicken broth, oyster sauce, and fish sauce.
3. Bring to a simmer over medium heat. Cook until cabbage is soft, about 15 – 20 minutes. Serve hot.

*Note:

- For this recipe, it is easiest to purchase the thinly sliced beef or pork for hot pot available in Asian markets.
- Additional options include imitation crab, brown beech mushrooms, shrimp, etc.

