

Oxtail soup

Start the day before you want to serve this.

2 lbs oxtail

2 star anise

3 dried dates

5 shiitake mushrooms

40 oz. beef broth (one 32 oz box plus 1 cup of instant broth or 1 14 oz can of broth)

1 14 oz can chicken broth

2 in piece of peeled ginger

1 large and 1 small potato, peeled and cubed

About 1 cup of baby carrots

½ onion, cubed

4 baby bok choy, cut up, or nappa cabbage, cut up

Put oxtails in large pot. Cover with cold water, bring to a boil. Drain and rinse, cleaning off cooked blood and other yucky stuff. Add broths and seasonings. Bring to a boil, then simmer all day, or 2-3 hours. Turn off heat and let cool. Refrigerate overnight. In the morning, remove fat and any scum from the top. Bring to a boil and simmer all day. About 2-3 hours before serving, remove star anise and piece of ginger, then add vegetables and continue simmering.