# **Ines's Beef 3 Ways**

2 lbs beef (ribs)2T olive oil

### Brown beef and add:

## Korean version

½ lb onion diced

4 cloves garlic (minced)

4 slices ginger (minced)

When golden brown, add:

1 cup red wine

¼ cup mirin

½ cup soy

2 Tbs brown sugar

1 cup shitake mushroom sliced

Braise in oven with lid on for 3 ½ hours

Serve over your favorite starch

Add chopped cilantro and green onions right before serving

## **Italian version**

Omit: ginger, mirin, soy, brown sugar

Add: 1 cup tomato sauce or beef stock

Follow rest of directions for cooking as above.

Sprinkle with chopped parsley or basil

## **Southwest version**

Omit ginger, mirin, soy, brown sugar

Add: 1 tsp of coriander

1 tsp chili powder

Follow rest of directions for cooking as above. Sprinkle with cilantro and/or green onions.