



THE WEDNESDAY CHEF

Elizabeth Andoh's Soboro Donburi

Serves 4

1 pound/450 grams lean ground beef
1/3 cup/80ml sake or Shaoxing wine
1/4 cup/60ml soy sauce
1/4 cup/60ml dashi or water
1 tablespoon granulated sugar
2 cups/240 grams frozen peas
1 tablespoon peeled grated fresh ginger
Hot cooked white rice
Pickled ginger

1. Stir together ground beef, sake, soy sauce, dashi, and sugar in a small Dutch oven or medium-size, heavy saucepan. Cook over medium-high, stirring often to break up large lumps of beef, 5 minutes. Stir in peas and ginger; cook, stirring occasionally, until liquid is mostly evaporated and beef is no longer pink but is still moist, about 4 minutes. Remove from heat.

2. Divide rice evenly among 4 large bowls. Spoon 1/2 cup beef mixture over each. Garnish with pickled ginger.