

# beef pates

As its name suggests, this dish is a dynamic pairing: tender, braised beef plus a soothing broth subtly flavored by star anise. Trust us: You'll want to have an extra serving of rice on hand.

## INGREDIENTS

1 kilo beef kalitiran, cubed,  
rinsed, and patted dry  
1 cup Silver Swan Soy Sauce  
½ cup brown sugar  
3 pieces star anise  
1 tsp whole peppercorns  
3 cloves garlic, crushed  
½ cup diced onions  
8 cups water  
3 Tbsp cornstarch  
¼ cup water

## PROCEDURE

- 1 Marinate beef in **Silver Swan Soy Sauce** and sugar overnight.
- 2 In a pot, place marinated beef, star anise, peppercorns, garlic, onions, and water.
- 3 Bring to a boil, then simmer over low heat for 1 hour until tender.
- 4 Dissolve cornstarch in water. Add to the pot. Stir until sauce has thickened.

**TAKES** 1 HOUR + OVERNIGHT

MARINATION

**MAKES** 6 TO 8 SERVINGS



**IDEA MAKER** If you'd like some tasty sabaw instead of a sauce, skip the cornstarch and water, and serve the meat and its broth after tenderizing the meat.