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## Chinese Beef Hot Pot - Fondue Chinoise



From [Rhonda Parkinson](#),  
Your Guide to [Chinese Cuisine](#).  
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A general rule when serving hot pot is to keep the broth bland and the dips spicy. The beauty of this combination is that it allows guests to season the food according to their own taste. On the other hand, there are no hard and fast rules. Feel free to adapt the basic broth recipe as desired.

### INGREDIENTS:

- 1 - 1 1/2 pounds flank steak
- 6 cups water
- 2 packages beef bouillion
- 2 tablespoons white wine
- 2 tablespoons soy sauce
- 1 green onion
- 2 slices ginger
- Optional - White Pepper, one turn of the pepper mill

### PREPARATION:

Cut the beef into paper thin rectangular slices. (Freeze the beef for 1 -2 hours to make cutting easier, or ask the butcher to cut it for you).

Prepare the side dishes (see suggested list below), washing and draining the vegetables. If using in the fondue, cut the mushrooms into bite-sized pieces. Shred the lettuce or chop as desired.

Lay the beef and side dishes on separate platters on the table. Place the dipping sauces on the table in small individual bowls.

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Make sure each guest has a complete place setting, including a dipping fork (color-coded if possible) and a small bowl for placing the cooked food.

Combine the water and beef bouillon and bring to a boil. Turn down to a simmer and add the white wine, soy sauce, green onion, and ginger. Transfer enough broth so that the fondue pot is approximately 2/3 - 3/4 full. (How much broth you need will depend on the size of the fondue pot).

Place the fondue pot on the burner, and keep it simmering throughout the meal. Keep the remaining broth warming on the stovetop.

Use dipping forks to cook the food in the hot broth, and then dip in the sauces as desired.

**Suggested Side Dishes** (to be enjoyed as is or cooked in the broth if desired):

baby corn

fresh mushrooms

bean thread noodles (cook them in the broth at the end of the meal)

lettuce

Mango Chutney

It's not traditional, but you can also serve crusty bread for dunking in the broth, or try this recipe for [Ox-tongue Biscuits](#)

**Suggested Dips:**

Soy sauce, [Soy with Ginger Dressing](#), Sesame Paste, preserved bean curd, [Hot Mustard](#), [Chili Oil](#), [Peanut Sauce](#), or your favorite hot sauce

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