

to meld and the beef to become tender. Skim off any foam or fat that rises to keep the broth clear.

Cooking the Noodles and Beef

While the broth simmers, prepare the noodles according to package instructions, usually by boiling them until just tender. Drain and set aside. Once the beef in the broth is fork-tender, remove it and slice it into bite-sized pieces. Return the slices to the broth to keep warm.

Assembling the Bowl

Place a portion of noodles in a bowl. Ladle the hot beef broth over the noodles, ensuring generous amounts of beef pieces are included. Garnish with chopped scallions, pickled mustard greens, and fresh cilantro if desired. Some like to add a splash of chili oil or vinegar for an extra flavor dimension.

Tips and Tricks for the Perfect Taiwanese Beef Noodle Soup

1. **Slow Simmer is Key:** Low and slow cooking breaks down collagen in beef shank and bones, resulting in tender meat and a rich, gelatinous broth.
2. **Balance the Flavors:** Adjust the soy sauce, chili bean paste, and sugar to suit your taste. The broth should be savory with a hint of sweetness and spice.
3. **Use Fresh Noodles:** Fresh wheat noodles absorb the broth better and provide a pleasing chewy texture.
4. **Don't Skip the Pickled Mustard Greens:** Their tangy crunch perfectly complements the rich soup.
5. **Make Ahead:** The soup tastes even better the next day as the flavors continue to develop.

Variations to

