

## Just One Cookbook Essential Japanese Recipes

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### **Just One Cookbook Essential Japanese**

The ingredients to make this one-pot dish at home are simple. Thinly sliced beef: For this recipe, I recommend chuck or rib eye. The paper-thin slices are essential for achieving authentic gyudon (too thick, and your beef will be chewy), and you can often find packages of this cut at Japanese supermarkets.

### **Gyudon (Japanese Beef Bowl) ?? • Just One Cookbook**

After one hour, there is ½ inch liquid left in the pot. Now you have 2 options. Option 1: If you're serving right away, remove the otoshibuta and further cook down the sauce on low heat until the sauce gets thicken and see the bottom of the pot when you draw a line with a spatula.Option 2 (recommended): Transfer the chashu to a container or a bag with a little bit of cooking sauce and ...

### **Chashu (Japanese Braised Pork Belly ... - Just One Cookbook**

The knife just glides through the joints – you won't need to use any force or bang the knife with your hand to cut it through. Once you get the hang of it, it's really fast. It takes me around 2 – 3 minutes to cut up 2 kg / 4 lb of wings (not showing off, just saying!).

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