

Yes, the name is misleading; it's not a traditional Manchu recipe or anything. It's just something I was inspired to make after reading Empress Orchid, an account of the last Empress of China.

It's a simple classic meal that is perfect for a cold winter evening. This makes a very large batch, the recipe can easily be cut in half.

**Ingredients:**

1 package beef stew meat  
1 small head bok choy, peeled apart, washed carefully, and chopped (separate the leaves from the stems-they're cooked separately)  
1 bunch fresh cilantro, washed, stems discarded, leaves chopped  
1 package baby bella mushrooms, washed and chopped  
1/2 onion, chopped  
1 green bell pepper, chopped  
1-2 jalapeno peppers (to taste) chopped  
8 cups beef broth  
2 tablespoons olive oil

**Instructions:**

Heat the oil in a large stockpot, add the stew meat and cook until browned.

Add the bell and jalapeno peppers, and the onion and cook until slightly softened.

Add the bok choy (stems only) and the mushrooms and cook until the mushrooms have released some of their liquid and are softened.

Add the bok choy leaves and the cilantro, cover and cook for a few minutes until the leaves are wilted. Add the beef broth and simmer for a few minutes until the veggies are ready.

The jalapeno and the cilantro add the flavor to this soup, but I sometimes add a dash of soul seasoning mix.