

Vietnamese Pho

Adapted from: Erinn Butulis

Prep time: 15 minutes

Cook time: 3 hours

Total time: 3 hours 15 minutes

Serves: 4-6



Ingredients

For Pho:

- 3 beef bones, knuckles or oxtails
- 1 yellow or white onion, sliced
- 1-inch piece of ginger, halved lengthwise
- 5 pieces star anise
- 2 cinnamon sticks
- 1 small chunk of rock sugar
- 1 tbsp. salt
- ¼ cup fish sauce
- 1 tbsp. coriander seed
- 1 tbsp. fennel seed
- 1 tsp. five spice

5 clove pods

Mung bean sprout noodles, vermicelli, or rice noodles (optional)
protein of choice (optional)

For Topping Pho:

- cilantro
- basil
- Mung bean sprouts
- jalapeño
- fresh lime, cut in wedges
- protein of choice (optional)

Instructions

1. Broil sliced onion, halved ginger, Star Anise, and cinnamon sticks on high for about 10 minutes.

2. Boil beef or oxtail bones until scum floats to top. Then, skim off scum, strain bones and rinse. Add to stock pot.
3. Place spice packet ingredients in cheesecloth or empty tea packet. Tie shut and place in stock pot.
4. Fill stock pot with water and add all ingredients (broiled herbs and spices, pre-boiled meat bones, and spice packet).
5. Add 1 chunk of rock sugar, 1 tbsp. salt, and ¼ cup of fish sauce. Bring to boil and then reduce to simmer for minimum of 3 hours. Best if simmered overnight.
6. Add protein of choice if you desire, serve, and enjoy!