

Beef Pho

"Authentic South Vietnamese Style Pho. A comforting richly seasoned beef broth is ladled over rice noodles and thinly sliced beef. Add hot sauce and plum sauce to taste and top with cilantro, basil, lime juice and bean sprouts."



Ingredients

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| <input type="checkbox"/> 5 pounds beef knuckle, with meat | <input type="checkbox"/> 2 pounds beef oxtail |
| <input type="checkbox"/> 1 white (daikon) radish, sliced | <input type="checkbox"/> 2 onions, chopped |
| <input type="checkbox"/> 2 ounces whole star anise pods | <input type="checkbox"/> 1/2 cinnamon stick |
| <input type="checkbox"/> 2 whole cloves | <input type="checkbox"/> 1 teaspoon black peppercorns |
| <input type="checkbox"/> 1 slice fresh ginger root | <input type="checkbox"/> 1 tablespoon white sugar |
| <input type="checkbox"/> 1 tablespoon salt | <input type="checkbox"/> 1 tablespoon fish sauce |
| <input type="checkbox"/> 1 1/2 pounds dried flat rice noodles | <input type="checkbox"/> 1/2 pound frozen beef sirloin |
| <input type="checkbox"/> Sriracha hot pepper sauce | <input type="checkbox"/> hoisin sauce |
| <input type="checkbox"/> thinly sliced onion | <input type="checkbox"/> chopped fresh cilantro |
| <input type="checkbox"/> bean sprouts (mung beans) | <input type="checkbox"/> sweet Thai basil |
| <input type="checkbox"/> thinly sliced green onion | <input type="checkbox"/> limes, quartered |

Directions

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| <input type="checkbox"/> Place the beef knuckle in a very large (9 quart or more) pot. Season with salt, and fill pot with 2 gallons of water. Bring to a boil, and cook for about 2 hours. | <input type="checkbox"/> Skim fat from the surface of the soup, and add the oxtail, radish and onions. Tie the anise pods, cinnamon stick, cloves, peppercorns and ginger in a cheesecloth or place |
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- ☐ Bring a large pot of lightly salted water to a boil. Soak the rice noodles in water for about 20 minutes, then cook in boiling water until soft, but not mushy, about 5 minutes. Slice the frozen beef paper thin. The meat must be thin enough to cook instantly.

in a spice bag; add to the soup. Stir in sugar, salt and fish sauce. Simmer over medium-low heat for at least 4 more hours (the longer, the better). At the end of cooking, taste, and add salt as needed. Strain broth, and return to the pot to keep at a simmer. Discard spices and bones. Reserve meat from the beef knuckle for other uses if desired.

- ☐ Place some noodles into each bowl, and top with a few raw beef slices. Ladle boiling broth over the beef and noodles in the bowl. Serve with hoisin sauce and Sriracha sauce on the side. Set onion, cilantro, bean sprouts, basil, green onions, and lime out at the table for individuals to add toppings to their liking.

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