Phở

Servings: 10

Ingredients:

Broth

- 5-6lbs beef knuckles
- 2 medium white onions
- 4” piece ginger
- 1 pack Bao Long Pho Spice Cubes (Amazon)
- 1 pack Old Man Que Huong Pho Bac Spice Seasoning (Amazon)
- 1” piece yellow lump raw cane sugar
- 1 1/2 Tbsp salt

For the Bowls

- 1lb rice pho noodles
- Thinly sliced beef (eye of round works well, filet mignon if you're fancy)
- Bean sprouts
- Sliced jalapeños
- Cilantro
- Thai basil
- Hoisin sauce
- Chili sauce/sriracha
- Lime slices

Directions:

1. Add the bones to a large stock pot and cover with water
2. Bring water to a boil and let it boil for 10 minutes
3. While water is boiling, quarter the onions and half the ginger. Place on a baking sheet and put under the broiler until charred (7-8mins). Flip onions and ginger to char on all sides
4. The first boil of the bones will release the “scum” and impurities. Dump this out, rinse the bones in cold water, and thoroughly wash the pot.
5. Add the bones back in and fill the pot with cold water. Bring to a very gentle simmer and add the sugar, salt, onions, garlic, and seasoning cubes. NOTE: Do NOT let the broth boil, a simmer with just a few bubbles is all you need. Boiling again will make the broth cloudy.
6. Let this simmer for 4-5 hours, checking every 30-60 minutes for foam and removing the foam/bubbles with a spoon.

7. If slicing your own steak, put your steak in the freezer to let it harden (for about an hour or two, depending on thickness) which will make it much easier to slice.
8. When 1 hour remains on the broth, fill the pot back up to replace any water that has boiled out and add the spice packet to the broth.
9. Bring a different pot of water to a boil and add the noodles. Let them collapse, then pour into a strainer and rinse in cold water. This won’t take long, only let the noodles cook for 10-15 seconds.
10. Remove all solid items (bones, onions, ginger, spice packet) from the broth.
11. Take the beef out of the freezer and slice as thinly as possible. Place raw meat and noodles in a bowl, then top with the hot broth. The broth will be hot enough to cook the beef.
12. Add any other toppings to a plate and serve with the soup.

Any leftovers can be easily reheated, just boil the amount of broth you need and pour it over the noodles and beef from the fridge.

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