

HANOI 'BEEF' PHO



Hanoi pho features a savory beef broth with minimal use of garnishes and seasonings. It's really all about the broth and many pho enthusiasts consider it the original and purist form of pho. It takes time to make the broth but it's well worth it!

Course Main Course, Soup

Prep Time 30 minutes

Cook Time 4-5 hours

Servings 8 servings

INGREDIENTS

- 6-7 pounds of beef bones (meaty and/or marrow bones)
- 3 pounds of beef (shank, brisket or tenderloin) – 1.5 pounds for well-cooked and 1.5 pounds for rare 'pho'
- 6 quarts of filtered water
- 1 large onion or 3-4 large shallots
- 3 to 4- inch piece of ginger
- 4-5 teaspoons of dried shrimp (optional)
- 1 stick of cinnamon
- 2-3 whole pods of cardamom, crushed to expose seeds
- 1 teaspoon of fennel seeds
- 4-5 whole star anises
- 2-4 TBSPs of fish sauce
- Salt
- 1 package of 'pho' rice noodles

Served with

- 1 medium bunch of cilantro leaves
- 1 medium bunch of mint leaves
- 1 medium bunch of Thai basil leaves
- 4-6 Green onions, thinly sliced
- Garlic vinegar
- Fish sauce
- Red chili
- A lime/lemon



STEP-BY-STEP INSTRUCTION

1. Wash the bones and beef.
2. Put the washed bones and half of the beef into your stock pot, add water to cover and bring the water to a boil. Skim off any scum that rises to the surface and keep the water boiling for 5 mins. Then wash the bones to get all the icky scum off.

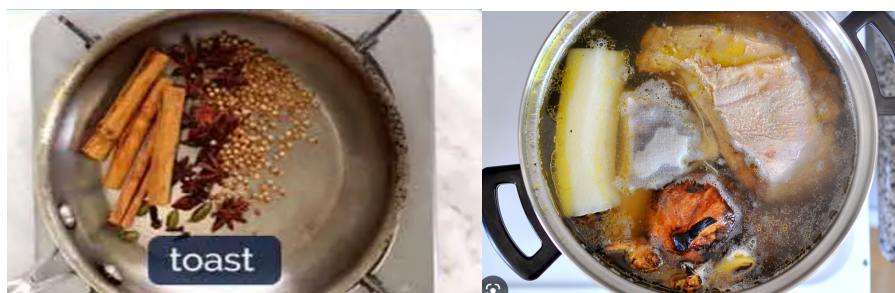


2. Then put the rinsed bones and beef back to the stock pot, add salt and simmer for 4-5 hours. During this time, char ginger and onion on a grill, or gas stovetop. Watch closely and turn them occasionally. Once charred, remove from the heat for a few minutes to let them cool. Remove the outer skin from the onion/shallots and peel the ginger. Remove any blackened pieces and add them to the beef broth. Add dried shrimps if you have them.

Take the beef out of the pot after 1-1.30 hours as it will have been well-cooked.



3. Keep the broth simmering for 4-5 hours. Toast the cinnamon, star anise, fennel seeds and cardamom pods. Put the toasted mixture in a cotton bag and put it in the simmered broth just 15 MINs before serving time.



4. When the broth is ready, add 2 TBSPs of fish sauce if using right away. If not using right away, cool and store the broth in the fridge and season with fish sauce upon reheating.

5. Thinly slice the raw beef and set aside. Make the slices thin.

6. Prepare rice noodles according to package directions.

7. Prepare the garnishes and seasonings. Chop herbs coarsely or simply place whole leaves in bowls for individual garnishes. Place fish sauce and/or garlic vinegar in small condiment bowls.





8. Place rice noodles in individual bowls, place cooked and raw (rare) beef on top. Add herbs and seasonings if necessary. Ladle over with hot broth.

