



## Day After Thanksgiving Turkey Pho

Jacob · 30/09/2024



### Prep Time

2 hrs 30 mins

### Difficult

Medium

### Servings

4

### Description

With the addition of fragrant spices and rice noodles leftover turkey noodle soup gets a Vietnamese makeover

### Ingredients

- - 1 whole cardamom pod - 2 whole cloves - 1 star anise pod - 1 teaspoon fennel seeds - 2 teaspoons coriander seed - 1 (2 inch) piece fresh ginger
- peeled and smashed - ½ onion
- peeled (Optional) - 1 turkey carcass - 8 cups water
- or more as needed - 1 (16 ounce) package dried flat rice noodles - ¼ cup fish sauce - salt to taste - 1 cup shredded leftover cooked turkey - 1 tablespoon shredded fresh basil leaves (Optional) - 1 tablespoon chopped fresh cilantro (Optional) - ¼ onion
- thinly sliced (Optional) - 1 lime
- cut into wedges (Optional) - 1 tablespoon chile-garlic sauce (such as Sriracha®)
- or to taste (Optional)

### Instructions

1. Toast the cardamom pod
2. cloves
3. star anise
4. fennel
5. and coriander in a small skillet over medium-low heat until fragrant
6. 5 to 7 minutes. Place the spices onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth
7. and tie with kitchen twine to secure. Sear both sides of the ginger and 1/2 onion in the same skillet until lightly charred
8. about 3 minutes on each side. Place the turkey carcass
9. water
10. sachet
11. ginger
12. and onion in a large pot over medium-high eat. Bring to a boil
13. then reduce to a simmer. Simmer for 2 hours. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
14. stir in the rice noodles
15. and return to a boil. Cook the noodles uncovered
16. stirring occasionally
17. until the noodles have cooked through
18. but is still firm to the bite
19. 4 to 5 minutes. Drain well in a colander set in the sink. Remove the carcass
20. sachet
21. ginger
22. and onion from the soup. Strain the soup to remove any meat that may have fallen off the bones
23. if necessary. Season with fish sauce and salt. Divide the rice noodles and turkey meat evenly into 4 large bowls. Scatter the basil
24. cilantro
25. and sliced onion on top. Ladle the soup on top. Serve with a wedge of lime and hot sauce.