

Vietnamese Beef Pho

Jacob · 30/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

6

Description

This lemongrass pho is served with a plate full of fresh garnishes and various sauces allowing each person to customize the soup to their taste. The soup is somewhat unusual because the thinly sliced beef is cooked directly in the serving bowl when the boiling broth is poured over top. By the time you garnish your soup it will be cooked.

Ingredients

- - 4 quarts beef broth - 1 large onion
- sliced into rings - 6 slices fresh ginger root - 1 stalk lemongrass - 1 cinnamon stick - 1 teaspoon whole black peppercorns - 1 (8 ounce) package bean sprouts - 1 cup fresh basil leaves - 1 cup fresh mint leaves - 1 cup loosely packed cilantro leaves - 3 fresh jalapeño peppers
- sliced into rings - 2 limes
- cut into wedges - 2 (8 ounce) packages dried rice noodles - 1 pound sirloin tip
- cut into thin slices - 3 tablespoons fish sauce - ½ tablespoon hoisin sauce - 1 dash hot pepper sauce

Instructions

1. Combine broth
2. onion
3. ginger
4. lemongrass
5. cinnamon stick
6. and peppercorns in a large pot. Bring to a boil
7. then reduce the heat
8. cover
9. and simmer for 1 hour. When broth has simmered for 45 minutes
10. soak noodles in a bowl filled with hot water to cover until soft
11. about 15 minutes. Drain. Meanwhile
12. arrange bean sprouts
13. basil
14. mint
15. cilantro
16. jalapeños
17. and lime wedges on a platter. Divide the drained noodles among six large soup bowls; place raw beef slices on top. Ladle hot broth over noodles and beef. Serve alongside the platter of toppings and garnish with fish sauce
18. hoisin sauce
19. and hot pepper sauce. Recipe Tip The beef should be very thinly sliced
20. almost see-through. You might want to have a butcher slice it for you.