



Authentic Pho



Prep
20 m

Cook
8 h

Ready In
9 h 20 m

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Recipe By: Allrecipes

"This authentic pho isn't quick, but it is delicious. The key is in the broth, which gets simmered for at least 6 hours."

Ingredients

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| 4 pounds beef soup bones | 1 1/2 pounds beef top sirloin, thinly sliced |
| 1 onion, unpeeled and cut in half | 1/2 cup chopped cilantro |
| 5 slices fresh ginger | 1 tablespoon chopped green onion |
| 1 tablespoon salt | 1 1/2 cups bean sprouts |
| 2 pods star anise | 1 bunch Thai basil |
| 2 1/2 tablespoons fish sauce | 1 lime, cut into 4 wedges |
| 4 quarts water | 1/4 cup hoisin sauce (optional) |
| 1 (8 ounce) package dried rice noodles | 1/4 cup chile-garlic sauce (such as Sriracha(R)) (optional) |

Directions

- 1 Preheat oven to 425 degrees F (220 degrees C).
- 2 Place beef bones on a baking sheet and roast in the preheated oven until browned, about 1 hour.
- 3 Place onion on a baking sheet and roast in the preheated oven until blackened and soft, about 45 minutes.
- 4 Place bones, onion, ginger, salt, star anise, and fish sauce in a large stockpot and cover with 4 quarts of water. Bring to a boil and reduce heat to low. Simmer on low for 6 to 10 hours. Strain the broth into a saucepan and set aside.
- 5 Place rice noodles in large bowl filled with room temperature water and allow to soak for 1 hour. Bring a large pot of water to a boil and after the noodles have soaked, place them in the boiling water for 1 minute. Bring stock to a simmer.
- 6 Divide noodles among 4 serving bowls; top with sirloin, cilantro, and green onion. Pour hot broth over the top. Stir and let sit until the beef is partially cooked and no longer pink, 1 to 2 minutes. Serve with bean sprouts, Thai basil, lime wedges, hoisin sauce, and chile-garlic sauce on the side.

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