

PHỞ

Serves 4

Ingredients

- 4 lbs of beef soup bones, marrows and knuckles
- 1 medium onion, cut in half
- 4" piece of ginger (keep the skin)
- 2/3 of phở spice packet
- Salt
- Pepper
- 1 lb sirloin or round eye beef, thinly sliced
- 1 packet of beef meatballs, cut in half
- Fish sauce
- Salt
- 2 packs of phở noodles, dry or fresh
- Eggs (optional)
- Toppings: Thai basil, culantron (the flat green herb), bean sprouts, chopped cilantro, chopped green onions, chilies, thinly sliced onions, lime, hoisin sauce, and sriracha.

Directions

Soak the bones in cool water for an hour. Change the water after 30 minutes. Then, put them in boiling water for about 5 minutes. Remove and rinse them with cold water.

Char the onion and ginger on a hot skillet. It shouldn't be burnt, just slightly charred. Set aside.

Put the bones in a large pot of water. Use about 1.5-2 cups more water than you need to serve everyone because most of that will simmer off. Bring the water to a boil then lower the heat to simmer. Add the charred onion, ginger, and about two tablespoons of salt. Skim off any scum. Simmer for at least four hours.

In the meantime, prep the rest of the ingredients.

Three hours into the cooking time, toast the spices in the spice packet in a skillet for about 5 minutes or until you can smell their aroma. Once they're toasted, put them in the provided spice bag and drop the bag into the broth pot. Leave it in for the last hour.

Taste the broth when you put the spice bag in. Add more salt and fish sauce to the broth to your taste. A tip, after adding salt and fish sauce each time, give the pot a big stir and let it sit for about 15 minutes before tasting it again.

When you're ready to eat, boil a small pot of water to cook the pho noodles. Follow instruction on the package. Add beef meatballs to the broth.

To assemble your perfect bowl of phở: put noodles in a semi-large bowl, top with thin slices of beef, ladle broth and meatballs over it, and garnish with sliced onion, chopped cilantro and green onions. Add a dash of black pepper. Squeeze a bit of lime over it. To your taste, add sriracha, hoisin sauce, chili peppers, more fish sauce, bean sprout, culantro, and Thai basil.

If you want to serve phở with eggs, put a yolk in a small bowl and with hot broth. Garnish with cilantro and green onion.