

Vietnamese Pho

Serves 4 · 4 hr · Hanoi's aromatic beef noodle soup



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Ingredients

- 4 lb (1.8 kg) beef bones, a mix of marrow and knuckle
- 1 lb (450 g) beef brisket in one piece
- 2 onions, halved, and a 4 inch (10 cm) piece of ginger, halved lengthwise
- 5 star anise, 1 cinnamon stick, 5 cloves, 1 black cardamom pod, 1 tbsp coriander seeds
- 3 tbsp fish sauce (45 ml), plus more to taste
- 1 tbsp rock sugar or regular sugar
- 1 lb (450 g) dried flat rice noodles
- 8 oz (225 g) beef sirloin, very thinly sliced (partly freeze it first)
- To serve: sliced green onion, cilantro, Thai basil, bean sprouts, lime wedges, sliced chili

Method

- 1 Cover the bones with cold water, bring to a boil and boil 5 minutes. Drain and rinse the bones and the pot. This keeps the broth clear.
- 2 Char the onions and ginger cut side down in a dry pan or under the broiler until blackened in spots.
- 3 Return the bones to the pot with 5 quarts (4.7 liters) of water, the brisket, onions and ginger. Simmer very gently, skimming often.
- 4 Toast the spices in a dry pan for 2 minutes, tie in cheesecloth and add to the pot.
- 5 After 1 1/2 hours, remove the brisket, cool and slice. Keep the broth barely simmering 2 more hours, then strain. Season with fish sauce and sugar.
- 6 Soak the noodles in warm water 30 minutes, then cook in boiling water about 1 minute and divide among bowls.
- 7 Top with brisket and raw sirloin slices, then ladle on boiling broth to cook the beef. Add green onion and cilantro and serve with the herb plate.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/vietnamese-pho/>