

Vietnamese Pho with Rare Beef

Ingredients:

For the Broth:

8 cups beef broth (homemade or store-bought)
1 onion, halved
3-inch piece of ginger, sliced and lightly smashed
3-4 star anise
3-4 whole cloves
1 cinnamon stick
2-3 cardamom pods
1 tablespoon coriander seeds
1-2 tablespoons fish sauce (to taste)
Salt and sugar to taste

For the Bowls:

8 oz dried rice noodles (banh pho)
1 pound beef sirloin or fillet, thinly sliced
Sliced green onions
Bean sprouts
Fresh Thai basil
Fresh cilantro
Lime wedges
Sliced chili peppers (optional)
Hoisin sauce and Sriracha for serving

Instructions:

Prepare the Broth:

In a large pot, bring the beef broth to a simmer.

Add the onion halves and ginger, then the star anise, cloves, cinnamon stick, cardamom pods, and coriander seeds tied in a cheesecloth or spice bag.

Simmer gently for about 30-45 minutes to allow the flavors to infuse.

Prepare the Noodles and Beef:

While the broth simmers, cook the rice noodles according to package instructions. Drain and set aside.

Thinly slice the beef sirloin or fillet. The beef will cook in the hot broth when assembled in the bowl.

Assemble the Bowls:

Place a portion of the cooked noodles in each serving bowl.

Top the noodles with slices of raw beef and any desired garnishes: green onions, bean sprouts, Thai basil, cilantro, and lime wedges.

Serve:

Once the broth is ready, strain it and ladle it over the beef in the bowls. The hot broth will cook the thin slices of beef.

Serve the Pho with hoisin sauce, Sriracha, and additional garnishes on the side for customization.