



Beef Pho

Yield:	1 G or 3.79 L		
Servings/Size:	16 (8 fl oz/236.59mL) servings		
Prep Time:	20 min	Cook Time:	1 hour
Cost:	Cheap	Difficulty:	Easy

Description:

MINOR'S® Natural Gluten Free Beef Base made with natural Ingredients fragrant beef broth infused with lemon grass, ginger and cinnamon, accompanied with shaved sirloin and rice noodles

Ingredients		Weight / Metric		Measure
	Water	1 gal		16 c
	MINOR'S Natural Gluten Free Beef Base	4 oz		1/3 c
	Onions	3 oz		1 c
	Ginger, root, dried	1 oz		
	Lemon Grass, fresh	1 piece		
	Cinnamon Stick	1 ea		
	Peppercorn	1 piece		
	Fish Sauce	1.5 oz		
	Rice noodle, raw	2 ea		
	Beef, topside	1 lb		
	Bean sprouts	8 oz		
	Mint, fresh	1 cup		
	Basil leaves, fresh	1 cup		
	Cilantro	2 oz		
	Chili pepper, Jalapeño	2 oz		
	Limes	2 ea		

Procedure

1.	In a large soup pot, combine with water, Natural Gluten Free Beef Base, onion, ginger, lemon grass, cinnamon stick, peppercorns and fish sauce. Bring to boil. Reduce heat and cover. Simmer 1 hour.
2.	Place equal portions of noodles into 16 large serving bowls. Place raw beef on top. Ladle hot broth over noodles and beef.
3.	Arrange bean sprouts, mint, basil, cilantro, limes and jalapenos on a platter. Garnish each bowl with each item. Serve hot.

Chef's Tip

.	May also use shrimp and crisp spring rolls for garnishments.
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