

Pho Broth—Beef

A traditional beef broth flavored with lemongrass, mint, cinnamon and fish sauce.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 75 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Beef Base	3.25 oz	90 g	5 Tbsp
Onions, large slice	3 oz	82 g	1 cup
Fish sauce	1.5 fl oz		3 Tbsp
Lemon grass, fresh, stalks, bruised with back of knife	1.5 oz	42 g	1 piece
Gingerroot, fresh, long slices	1 oz	28 g	—
Cinnamon stick, Vietnamese	—	5 g	1 each
Pepper, black	—	3 g	1 tsp
Lime juice, fresh	4 fl oz	—	1/2 cup
Lime, fresh, sliced thin, omit the ends	2.5 oz	70 g	1 each
Jalapeno peppers, fresh, sliced	2 oz	56 g	2 each
Mint, fresh, large with stalks	.5 oz	14 g	3 sprigs
Basil, fresh, large with stalks	.5 oz	14 g	2 sprigs
Cilantro, large with sprouts	.5 oz	14 g	2 sprigs

Preparation Steps

1. In a large 2–3 gallon soup pot, combine water, Beef Base, onions, fish sauce, lemon grass, ginger, cinnamon stick and pepper. Bring to a boil. Reduce heat and cover. Simmer 1 hour.
2. Add the lime juice, lime, peppers, mint, basil and cilantro. Herbs may be chopped or left in large stalks to float on top of soup.
3. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

PHO BEEF

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- € ☐ 2 oz Fish sauce
- € ☐ Cinnamon sticks
- € ☐ Black pepper
- € ☐ 2 lbs rice, udon, or soba noodles, optional
- € ☐ 8 oz toasted nori, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz White onions
- € ☐ 4 oz Lemongrass
- € ☐ 2 oz Ginger
- € ☐ 8 each Limes
- € ☐ 8 oz Jalapeno
- € ☐ 12 oz Mint
- € ☐ 12 oz Basil
- € ☐ 12 oz cilantro
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Shiitake mushrooms, bean sprouts, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs beef sirloin or other tender cut

Refrigerated

- > € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub

PHO BEEF

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare pho beef recipe
- € ☐ Dice, oil, season, and roast on high heat 6 lbs beef sirloin
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook, chill, oil, 2 lbs of Asian noodles (optional item)
- € ☐ Cut toasted nori into 2"x 2" squares(optional)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Stem and tear remaining mint
- € ☐ Chop remaining cilantro
- € ☐ Stem and tear remaining basil

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (12)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (12)
- €

Pho Ga Broth—Chicken

A pho flavored with chicken, lemon grass, mint, cinnamon and fish sauce.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 75 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Chicken Base	3.75 oz	108 g	1/3 cup
Onions, large slice	3 oz	88 g	1 cup
Fish sauce	1.5 fl oz	—	3 Tbsp
Lemon grass, fresh, stalks, bruised with back of knife	1.5 oz	46 g	1 piece
Ginger, fresh, long slices	1 oz	28 g	—
Cinnamon stick, Vietnamese	—	4 g	1 each
Pepper, black	—	3 g	1 tsp.
Lime juice, fresh	4 fl oz	—	1/2 cup
Lime, fresh, sliced thin, omit the ends	2.5 oz	71 g	1 each
Jalapeño peppers, fresh, sliced	2 oz	56 g	2 each
Mint, fresh, large with stalks	.5 oz	14 g	3 sprigs
Basil, fresh, large with stalks	.5 oz	14 g	2 sprigs
Cilantro, large with sprouts	.5 oz	14 g	2 sprigs

Preparation Steps

1. In a large 2–3 gallon soup pot, combine water, Chicken Base, onions, fish sauce, lemon grass, ginger, cinnamon stick and pepper. Bring to a boil. Reduce heat and cover. Simmer 1 hour.
2. Add the lime juice, lime, peppers, mint, basil and cilantro. Herbs may be chopped or left in large stalks to float on top of soup.
3. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

PHO GA

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- € ☐ 2 oz Fish sauce
- € ☐ Cinnamon sticks
- € ☐ Black pepper
- € ☐ 2 lbs rice, udon, or soba noodles, optional
- € ☐ 8 oz toasted nori, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz white onions
- € ☐ 4 oz lemongrass
- € ☐ 2 oz ginger
- € ☐ 8 each limes
- € ☐ 8 oz jalapeno
- € ☐ 12 oz mint
- € ☐ 12 oz basil
- € ☐ 12 oz cilantro
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Shiitake mushrooms, bean sprouts, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub

PHO GA

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare pho ga broth recipe
- €€ ☐ Poach 6 lbs boneless skinless chicken thighs. Chill and dice chicken
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook, chill, oil, 2 lbs of Asian noodles (optional item)
- € ☐ Cut toasted nori into 2"x 2" squares(optional)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Stem and tear remaining mint
- € ☐ Chop remaining cilantro
- € ☐ Stem and tear remaining basil

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (12)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (12)
- €