

Quick Beef Pho

Ingredients

2 T Beef Bouillon Paste

1 T Sugar

1 Onion

2 Cloves

1 Cinnamon Stick

8 oz Rice Noodles

1 c Thai Basil

1/2 c Cilantro

4 Green Onions (sliced thin)

1 T Fish Sauce

1 Ginger (2", sliced thin)

0 pn Kosher Salt

2 Star Anise

1 Lime (cut into wedges)

8 oz Steak (thinly sliced)

1 c Bean Sprouts

2 Jalapenos (thinly sliced)

8 c Water

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Instructions

1. Place piece of beef in the freezer. Add the beef base and water to a medium pot and bring to a low boil. Add the fish sauce, sugar, ginger, 1/2 onion chopped and salt to the stock and reduce the heat to a simmer. Add the cloves, star anise and cinnamon stick to the pot and simmer for at least 30 minutes, but no more than 45 minutes.
2. Meanwhile, boil noodles until soft and rinse with cold running water. Divide noodles among soup bowls. Slice 1/2 onion into thin slices and add on top of the noodle bowls. Slice green onions and top each noodle bowl.
3. Take the beef out of the freezer and thinly slice. Fan out on top of each bowl of noodles.
4. Around the 30 minute mark, taste the broth to see that the spice flavors have been extracted, and adjust seasonings if necessary. Strain the aromatics from the broth. Turn the heat on high until the broth is rapidly boiling.
5. Pour the broth on top of each bowl of noodles. Serve immediately with basil, bean sprouts, cilantro, jalapeno, and lime. Use hoisin sauce and sriracha for dipping.