

Pho Ga

Ingredients

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| 1 T Vegetable Oil | 2 Onions (halved, unpeeled) |
| 1 Ginger (2 inch, sliced, | unpeeled) |
| 8 c Water | 3 lb Chicken Thighs (bone-in, skin |
| on) | 1 Cilantro (bunch) |
| 5 Star Anise | 1 Cinnamon Stick |
| 4 Cloves | 2 t Fennel Seeds |
| 2 t Coriander Seeds | 2 T Fish Sauce (plus 2 teaspoons) |
| 2 T Sugar | 3/4 t Salt |
| 1 lb Rice Stick Noodles | 4 Green Onions (sliced) |
| 2 c Bean Sprouts (rinsed and | drained) |
| 1 Lime (sliced in wedges) | 1/2 c Thai Basil (torn) |

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Instructions

- 1.Heat oil in a large pot over high heat. Place ginger and onion facedown, leave undisturbed for 2 minutes until they blacken. Turn and leave for another 2 minutes.
- 2.In the pot add water, chicken, half bunch cilantro, anise, cinnamon, cloves, fennel, coriander, fish sauce, and sugar. Bring it a simmer, then lower heat so it's simmering VERY gently with the lid on, opened a crack.
- 3.Simmer gently for 90 minutes. Scoop off scum (dirty foam) that rises to surface once or twice during the simmering.
- 4.Remove chicken, then strain broth into a clean pot, you should have 6 cups of broth. If you have more, simmer to reduce. If less, top it off with water.
- 5.In a separate pot cook rice noodles according to package directions. Once cooked rinse noodles under cold water to remove starch and divide among soup bowls.
- 6.Meanwhile, remove bones and skin from chicken and shred. Add chicken on top of noodles.
- 7.Bring broth to a gentle simmer, and add salt. Broth should be slightly on the salty side - it dilutes when you add the noodles. Keep broth warm until ready to serve.
- 8.Ladle hot soup over bowls with noodles and chicken. Top with green onions,

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remaining cilantro, bean sprouts, lime, and Thai basil.