

Beef Noodle Pho



Makes:

5 Qt. of Seasoned Broth, 4 individual Servings

Utensil:

Complete Gourmet Collection - 8.5 Qt. Roaster

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Recipe:

Contributed By:

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Recipe Description:

Pho is a popular Vietnamese soup. Pho refers to the white rice noodles in the soup. Use fresh, Bahn pho noodles if you can find them, or substitute for cooked dried noodles. The distinctive flavors come from a slow-simmered bone broth infused with spices, onions, ginger and fish sauce. Start with a homemade or good quality, store-bought bone broth for this recipe to cut down on cooking time. There are vegetarian versions of Pho, but traditionally Pho has beef or chicken included.

Seasoned Broth

4 medium
onions, peeled and cut into large chunks
2 4" pieces
ginger, fresh, peeled and cut in 1/2 lengthwise
4 each
cinnamon sticks, whole
6 star anise, whole
1/3 cup
fish sauce
1/3 cup
tamari or soy sauce
5 qt
beef broth
1 tbsp
coriander seeds, whole
1 tsp
natural salt

For 4 Servings

8
oz
London broil, sirloin, round eye or flank steak, sliced very thinly on diagonal
8

2
