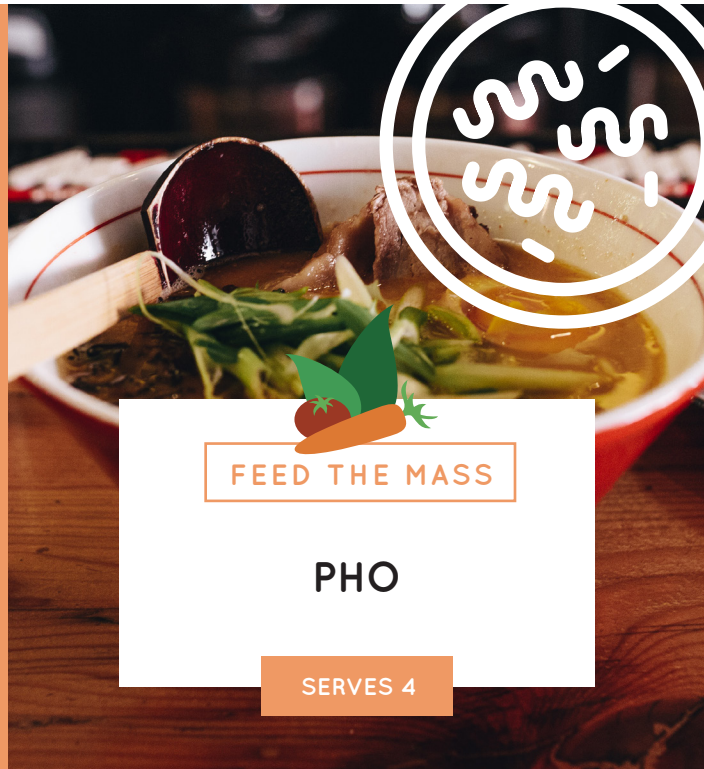


SHOPPING LIST

- 4 lbs Beef Soup Bones
- 1 onion, (unpeeled, halved)
- 5 Slices Fresh Ginger
- 1 Tbsp Salt
- 2 Pods Star Anise
- 2 1/2 Tbsp Fish Sauce
- 4 Quarts Water
- 1 (8 oz) Package Dried Rice Noodles
- 1 1/2 lbs Beef Top Sirloin (thinly sliced)
- 1/2 c Chopped Cilantro
- 1 Tbsp Green Onion (chop)
- 1 1/2 c Bean Sprouts
- 1 Bunch Thai Basil
- 1 Lime (4 wedges)
- 1/4 c Hoisin Sauce
- 1/4 c Chile-Garlic Sauce



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SERVES 4

LETS START COOKING

1. Preheat oven to 425° F. Place beef bones on baking sheet, roast in oven until browned, about 1 hour.
Place onion on baking sheet and roast until blackened and soft, about 45 minutes.
2. Place bones, onion, ginger, salt, star anise, fish sauce in a large stockpot, cover with 4 quarts of water.
3. Bring to boil and reduce heat to low. Simmer on low for 6-10 hours. Strain the broth into a saucepan and set aside.
4. Allow rice noodles to soak for an hour in large bowl filled with room temperature water.
5. Bring a large pot of water to a boil. Place noodles them in boiling water for 1 minute. Bring stock to a simmer.
6. Divide noodles into 4 serving bowls; top with sirloin, cilantro, and green onion. Pour hot broth over the top. Stir and let sit until the beef is partially cooked, no longer pink, 1 to 2 minutes.
7. Serve with bean sprouts, Thai basil, lime wedges, hoisin sauce, and chile-garlic sauce on the side.

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