

## Beef Pho

### Ingredients/Zutaten

- 1/2 pound frozen beef sirloin
- 5 lbs beef bones, cleaned
- 1 tbsp salt, divided
- 2 gallons water
- 2 medium onions, quartered
- 1 (4 in) piece fresh ginger root
- 2 lbs beef oxtail
- 1 white (daikon) radish, sliced
- 2 ounces whole star anise pods
- 1/2 (3 inch) cinnamon stick
- 1 tsp black peppercorns
- 2 whole cloves
- 1 tbsp white sugar
- 1 tbsp fish sauce
- Thai basil leaves (whole)
- 1 jalapeño, sliced
- additional salt to taste



Servings/Portionen	6
Cuisine/Küche	Thai
Total Time	

### Directions/Zubereitung

#### Broth (Make the day before.)

- Place beef bones in a 9-quart (or larger) pot, and season with 1 teaspoon salt.
- Pour water into the pot and bring to a boil.
- Reduce heat and simmer about 2 hours.
- Meanwhile, preheat oven, and line a roasting pan with aluminum foil.
- Place onions and unpeeled ginger onto the roasting pan and broil, stirring occasionally, until vegetables are charred (10 to 15 minutes).
- Cool slightly, chop onions, then peel and slice ginger, setting each separately aside.
- Skim fat from surface of simmering broth.
- Add oxtail, radish, and charred onions to broth.
- Tie charred ginger, anise, cinnamon stick, peppercorns, and cloves in cheesecloth to make a *bouquet garni*, and add to the broth.
- Stir in sugar, fish sauce, and remaining 2 teaspoons salt.
- Simmer over medium-low heat for at least 4 hours (the longer, the better).
- Season to taste with salt.

- Strain broth and discard bones and *bouquet garni*.
- Allow the both to cool, then chill in refrigerator (8 hours to overnight).

#### Soup

- Skim and discard fat from the top of the chilled broth.
- Pour broth into a pot, and bring to a boil.
- Reduce heat and keep hot until ready to serve.
- Bring a pot of water to a boil, then turn off heat.
- Place a strainer full of rice noodles in the hot water and let soak until noodles are tender yet chewy (6 to 10 minutes).
- Meanwhile, cut frozen sirloin into paper-thin slices.
- Drain and divide noodles among bowls, about 1 1/2 cups per serving.
- Top each with a few sirloin slices.
- Ladle hot broth over sirloin and noodles. (Broth must be hot enough to cook the sirloin slices.)
- Garnish with basil and jalapeno slices.