



PHO (vietnamese beef noodles)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 lbs beef bone
- 3 stick carrot (cut small)
- 1 small onion (slices)
- 20 thin slices beef (can get it from meat market)
- 1 bag rice noodles
- fish sauce
- salt
- fresh basil leaves
- bean sprouts
- lime
- jalapeno
- a finger ginger (slices)
- white pepper
- water

sauce:

- sriracha chili sauce
- hosin sauce (Lee Kum Kee)

Instructions

To make beef broth

- boil water in a deep pan add beef bone, slices ginger

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- After water boil, add carrots, onions, fish sauce, salt, white pepper
 - Soak a bag of rice noodles.
 - In other pan, boil noodles till soft, drain
 - Put rice noodles in a big serving bowl, add slices beef and pour in boiled hot beef broth.
 - Serve with basil leaves, bean sprouts, jalapeno, lime
 - for the sauce, add vietnamese sriracha chili sauce and hosin sauce