

Beef & Vegetable Shiratake Pho

Ingredients

Broth:

Beef broth, preferably from scratch: 2 quarts
10 whole cloves
6 pieces star anise
2 sticks Vietnamese cinnamon
2 black cardamom pods
1 T whole black peppercorns
2 T coriander seeds
2 teaspoon fennel seeds
1 (4-inch) piece ginger, peeled, halved lengthwise, charred
2 medium sized onions, charred
4 shallots, sliced thin
1/4 C fish sauce, 3 Crab Brand preferred

For the Pho:

16-ounces Shiratake noodles, available at finer food stores or Asian market
1/2 onion, halved lengthwise and very thinly sliced
4 to 5 scallions, thinly sliced
8 ounces eye of the round, frozen until firm and thinly sliced
Cilantro sprigs for serving
Thai basil sprigs, for serving
Bean sprouts, for serving
Lime wedges, for serving
Thai bird's eye chiles, thinly sliced, for serving
Chile sauce, such as Sambal or Siracha for serving
Hoisin sauce, for serving

In a 4 qt sauce pot lightly toast all of the spices and ginger. Once the aroma develops after about 2-3 minutes add the shallots, fish sauce and beef stock. Simmer on medium low heat for 2-3 hours, occasionally skimming impurities from the surface. Once the broth has simmered for 2-3 hours, strain the broth, saving the liquid and discard the solids. Return the broth to the pot and keep hot on the stove.

Assembly:

Par boil the shiratake for 2 minutes and drain well. Divide the noodles among 4 bowls.

Top with sliced onions, scallions, and eye of the round. Ladle hot broth into the bowls serve immediately with cilantro, Thai basil, lime wedges, bean sprouts, chile, chile sauce, and hoisin sauce.

Serves 4