

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENT LIST FOR THE KOSHER VIETNAMESE PHO

3 Prairie Street Co Beef  
Meaty Soup Bones

1 white onion, whole

3 inch knob of ginger  
root, whole

4 cloves garlic, whole

1 chili pepper, whole

1 cinnamon stick,  
whole

3-4 cloves, whole

2 star anise

1 tsp black  
peppercorns, whole

Kosher salt

## INGREDIENT LIST FOR SERVING

### Preparation

1

In a large stock pot cover the Meaty Soup Bones with about 3 inches of water and bring to a boil. This “cleansing” process will take about 5 minutes after the water comes to a boil. You’ll notice a decent amount of white-brown foam discharging from the bones and settling on the top of the water. After five minutes, drain the bones in a colander in the sink and rinse off any remaining residue. Clean your pot thoroughly, fill with about one gallon of fresh water and place on medium heat on the stove top so it can begin to warm up. Place your bones to the side until you are ready to build the broth.

2

Using long handle tongs, char your whole onion and ginger root over an open flame or in a heavy bottom skillet until the skins become blistered and blackened. In a heavy bottom skillet place your garlic, charred ginger, chili pepper, cinnamon stick, star anise, and peppercorns over a medium heat. Keep movement on the ingredients in the skillet so that they do not burn, only toast. Remove from the flame and place the cloves in the pan with the other ingredients. A swirling motion of the skillet helps to keep the ingredients from burning.

### Cook

3

In your stock pot with the heating fresh water, place your now clean Meaty Soup Bones, charred onion, all the contents from your toasted and charred skillet, and about two teaspoons of kosher salt. Bring the water to a boil for about 5 minutes and then reduce to a simmer for about two to three hours. Keep an

1 lb Prairie Street Co  
Beef Chuck Eye Roast,  
raw and thinly sliced

1 package rice  
noodles, cooked

1 jalapeno peppers,  
sliced

3 scallions, sliced on  
the bias

1 cup pea sprouts

1 lime, quartered

Fresh herbs such as  
cilantro, mint, Thai  
basil

eye on the level of liquid after about 90 minutes, feel free to bring the level up by adding more water and then letting it reduce down again to further condense the flavors.

## Plating

4

In a large soup bowl, place several thin, raw slices of your Chuck Eye Roast. Using a colander over the soup bowl, ladle your hot pho broth over the raw beef. Build your pho with your favorite ingredients such as pre-cooked rice noodles, sliced jalapeno peppers, scallions, pea sprouts, cilantro, mint, Thai basil, and lime.

Bete'avon!