

Ph? (Vietnamese Beef Noodle Soup)

Yield: 4 min
Total Time: 540 min

Recipe from: <https://www.recipeschoose.com/recipes/book-tripe-recipe-chinese>

Ingredients:

- 35 1/2 cups water / 35.5 US cup
- 2 1/4 pounds brisket or to preference
- 2 1/4 pounds oxtail ask the butcher to cut it into segments
- 11 pounds beef bones
- 5 brown onions
- 1 red onion
- 15/16 cup ginger
- 6 scallions /spring onions, tied into a knot
- 5 cups dried shrimp we get it from the Asian supermarket
- 2 tablespoons coriander seed
- 3 star anise
- 2 cinnamon bark Chinese
- 1 cardamom
- 1/2 tablespoon clove
- 1/2 fish sauce US cup, or to taste
- 2 1/4 tablespoons sugar or to taste
- 2 tablespoons salt or to taste; plus more to clean the offal
- 2 tablespoons chicken bouillon powder or to taste
- 1 1/3 pounds bible tripe or to preference
- 1 1/3 pounds beef tendon or to preference
- 2 1/4 pounds fillet steak or to preference
- 1 1/3 pounds beef balls, we get them from the Asian grocery store
- 4 3/8 pounds rice noodles roughly 2 bags
- bean sprouts unchecked?
- Thai basil unchecked?
- onion unchecked?, thinly sliced
- Chili unchecked?
- scallion unchecked?, /spring onion
- scallion unchecked?, /spring onion whites, the whiter part of the scallion/spring onion
- coriander unchecked?
- lemon wedges unchecked?

- hoisin sauce unchecked?
- Sriracha unchecked?