

Authentic Vietnamese Beef Pho (Pho Bo)

Yield: 6 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-stewed-beef-recipe>

Ingredients:

- 3 pounds beef knuckles or neck bones with meat, see notes
- 2 pounds oxtail beef, see notes
- 10 cups water or enough to entirely cover meat
- 2 yellow onions large, peeled
- 1 fresh ginger root ½ size of small palm, roughly peeled
- 4 whole star anise with pods
- 1/2 tablespoon whole cloves
- 1 tablespoon black peppercorns
- 4 cloves garlic smashed
- 1 daikon peeled and cut into 3 pieces
- 1 cinnamon stick
- 3 shallots small, peeled
- 12 ounces rice noodles flat, pho noodles
- 1/2 cup fish sauce see notes
- 1 tablespoon salt plus more to taste, the original recipe calls for 2 Tbsp
- 12 ounces rice noodles flat, pho noodles, see notes
- 1 pound sirloin steak or top round, sliced paper-thin against the grain
- 1 yellow onion medium, sliced paper-thin on a mandolin
- 6 scallions chopped into rings
- Sriracha chili sauce
- hoisin sauce
- cilantro leaves Fresh
- limes Green, quartered
- mung bean sprouts
- thai basil leaves
- perilla leaves
- coriander leaves
- green chiles or Fresh whole red