

# Bò Kho Instant Pot (Vietnamese Beef Stew)

Yield: 4 min  
Total Time: 70 min

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

## Ingredients:

- 3 1/2 pounds beef shank parboiled for 5-10 minutes, rinsed well, sliced large chunks about 3/4 to 1 inch in thickness
- 2 pounds honeycomb tripe – OPTIONAL, washed well with salt/and or vinegar, parboiled with 1 stalk of lemongrass for 5-10 minutes, rins...
- 2 pounds carrots peeled, sliced to about 1/2 inch thick
- 2 stalks lemongrass use bottom 2/3, cut into 3-inch lengths, bruised with something heavy in the kitchen such as a meat tenderizer too...
- 1 white onion coarsely sliced
- 2 tablespoons minced garlic
- 2 tablespoons garlic powder
- 2 tablespoons spices Oriental Beef, Gia Vi Bo Kho – I prefer the Pyramid brand.
- 2 cans coco Rico Soda, can substitute for Coconut Water
- 4 bay leaves
- 8 ounces tomato sauce can of
- 5 tablespoons cooking oil
- 4 cups boiling water use boiling to speed up pressure building time
- seasoning mushroom, to taste
- sugar to taste
- green onion
- cilantro
- 1 white onion thinly sliced
- basil leaves rau Hue
- culantro ngo gai
- lime wedges
- salt
- pepper
- fresh chili if you like it spicy
- baguettes toasted before serving
- noodles if you plan to eat Hu Tieu Bo Kho, boil according to package instruction
- egg noodles if you plan to eat Mi Kho Bo Kho, boil/cook according to package instruction
- bean sprout if you plan to eat Hu Tieu Bo Kho or Mi Bo Kho