

Bún Bò Hu? – Vietnamese Beef & Lemon Grass Noodle Soup

Yield: 11 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bun-noodle-bowl-recipe>

Ingredients:

- 2 1/2 pounds pigs feet cut into chunks
- 2 1/2 pounds beef shank
- 2 1/2 tablespoons salt separated
- 9 stalks lemongrass
- 1/4 cup vegetable oil
- 1 bunch scallions white parts only, halved lengthwise
- 2 tablespoons paprika
- 1/2 cup fish sauce
- 3 tablespoons shrimp paste fermented
- 1 tablespoon monosodium glutamate optional
- 1/2 tablespoon sugar
- 1/2 pound pork blood congealed
- white onions thinly sliced into half-moons
- cilantro chopped
- noodles
- bun

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 135 milligrams
4. Fat: 32 grams
5. Fiber: 1 grams
6. Protein: 43 grams
7. SaturatedFat: 10 grams
8. Sodium: 3650 milligrams
9. Sugar: 2 grams

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