

# Vietnamese Pho

Yield: 4 min  
Total Time: 90 min

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

## Ingredients:

- 1 1/3 pounds onions about 3 to 4 medium sized onions, split in half
- 2 1/16 cups ginger about 12 cm long ginger, split in half lengthwise
- 5 1/2 pounds beef shin + leg bone, cut into 2 cm thick slices
- 1 1/8 pounds beef brisket cut into 10cm pieces, weighted after trimming
- 2 star anise 20 star points in total
- 10 cloves
- 3 15/16 inches cinnamon stick
- 2 teaspoons fennel seeds
- 2 teaspoons coriander seeds
- 1 15/16 tablespoons salt about 5 teaspoons
- 3 1/3 tablespoons fish sauce about 4 tablespoons
- 2 5/16 tablespoons rock sugar
- 21 cups noodles pho, divided into 8 bowls
- 1 1/8 pounds sirloin cut thinly against the grain
- 1 onion sliced paper thin
- 3 stalks scallions cut into thin rings
- 3 sprigs coriander leaves
- ground black pepper
- 1 sprig spearmint
- 1 sprig thai basil
- 1 sprig cilantro
- 7 ounces bean sprouts
- Bird's eye chili cut into thin rings
- 2 lime cut into wedges
- 11/16 cup fish sauce plus more to taste
- 2 limes each cut into 4 wedges
- hoisin sauce
- Sriracha