

Vietnamese Duck Pho

Yield: 4 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-roast-duck-soup-recipe>

Ingredients:

- 3 pounds duck carcasses, necks, feet and giblets
- 2 onions sliced
- 6 inches ginger piece of, peeled and sliced
- 10 cardamom pods
- 5 star anise pods
- 1 tablespoon coriander seed
- 6 cloves
- 1 tablespoon fennel seed
- 3 tablespoons sugar
- 2 tablespoons salt
- 1/2 cup fish sauce
- 4 duck breasts
- 2 tablespoons sesame oil
- 2 pounds noodles pho bo, or Japanese soba
- 2 onions thinly sliced
- 4 inches ginger piece of, peeled and sliced
- 1/2 pound bean sprouts
- 1 bunch cilantro or Asian basil
- 4 chiles thinly sliced