

H? Ti?u Mì – Vietnamese Pork Noodle Soup

Yield: 11 min
Total Time: 105 min

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

Ingredients:

- 6 pounds pork bones neck or spine—Grandma says that spine is tastiest
- 1 daikon peeled, trimmed, and cut in half or thirds
- 1 cup dried shrimp or 2 dried cuttlefish
- 7 tablespoons salt
- 2 tablespoons fish sauce
- 1 tablespoon sugar
- 1/2 tablespoon monosodium glutamate optional
- 1 1/2 pounds ground pork
- 1 1/2 pounds pork shoulder butt
- 2 bunches scallions chopped
- salt
- pepper
- 2 pounds wide egg noodles or thin, mì or wide rice noodles, h? ti?u, prepared according to directions on package