

Vietnamese Shrimp Pho

Yield: 24 min
Total Time: 50 min

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

Ingredients:

- 4 pounds beef bones mix of pork neck bones is recommended
- 2 pounds oxtails
- 7 quarts cold water divided
- 3 bulbs garlic sliced in half across the diameter
- 4 onions sliced in half length-wise
- 1 piece ginger sliced in half length-wise
- 5 star anise pods
- 2 cinnamon sticks
- 6 whole cloves
- 2 whole allspice berries
- 1 teaspoon black peppercorns
- 2 tablespoons fish sauce
- 1/4 cup dark brown sugar or piloncillo
- 2 tablespoons kosher salt
- 1 pound large shrimp peeled and deveined, or thinly sliced top sirloin or sliced, cooked chicken breast
- 16 ounces noodles small or medium size
- mung bean sprouts
- lime wedges
- jalapeño sliced
- cilantro leaves
- thai basil leaves
- mint leaves
- sliced green onions
- fish sauce
- Sriracha sauce