

INTERMEDIATE CHEF BEEF PHO RECIPE

From Guest Blogger Jon Bennion
Serves 4

INGREDIENTS:

- 3 lbs. of Felton Angus Beef beef ribs
- 2 large Felton Angus short ribs
- One can of low sodium beef broth
- 8 cups of water
- One large onion quartered
- 3 garlic cloves halved
- 2 oz. of ginger cut in half
- 1 tsp white sugar
- 2 tbsp soy sauce or fish sauce
- 3 cardamon pods
- 3 star anise
- 1 tsp whole coriander seed
- 3 whole cloves
- 1 cinnamon stick
- 1 tbsp kosher salt
- 1-2 jalapenos seeded (optional)
- Vegetable oil



DIRECTIONS:

1. Toast your spices (cardamon, star anise, cinnamon, cloves, and coriander) in your stock pot for 4-5 on medium heat stirring every minute. Remove the spices and set aside.
2. Add a tbsp of vegetable oil to the pot and sauté the onions and ginger to get some browning.
3. On the short ribs only, remove the meat from the bones and refrigerate the meat.
4. To the stock pot, add the can of broth, water, garlic, salt, spices, sugar, soy sauce/fish sauce, beef ribs, and the bones from the short ribs. Add the jalapenos if you want a spicier broth.
5. Bring to a boil, and then reduce to a simmer. Cover the stock pot leaving a small crack in the lid. Simmer for roughly three hours, or until the meat on the beef ribs is tender. Taste for seasoning levels and adjust for your tastes.
6. Take out the beef ribs and trim the meat off and slice thinly. Remove the solids from the broth using a fine mesh strainer (could also use a cheese cloth in addition to the strainer for a super clear broth).
7. Assemble your pho: I like to make my own ramen noodle, but whatever kind of noodle you choose, you should cook them separately, drain the water, and then add the hot broth and toppings. You don't want to cook the noodles in the broth itself because it thickens it and makes it cloudy.
8. The short rib meat I talked about earlier should go in the freezer for a half hour to harden the outside. With a very sharp knife, cut super thin slices of the meat against the grain. These raw meat slivers will go in the bowl with the noodles and get cooked when you pour the SUPER HOT broth over it. Add that meat from the broth that was also sliced thin.
9. Add some sautéed mushrooms, colorful peppers, cilantro, chopped scallion, and lime slices to add some acid to the picture. But you do you. The traditional version is awesome, and you can also tweak it to your own preferences while giving a thankful nod to the folks in Vietnam who made this tasty dish.



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