

Chef Leah Cohen's Beef Pho Recipe

Broth Ingredients

- 10lb beef bones
- 400g onion (charred)
- 160g ginger (charred)
- 65g garlic
- 10g star anise
- 20g whole black peppercorn
- 10g cinnamon stick
- 150g rock sugar
- 200g fish sauce
- 45g salt
- 5 quarts water
- 2 boxes of beef stock (unsalted/low-sodium)

Garnish Ingredients

- 1 large zucchini, spiralized with Veggie Bullet
- ½ cups Thai basil leaves loosely packed
- ¼ cup cilantro leaves loosely packed
- ½ Spanish onion, thinly sliced with Veggie Bullet
- 1 lime
- 2 long red chilies sliced thin (more based on taste)
- 1 lb cleaned sirloin thinly sliced
- 1.5 cups bean sprouts

Instructions

1. Place all broth ingredients in a stock pot and cook for 2-3 hours skimming any fat or scum that rises to the surface.
2. Add broth to a bowl and fill with your garnish ingredients.