

Lincoln Brand

Pho Soup

- 1 teaspoon oil
- ½ yellow onion, thinly sliced against the grain
 - 8 cups beef broth
 - 1 cinnamon stick
 - 3 anise stars
 - 1 teaspoon fennel seeds
 - 3 cloves
 - 2 teaspoons sugar
 - 2 teaspoons fish sauce
 - 1 tablespoon kosher salt
 - 8 ounces rice noodles
- 8 ounces LINCOLN BRAND Shaved steak
 - Cilantro
 - Thai Basil
 - Mung Bean Sprouts
 - Mushrooms
 - Jalapeno's, thinly sliced
 - Sriracha
 - Lime wedges



In a large heavy pot over medium heat, add the oil and the onion. Gently sauté for 5-7 minutes. Add the beef stock.

In a small piece of cheesecloth, add 1 cinnamon stick, 3 anise stars, 1 teaspoon fennel seeds and 3 whole cloves. Tie it up with a piece of twine and pop it into the pot.

Simmer the broth for 30 minutes and then dispose of the cheesecloth sack. Season to taste with the sugar, fish sauce and kosher salt.

While the broth is simmering, bring a pot of salted water to a boil.

Add the rice noodles and boil in the water for a few minutes until tender (according to manufacturers directions). Drain and transfer to a soup bowl.

Add the shaved beef and thinly shaved onion and cilantro to the noodles.

Bring the broth to a rolling boil and then immediately pour the hot broth over the beef, which will cook it through. Add thai basil, cilantro, bean sprouts, mushrooms and jalapenos and sriracha and lime wedges as desired.

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