

## The Most Soul-Soothing Vietnamese Pho I've Ever Made at Home

Why I Love Making Pho at Home



**TIME**  
3 to 5 min

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### INGREDIENTS

You'll Need

### DIRECTIONS

1. Step-by-: Step)
2. Blanch and : Clean the Bones
3. This step is essential for a clear broth. I place the bones in my largest stockpot and cover them with cold water. I bring it to a rapid boil for 3 to 5 minutes. Scum and foam rise to the top-this is exactly what we want to get rid of.
4. Then I drain the bones, rinse them under warm water, and give my stockpot a quick scrub. Back in go the bones, plus 6 quarts of fresh cold water.
5. Char the : Onion and Ginger
6. While the bones are heating up again, I preheat my broiler and set the oven rack close to the top. I line a baking sheet with foil and place the onion quarters and ginger halves cut-side down. After 10 to 15 minutes under the broiler (flipping once), they're blackened and fragrant-just what the broth needs.
7. Toast the : Spices
8. In a dry pan over low heat, I toast the cinnamon, coriander, fennel, star anise, cloves, and cardamom for about 5 minutes, stirring often. Once they're fragrant and slightly darkened, I bundle them in cheesecloth and tie it closed with twine. This little spice satchel goes into the broth to slowly release flavor without leaving stray bits behind.
9. Build the : Broth
10. I bring the water and bones to a boil, then lower it to a gentle simmer. In go the charred onion and ginger, spice pouch, salt, fish sauce, and rock sugar. Then I let it do its thing for 3 hours, uncovered. Every so often, I skim off the foam and fat that float

to the surface for a clean, golden broth.

11. If I'm planning ahead, I refrigerate the strained broth overnight. The fat solidifies at the top, making it easy to scoop off before reheating.
12. Strain and : Finish the Broth
13. Once it's simmered and deepened in flavor, I remove the bones, onion, ginger, and spice bag. Then I strain the broth through a fine mesh sieve or cheesecloth-lined colander. What's left is clear, rich, and full of body.
14. I bring it back to a gentle simmer while I prep the noodles and toppings.
15. Assembling the : Bowls
16. Prepare the : Noodles
17. If I'm using dried noodles, I soak them in hot water for 15-20 minutes until pliable and opaque. Then I briefly boil them-just 10 seconds or so-and drain them well. If I'm lucky enough to have fresh noodles, I rinse them with cold water and skip the boiling step.
18. I divide the noodles between bowls, filling each about one-third of the way.
19. Add the : Raw Beef
20. I lay thin slices of raw beef right over the noodles. The trick is slicing it as thinly as possible-freezing the meat for 15 minutes first helps a lot. The hot broth will cook it just enough.
21. Ladle the : Broth and Garnish
22. I pour the simmering broth over the beef, watching as it gently cooks and the aromas rise up. Then I top it with sliced onion and fresh cilantro.
23. Everything else-bean sprouts, basil, mint, lime, hot sauce-I serve on the side, so everyone can build their perfect bowl.
24. My Favorite : Pho Add-Ons
25. These are the things I always put on the table for a true pho experience:

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Original recipe: <https://chefmaniac.com/the-most-soul-soothing-vietnamese-pho-ive-ever-made-at-home/>