



Vegetarian Pho

Yield: Serves 8-12

Total Time: 30-45 minutes

Ingredients:

- 24 Cups of Water
- Kosher Salt
- 3 oz. Vietnamese Pho Spices
(Star Anise, Cardamom, Clove,
Cinnamon, Licorice, Pepper)
- 1/4 Cup of Rock Sugar
- 1 Cup of Vegetarian Fish Sauce
- 1 Cup of Soy Sauce
- Fresh Thai Basil
- 2 Cups of Fresh Bean Sprouts
- 12 Carrots
- 12 Limes
- 1 Bunch of Fresh Cilantro
- 12 Baby Bok Choy
- 3 lb.- 5 lb. Bag of Fresh Rice Stick

Noodles

- 12 Thai Chilies (Bird's Eye Chili)

Equipment Needed:

- Cutting Board
- Knife
- Measuring Cup
- Wooden Spatula
- Ladle
- 2 Large Pots
- Serving Bowls
- Colander
- Peeler
- Mandolin Kitchen Slicer

Prep:

- Get a cutting board and sharp knife
- Peel 12 large carrots and chop off the ends and discard the ends
- Slice 12 large peeled carrots with a mandolin kitchen slicer and set aside
- Rinse the baby bok choy and slice off the end and discard the end, remove the baby bok choy leaf by leaf and set aside
- Rinse the fresh Thai basil and remove the leaves from the stem, discard the stem and set the leaves aside
- Rinse 2 cups of fresh bean sprouts and set aside
- Rinse a bunch of fresh cilantro and set aside
- Slice 12 limes and set aside

Directions:

Pho Broth

- Get a pot and put it on the stove and turn the gas/electric knob to a medium to high



setting

- Pour 14 cups of water into the pot
- Pour 3 oz. of Vietnamese pho spices (star anise, cardamom, clove, cinnamon, licorice, pepper)
- Pour ¼ cup of rock sugar into the pot with the spices
- Pour 1 cup of vegetarian fish sauce into the pot with the spices
- Pour ½ cup of soy sauce into the pot with the spices
- Mix ingredients with a wooden spatula until rock sugar is dissolved
- Taste, if too sweet add the remaining ½ cup of soy sauce to the pot and mix
- Let Pho Broth simmer on a low to medium setting

Pho Noodles

- Get a pot and put it on the stove and turn the gas/electric knob to a medium to high setting
- Pour 6-10 cups of water into the pot (depending on pot size)
- Add a dash of Kosher salt into the pot with water and let boil
- After the water is boiling then put in the 3lb- 5lb fresh rice stick noodles and let cook for 2-3 minutes or until tender and soft
- After noodles are cooked remove the noodles and place in a colander and rinse with cool water

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- Get serving bowls and a ladle
- Ladle the broth into the bowl
- Add the drained rice stick noodles into the broth in the bowl
- Add sliced carrots, baby bok choy, and sprouts into the bowl
- Garnish the bowl with cilantro, Thai basil, sliced lime, extra sprouts, Thai Chili
- Squeeze lime into the broth in the bowl
- Add ½ a teaspoon of sriracha into the broth in the bowl, mix, and taste, add more sriracha if you prefer it a bit spicier
- Repeat this process until finished
- Serve

*****Feel free to add more of the ingredients and season to suit your taste buds*****