



BEEF PHO



Day Before: Place desired Tenleytown Meat in refrigerator to defrost for 24 hours (best if still slightly frozen, better for slicing thin slices).

Prep Time: **15 minutes** Cook Time: **30 minutes**

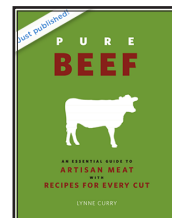
- Tenleytown Meat Company **top sirloin steak** or **top round roast** (8 oz.)
 8 cups low salt **beef stock**
 2-inch piece **fresh ginger**, unpeeled and sliced into 1/4 inch rounds
 2 whole **star anise**
 1 (3 inch) **cinnamon stick**
 3 tablespoons **fish sauce**
 1 teaspoon **sugar**
 pinch of **salt**
 2 cups (6oz.) **fresh bean sprouts**
 1/2 cup lightly packed **fresh basil** or **mint leaves**
 1/2 cup lightly packed **fresh cilantro leaves**
 1 **jalapeño**, thinly sliced into rounds
 1 **lime**, quartered
 1 (6 to 8 ounce) package dried **rice vermicelli noodles**

makes 4 servings

Put the **stock, ginger, star anise** and **cinnamon stick** in a large pot and bring it to a **boil over medium-high heat**. Add the **fish sauce, sugar,** and **salt**. Reduce the heat to a low simmer until it is fragrant, about 20 minutes. With a slotted spoon, remove and discard the ginger, star anise, and cinnamon stick. Taste the stock for salt and keep it at a simmer over low heat.

Arrange the bean sprouts, basil, cilantro, jalapeños, and **limes** on a serving platter (pictured shows **snap peas** added). Use your sharpest knife to **slice the meat** against the grain as **thin** as you can (aim for **1/8 inch**). Bring a pot of **water to a boil** over high heat and plunge in the **noodles**. Cook as directed.

To serve, portion the drained rice noodles into deep, wide soup bowls and top with 3 to 4 raw beef slices. Ladle the hot stock over it all and serve immediately with the platter of vegetable and herb garnishes.



Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."



PEOPLE



PLANET



COMMUNITY



COMPANY