

## Pho (rice noodle soup)

Written by Trung Thanh

Friday, 18 July 2008 01:45 - Last Updated Wednesday, 15 October 2008 08:35

---



Pho, a typical dish of Hanoi people, has been existing for a long time. Pho is prepared not only in a sophisticated manner but also in the technique which is required to have sweet but pure bouillon, soft but not crasded noodle, soft and sweet smelling meat. Only in cold days, having a hot and sweet smelling bowl of Pho to enjoy would make you experience the complete flavor of the special dish of Hanoi.

### The bouillon.

Boil 10 cups water. Burn the whole fresh onions over high heat until golden brown. Add beef spareribs or ox tail into the boiling water. Skim while cooking to make a clear broth. Add browned onion and carrots after 1 hour of boiling. Cook another hour. Then remove meat and vegetable. Strain the bouillon, season it with spices, salt, fish sause as indicated and keep boiling to server very hot soup. Add boiled water, if necessary, to have 6-8 cups of bouillon. This broth is very spicy and a little salty.

Slice tender beef finely and cooked beef coarsely. Soak dry rice noodles in hot water 10 minutes before cooking. Cook rice noodles sparately until done (about 10-15 minutes), drain in hot water to remove the starch.

**Server at once into bowl.**

## Pho (rice noodle soup)

Written by Trung Thanh

Friday, 18 July 2008 01:45 - Last Updated Wednesday, 15 October 2008 08:35

---

Beef soup, rare: cooked rice noodles 1/3 bowl, raw beef minced on top. Pour over them one cup boiling bouillon. Add bib lettuce, green onion and onion rings.

Beef soup, done: cooked rice noodles, cooked beef, bib lettuce, onion rings, green onion in top. Pour over all ingredients 1 cup boiling bouillon.

Provide the guests with spoons and chopsticks to take the soup.

### More Vietnamese Foods:

- [“Cơm Việt” – a different taste!](#)
- [Bun \(rice vermicelli\), the origin for many Vietnamese delicious dishes!](#)
- [Come to My Tho for tasting Hu Tieu](#)
- [Strange foods - why don't you try?](#)
- [Vietnamese Cuisine](#)
- [Vegetarian eating in Vietnam – same, same but different!](#)
- [Grilled shrimp paste-a whole ocean in one bit!](#)
- [Cha ca La Vong \(grilled minced fish\)](#)
- [Hue beef noodle – the typical culinary art of Hue!](#)
- [Green Chung cake - the soul of Vietnamese Lunar New Year!](#)

## **Pho (rice noodle soup)**

Written by Trung Thanh

Friday, 18 July 2008 01:45 - Last Updated Wednesday, 15 October 2008 08:35

---

- [\*\*Fish Sauce – a famous Vietnamese condiment\*\*](#)
- [\*\*Spring roll \(Chả giò\)\*\*](#)
- [\*\*My Quang \(Quang soft noodle soup\)\*\*](#)
- [\*\*Cao lau Hoi An \(Hoi An vermicelli\)\*\*](#)
- [\*\*Com hen song Huong \(Perfume River mussel cooked rice\)\*\*](#)
- [\*\*Banh cuon \(rolled rice pancake\)\*\*](#)
- [\*\*Pho \(rice noodle soup\)\*\*](#)