

RECIPE CARD

Vietnamese Beef Noodle Soup

RECIPE NAME

6-8 servings

YIELD

50 minutes

PREP TIME

45 minutes

TIME TO COOK

TIPS: IP extracts all the goodness from the bones very well so therefore the broth will be fatty/oily looking. When I cook for my family after releasing the pressure in Step 3 I'd wait for the broth to cool down then put it into the refrigerator overnight or 6-8 hours. The fat will form a thick white layer at the top and it's very easy to remove. Then I'd add additional water and continue with the remaining items in Step 3 and on.

NOTES

INGREDIENTS

Broth for 8-quart IP

- 3 lbs of beef marrow bones or oxtails
- about 1/2 lb of daikon, optional, peeled and halved, optional but highly recommend to give the broth a natural sweetness
- 1 large onion, white or yellow, peeled and toasted to slightly charred
- 1 large knob of ginger, about 1/4 lb, peeled and toasted to slightly charred
- 1 bag of Spice Pho Seasoning, toasted in the oven or on stove top pan on medium heat for about 1 minute to release fragrance
- If you are collecting the spices separately here is a list:
 - 1 cinnamon stick
 - 1 piece of casia bark (aka Saigon cinnamon)
 - 4-5 star anise
 - 2 Amonum Costatum
 - 2 tsp of coriander seeds
 - 2 tsp of fennel seeds
 - 1 tsp of cloves
 - about 2 tsp size of rock sugar, roughly 16 grams
 - 6.5 tbsp of Quốc Việt Beef Pho Soup Base
 - 18 cups of boiling water, using boiling water will help speed up pressure building time
 - mushroom seasoning
 - 3 green onion, use white bottom part only to add to broth at the end

Protein Options (pick one or all, more or less of each depending on what you like):

- 1-2 lbs of eye round beef, fillet mignon or rib eye (thinly sliced)

Condiments and Garnishes:

- 2 bags of fresh Pho noodles, typically in the refrigerated section at Asian stores (1 bag makes 4 bowls), boiled/blanched according to package instruction
- 2 limes, cut to wedges
- green onion and cilantro, chopped
- 1 large white or onion, thinly sliced
- basil and cilantro, washed well
- bean sprout, washed well
- jalapeño pepper or your favorite fresh chili pepper, thinly sliced
- black pepper, optional
- Hoisin sauce
- Sriracha sauce

PROCEDURE

1. Wash then parboil beef bones on stove top pot for 10 minutes. Rinse well and add to inner pot.
2. Toast onion and ginger until lightly charred. For the Pho Seasoning, toast for about 1 minute and add to the filter pouch. Add toasted items to inner pot along with rock sugar, 6.5 tbsp of Quốc Viet Beef Pho Soup Base, daikon and 8 cups of boiling water (just enough to cover the ingredients). Close lid and make sure knob is on Sealing. Select Manual/Pressure Cook, High Pressure, 30 minutes. Allow 30 minutes NPR or full NPR. It would take a little more than 30 minutes for the IP to fully NPR with the ingredients above.
3. Release remainder pressure if you are doing a 30 minutes NPR and open lid. Cancel Keep Warm and switch to Saute mode. Remove onion, bones, daikon then add 10 cups of boiling water. Use a fine mesh strainer to remove any bits from the broth. If you are using the soup base cater to your taste if needed by adding mushroom seasoning and/or more rock sugar to balance out the taste. If you are omitting the soup base please add 3 tbsp of mushroom seasoning. Taste the broth again and add more as needed. Lastly, add the white part onion.