

(For one portion.)

Prepare 2C pho broth in 1 quart saucepan (from packets available or in cans from your Viet market).

Boil 1/4 lb. dry Vietname thin rice vermicelli (bun) 10min. or as directed.

Check for doneness. Drain and add to pho broth.

Add "beef balls with beef tendon" (from your neighborhood Viet market) or any cooked beef.

Bring saucepan to table and serve out in rice bowl.

Add nouc cham to taste.

(Optional) Garnish with fresh mint.

Large tablespoon (thai style) works better with chopsticks than just chopsticks with this dish.

Serve with soju, French red wine or Sierra Nevada Pale Ale.