



VIETNAMESE

Oxtail Pho

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Complex	6	40 min	4 hr	Simmer	Oxtail

Ingredients

BROTH

- 1.5 kg (3½ lb) oxtail, cut into segments
- 3.5 litres (14 cups) water
- 1 large onion, halved, unpeeled
- 10 cm (4 in) piece ginger, halved lengthwise
- 3 star anise
- 1 cinnamon stick
- 4 cloves
- 1 tsp coriander seeds
- 1 black cardamom pod (optional; omit if you can't find it)

BROTH (CONT.)

- 2 tbsp fish sauce
- 1 tbsp rock sugar or 2 tsp sugar
- 2 tsp salt

TO SERVE

- 400 g (14 oz) dried flat rice noodles
- 1 onion, thinly sliced
- 4 spring onions, sliced
- Bean sprouts, Thai basil (or regular basil), culantro or cilantro, lime wedges, sliced chilli
- Hoisin and sriracha

Steps

1. Put the oxtail in a large pot, cover with water and boil 10 minutes over high heat. Drain, rinse the meat and scrub the pot.
2. Char the halved onion and ginger under a hot broiler (or over a gas flame) for 8 minutes, turning, until blackened in spots. Rinse off any loose bits.
3. Toast the star anise, cinnamon, cloves and coriander in a dry pan over medium heat for 2 minutes until fragrant. Tie in a muslin bag.
4. Return the oxtail to the pot with the 3.5 litres of fresh water, onion, ginger and spice bag. Bring to a boil, then lower to the barest simmer.
5. Cook uncovered for 3 hours, skimming now and then, until the oxtail is tender and the broth is amber and fragrant. Remove the spice bag after 1 hour if it starts to dominate.
6. Take out the oxtail and the aromatics. Season the broth with fish sauce, sugar and salt, then strain and skim the fat.
7. Soak the noodles in hot water for 15 minutes (or per packet), then drop into boiling water for 30 seconds until tender but springy. Drain.
8. Divide noodles among bowls, add oxtail pieces and raw onion, and ladle over boiling-hot broth. Top with spring onion and serve with the herbs and condiments.

Notes

- **Clear broth:** parboiling and a gentle simmer keep it clear; a rolling boil clouds it.
- **Make ahead:** the broth keeps 4 days and freezes well for 3 months. Reheat to a rolling boil and pour over noodles for steaming-hot bowls.

- **Extra beef:** thin raw sirloin slices cook in the hot broth if you want a combination bowl.
- **Slow cooker:** char, toast and parboil as written, then cook on low 10 hr, adding the spice bag for only the last 2 hr so the spices do not dominate.
- **Shortcut:** a pressure cooker gives a good broth in about 60 minutes at high pressure after parboiling; let the pressure release naturally.