

## Pho



- 2 cups of beef broth per serving,
- 1 oz rice vermicelli per serving,
- 2 oz beef per serving,
- 1 clove garlic,
- bean sprouts,
- sliced green onion,
- sliced mushrooms,
- fresh cilantro chopped,
- sliced carrots
- whatever other fresh toppings you like.

Thinly slice beef into bite sized pieces and saute with garlic and a little oil. Set aside. Prepare vermicelli according to instructions on package, rinse with cold water and set aside. Prepare beef broth. Place some noodles in individual serving dishes. Top with beef slices. Add boiling beef broth. Arrange bean sprouts, mushrooms, onions, cilantro, sliced carrots, etc. in small bowls and allow guests to add toppings as desired. The broth will cool quickly as toppings are added.