

Vietnamese Hue Noodle Soup

Adapted from *Bon Appetit*

Serves 6

the Broth

- 3 lemongrass stalks (bottom 3 inches only)
- 1 lb chuck roast or boneless short ribs, cut into small chunks
- 2 quarts chicken broth (preferably home-made)

Remove the tough outer leaves of the lemongrass. Thinly slice the tender inner leaves. Bring the broth to a boil. Add the lemongrass and beef. Partially cover and simmer until meat is very tender, 30-45 minutes.

Alternatively, use a pressure cooker and cook for 10 minutes. Turn off heat and allow pressure to reduce on its own.

Using a slotted spoon, remove beef and set aside. Cool broth and skim off fat. Strain broth through a fine-mesh sieve to remove any particulates.

Note: This step can be made up to one day in advance. Cover and refrigerate both the broth and the beef.

the Soup

- 1 Tablespoon vegetable oil
- 2 cups onions, thinly sliced
- 3 garlic cloves, minced
- 1-2 Tablespoons sambal oelek
- 1 teaspoon paprika
- 1 Tablespoon fish sauce (nuoc nam or nam pla)
- 1 Tablespoon sugar
- 1/2 teaspoon salt

Heat the oil in a large pot. Add the onions and garlic. Cook for 2 minutes until soft, but not browned. Add sambal oelek and paprika, cook for 1 minute. Add broth, beef, fish sauce, and sugar. Bring to a simmer. Season with salt to taste.

the Garnish

- 1 8.8-ounce package dried thin rice noodles (vermicelli-style)
- 6 green onions, chopped
- 1/2 cup chopped fresh cilantro
- 2 cups thinly shredded cabbage
- 1/2 cup cilantro or basil leaves
- 2 serrano chiles, thinly sliced
- 2 limes, cut into wedges

Heat 1½ quarts of water to boiling. Place rice noodles in a large bowl or pot. Pour boiling water over the noodles. Allow noodles to sit in hot water for 1-2 minutes until just softened. Drain and set aside.

Place rice noodles in each individual bowl, ladle soup over the noodles. Serve with a plate of garnish for each person to add to their liking.