

From the kitchen of David and Jennifer Deaven

\$id: turkey_pho,v 1.1 2018/02/25 18:23:53 deaven Exp \$

Servings: 8

2. Combine (A) and (B) in large dutch oven. Bring to boil and simmer 45 minutes.
3. Remove solids from pot, slice and reserve. Add (C), adjust taste and simmer 10 minutes.
4. Arrange bowls with (D), cover with turkey broth, top with (E).

Meat/Turkey Pho

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- A: 2 onions, peeled and halved
4" ginger, not peeled
- B: 12C chicken stock
2T worchestershire sauce
2T nutritional yeast
2T brown sugar
1 star anise
- C: 4C turkey, shredded
Salt and pepper
- D: 1# rice noodles, prepared and drained
- E: 3C bean sprouts
2T basil leaves, torn
2 jalapenos, sliced and seeded
2 limes, quartered
1C cilantro, chopped
1/2C scallions, thinly sliced
1. Roast (A) over gas burner or on grill, turning, about 5 minutes until charred.



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