Vegan Pho

Ingredients:

3 tablespoons good-quality vegetable oil
2 medium onions, halved and sliced
1 ½ head garlic, cloves separated but unpeeled
3-inch piece fresh ginger, cut into coins
Pinch of sea salt
Pinch brown sugar
3 or 4 star anise pods
2 cinnamon stick
4 bay leaves
2 ½ tablespoons black peppercorns
12 cups vegetable stock
1/3 cup soy sauce, plus more to taste
2 tablespoon cider vinegar
1 bunch fresh cilantro
2 cups water

Instructions:

Put the oil in a large pot over medium heat. When it's hot, add the onion, garlic, and ginger.
Sprinkle with some salt and the sugar and cook, stirring occasionally, until the vegetables
soften, 3 to 5 minutes.
Add the star anise, cinnamon, bay leaves, and peppercorns and stir until warm and fragrant, no
more than a minute.
Add the stock, soy sauce, vinegar and 2 cups water.
Bring to a boil, then lower the heat so the stock bubbles gently.
Cook, partially covered, until you are happy with the concentration of flavor, 30 to 60 minutes.
Strain the broth through a fine-meshed strainer, return it to the pot, and keep at a gentle
bubble.
Taste and adjust the seasoning, adding more soy sauce if you'd like. (You can make the broth to
this point, cool, and store it in the refrigerator for several days or the freezer for a few months.
Return it to a boil and keep hot until time to serve.)

Rice sticks (banh pho) or thin rice vermicelli
Prepare according to package instructions

Drain the noodles and divide them among big bowls; ladle some broth over the noodles
Add any toppings you like. Some of the most popular include:

Mung Bean Sprouts
Cilantro
Thai Basil
Snap Peas
Thai bird chiles, jalapeños, or serrano peppers
Lime wedges

Hoisin sauce and/or sriracha
Sesame Oil
Sliced Green Onions or finely sliced white onions
Sliced steamed vegetables, like bok choy, Napa cabbage, mustard greens, broccoli or broccoli raab, carrots, green beans, or summer squash
Shiitake mushrooms
Carrots
Shelled edamame
Pickled ginger
Precooked tofu, diced or very thinly sliced