

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Phở Gà (“Vietnamese Chicken Noodle Soup”)

### Yield

8 -10 servings

### Ingredients

#### Broth

- 1 whole organic chicken (4-5lbs)
- 3 lbs chicken parts (or substitute with 1 quart of chicken broth)
- 1 whole onion, unpeeled and cut in half
- 4-inch chunk of ginger, unpeeled
- 2 tbl whole coriander seeds (or fennel or cardamom)
- 4 whole cloves
- 2 whole star anise
- 2 tbl sugar (or rock sugar)
- Fish sauce – to taste
- small bunch of cilantro stems only, tied in bunch with twine

#### Bowls & Optional Toppings

- 1 lb dried rice noodles (about 1/4" wide)
- Bean sprouts, washed & tails pinched off
- Herbs, e.g., cilantro tops, sweet basil
- Limes, cut into 4 wedges
- Sriracha hot sauce
- Sliced chili
- Hành Dấm (Vietnamese Vinegared Onions)

### Instructions

1. Place the onions and ginger directly on the cooking grate of a medium-hot charcoal or gas grill or a gas stove with a medium flame, or on a medium-hot burner of an electric stove. Let the skin burn, using tongs to rotate onion and ginger occasionally and to grab and discard any flyaway onion skin. Or in oven on high broil. After 15 minutes, the onions and ginger will have softened slightly, remove from the heat and let cool.
2. Rinse the cooled onions under warm running water, rubbing off the charred skin. Trim off and discard the blackened root and stem ends. Use a vegetable peeler, paring knife, or the edge of a teaspoon to remove the ginger skin. Hold it under warm water to wash off any blackened bits. Halve the ginger lengthwise and bruise lightly with the broad side of a cleaver or chef's knife. Set the onions and ginger aside.

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3. Rinse the chicken under cool water. Detach wings and neck, set aside with chicken parts (if using). Remove and discard any loose pieces of fat from the chicken parts.
4. Wielding a heavy cleaver designed for chopping bones, whack the bones to break them partway or all the way through, making the cuts at 1- to 2-inch intervals, depending on the size of the part. This exposes the marrow, which enriches the broth.
5. Parboil and rinse the chicken wings/neck and parts (if using) to get a clear broth. Put them in a stockpot (about 12-quart capacity) and add cold water just to cover. Bring to a boil over high heat and boil vigorously for 2 to 3 minutes to release the impurities. Dump the chicken parts and water into the sink (make sure it is clean), and then rinse the parts with water to wash off any clinging residue. Quickly scrub the stockpot clean and return the chicken parts to the pot.
6. Put the chicken into the pot. Pour in the water and snuggle the chicken in between the parts so that it is covered with water. Bring to a boil over high heat and then lower the heat to a gentle simmer. Use a ladle or large, shallow spoon to skim off any scum that rises to the top. Add the onions, ginger, and rest of the ingredients and cook, uncovered, for 25 minutes, adjusting the heat if needed to maintain a gentle simmer.
7. At this point, the chicken is cooked; its flesh should feel firm yet still yield a bit to the touch. Use a pair of tongs to grab the chicken and transfer it to a large bowl. Flush the chicken with cold water and drain well, then set aside for 15 to 20 minutes until it is cool enough to handle. Meanwhile, keep the broth at a steady simmer.
8. When chicken can be handled, use a knife to remove each breast half and the whole legs (thigh and drumstick). Don't cut these pieces further, or they'll lose their succulence. Set aside on a plate to cool completely, then cover with plastic wrap and refrigerate; bring to room temperature and shred before assembling the bowls.
9. Return the leftover carcass to the stockpot and adjust the heat to simmer the broth gently for another 1 1/2 hours. Avoid a hard boil, or the broth will turn cloudy.
10. Strain the broth through a fine-mesh sieve (or a coarse-mesh sieve lined with cheesecloth) positioned over a pot. Discard the solids. Use a ladle to skim as much fat from the top of the broth as you like. (To make this task easier, you can cool the broth, refrigerate overnight, lift off the solidified fat, and then reheat before continuing.) Taste and adjust the flavor with additional salt, fish sauce, and rock sugar.
11. Prepare rice noodles per instruction...avoid overcooking.