

FIERY PHO CHAY



FROM THE VEGGIE-LOVER'S SRIRACHA COOKBOOK  
BY RANDY CLEMENS

# Fiery Pho Chay

*When I posted a picture of vegan pho on The Sriracha Cookbook's Facebook page, some Internet troll felt compelled to comment that it wasn't pho because there was no meat. I politely replied by drawing attention to the fact that many Buddhists in Southeast Asia and around the globe adhere to vegetarian diets, and they're more than happy to enjoy said soup without meat, thank you very much!*

## Ingredients

### Broth

- 2 large yellow onions, cut into 1-inch-thick rings
- 8 cups water
- 1/2 cup Sriracha
- 1/4 cup Bragg Liquid Aminos or low-sodium soy sauce
- 3 (4-inch) squares kombu
- 6 dried shiitake mushrooms, or 6 slices dried porcini mushrooms
- 6 cloves garlic, peeled
- 2 (1-inch) pieces of fresh ginger
- 3 tablespoons Chinese five-spice powder
- 1 tablespoon whole black peppercorns
- 1 bunch cilantro
  
- 1 (16-ounce) package pho rice noodles, often sold as bánh pho
- 1 head broccoli, stemmed and separated into florets
- 2 large carrots, sliced on the diagonal
- 1 cup snow peas, trimmed
- Salt and freshly ground black pepper
- 1 yellow onion, halved lengthwise and very thinly sliced
- Lime wedges, for serving
- Mung bean sprouts, for serving
- Sliced jalapeño chiles, for serving
- Fresh basil, for serving
- Hoisin sauce, for serving (optional)

## Directions

1. To make the broth, cook the onion rings over a direct flame (over a gas burner or on a preheated grill) until the bottom is blackened. Flip and cook until the other side is blackened. (Alternatively, the onions can be charred on a baking sheet under a preheated broiler.)
2. In a large pot, combine the blackened onions, water, Sriracha, liquid aminos, kombu, shiitakes, garlic, ginger, five-spice powder, and peppercorns. Tear a majority of the cilantro leaves from their stems. Set the leaves aside, and add the stems to the pot. Bring the broth to a boil, then immediately lower the heat, cover, and simmer gently for 2 hours. (Alternatively, cook in a slow cooker set on low heat for up to 8 hours.) Strain the broth through a fine-mesh sieve and discard the solids. Keep it warm or reheat gently just before serving.
3. To assemble the dish, fill a large bowl with warm water. Submerge the rice noodles and let soak for 20 minutes.
4. In a medium saucepan, bring 1/2 inch of water to a simmer over medium heat. Add the broccoli, carrots, and snow peas and season lightly with salt and pepper. Cover and cook until the vegetables are just tender, about 4 minutes. Drain well.
5. Drain the noodles and divide them among serving bowls. Top each serving with the cooked vegetables and sliced onion, then cover with the hot broth. Serve the lime wedges, bean sprouts, jalapeños, basil, hoisin sauce, and reserved cilantro leaves on a platter, letting diners personalize their bowls with the goodies they like. Instruct guests to tear the basil leaves into small pieces and squeeze the lime over their soup. By the time they're through, it will have been just enough time for the noodles to finish softening in the hot broth!

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