

## Faux Pho



### INSTRUCTIONS

- Start by rolling ground pork sausage into little meatballs (roughly the size of a pinball) and brown those a pot over oil.
- Set them aside and use that same pot to sauté some onions and garlic, scraping the frond left from the sausage for extra flavor.
- Then add carrots, water, the beef spice pack from the ramen, 1-star anise, 2 whole cloves, soy sauce, sugar, fish sauce (if you have it) and the noodles and bring to a boil.
- Once it hits the boiling point, back the burner off, drop the meatballs back in, cover and let it rest for 5 minutes.
- Serve garnished with green onions and fresh herbs (mint and cilantro are ideal), and drizzle with sriracha, and hoisin.

### SHOPPING LIST

- 1/4 lb. ground pork, sausage, or beef
- 1 pkg. beef flavor ramen noodles
- 1 pt. beef stock, or water with the spice packet from the ramen
- 1/2 onion, sliced
- 1/2 carrot, cut into matchsticks
- 3 cloves garlic diced
- 1 bunch fresh cilantro
- Chopped mint, for garnish
- Dash of soy sauce
- Dash of fish sauce, optional
- 1 star anise
- 1 tsp. sugar 2-3 whole cloves sriracha, to taste hoisin sauce, to taste
- Dash of cooking oil