



## Recipe- Chả giò (Vietnamese egg rolls)

It is easy to make Vietnamese egg rolls. You can shop, choose, and use the following ingredients, creatively your own way, your own choices, your own taste:

### Ingredients:

Fresh Pork  
Shrimp and Crab  
Could add fresh Tilapia fish  
Chopped Shallots, Onions (some dried onions)  
Thin dried shiitake mushrooms  
Vermicelli (thin clear noodles)  
Shredded Carrots and Sweet Potatoes  
Fresh chopped Garlic + dried garlic  
Black Pepper (freshly grinded)  
Johnny's Seasoning Salt  
Sugar + a little Fish Sauce



### Make:

Put Pork + Shrimp + Shiitake mushrooms into a strong blender (like Blendtec). Can use 3/4 pork + 1/4 shrimp.

Put the blended mixtures into a large bowl, then mix all ingredients together. Use Menlo Wrappers (buy at Oriental supermarkets) to wrap them neatly.

That's it! Deep fry and enjoy !■

## Recipe- Phở

### Beef Noodle Soup

Beef Noodle Soup (phở bò) or chicken noodle soup (phở gà) are easy to make, for comfort food in cold weather, or for cold and flu. Basic ingredients can be purchased at any Oriental Supermarket.

### Beef Bone Broth & Spices

Beef soup bones  
Half a chicken (to sweeten the broth)  
Ginger, Shallots  
Anise stars, Anise seeds, Cloves,  
Cinnamon stick, Coriander seeds  
Fish sauce (Megachef or Three Crabs)  
Salt, cane sugar

### Ingredients

Beef Chuck Roast  
Raw beef (Tri-tip or sirloin, thinly sliced)  
Rice noodles (fresh or dry)

### On The Side

Green onions, Cilantro, white onions (thin cut)  
Thai basil. Bean sprouts (quickly steamed)  
Fresh red chili or sliced jalapeno  
Lime/lemon (cut in wedges)  
(Hoisin sauce is optional)

**Cook:** Place beef bones, chicken, ginger and salt in large stockpot and fill with water. Bring to a boil and skim the foam. Reduce heat to low, for 6-10 hours of simmering (can use pressure cooker for soup bones). Remove chicken shortly, save for phở gà. Remove tendons from bones and thin-slice them. One hour before serving, use a tea ball to steep /mull the soup stock with star anise (dry roasted), anise seeds, coriander seeds, cloves, cinnamon stick. Add sugar and fish sauce to taste. Simmer beef chuck in the spiced broth until well done, to be thinly sliced. Also thinly slice the raw tri-tip beef.



**Serve:** Cooked rice noodles in bowl, top with thin-sliced cooked chuck roast beef, tendons, raw sliced beef. Pour in boiling broth. Garnish with green onion, cilantro and sliced white onion. Serve with bean sprouts, Thai basil, lime, and fresh chili. VASA■