Southwestern Bison Pho

Makes 6 Servings

Ingredients:

**Broth**
- 4 lbs mixed bison bones such as shanks, marrow, or knuckles
- 1 lb bison brisket
- 2 yellow onions, quartered
- 1 celery stick, cut into 2 pieces
- 1 green bell pepper, quartered
- 2 tablespoons olive oil
- 6 garlic cloves
- 1 teaspoon coriander seeds
- 1 teaspoon fennel seeds
- 1 cinnamon stick
- 1 tablespoon whole black peppercorns
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- ½ cup fish sauce
- 1 tablespoon brown sugar
- Salt and pepper to taste

**Serving Accompaniments**
- 1 lb bison sirloin (chilled in freezer for ~ 15 minutes easy thin slicing)
- 12 oz dry rice noodles (blanched 1-2 minutes in boiling water)
- 1 lime, cut into 8 wedges
- 1 red onion, thinly sliced
- 2 cups fresh cilantro
- 2 jalapenos, thinly sliced
- 2 corn on the cob, quartered
- Sriracha or other hot sauce (optional)

Directions

1. Parboil bones:
   a. Add bones to Instant Pot or pressure cooker. Top with brisket, 8-10 cups of water, and 1 tablespoon of salt. Set to high saute and cook for 30 minutes covered with lid.
2. Toast the Aromatics
a. Turn the Instant Pot to High Saute. Add oil, onion, celery, garlic, bell pepper, garlic, coriander, fennel, cinnamon, peppercorn, cumin, and paprika. Cook for 10-15 minutes, stirring occasionally to prevent burning. Then turn off pot.

3. Simmer the Broth
   a. Add bones and brisket back to Instant Pot with aromatics. Set to pressure cook on high for 1.5 hours.
   b. Remove brisket and place on cutting board.
   c. Strain broth with fine mesh strainer to remove bison bones, vegetables, and other debris.
   d. Skim fat if necessary.
   e. Return stock to pot

4. Fine-tune the Broth
   a. Add brown sugar and fish sauce to broth and bring to boil.
   b. If needed add salt, pepper, fish sauce, or sugar to taste.

5. Prep the Bowls
   a. Blanch rice noodles for 1-2 minutes in boiling water.
   b. Thinly slice brisket across the grain
   c. Remove sirloin from freezer and thinly slice
   d. Divide warm rice noodles into 6 bowls, top with slices of brisket and sirloin.
   e. Top each bowl with 2-3 cups of hot broth

6. Top the Bowls
   a. Add lime, red onion, cilantro, jalapeno, corn, and hot sauce as desired

7. Enjoy a Vietnamese-American Fusion Soup

Kyle Reynolds
Benjamin Lee Bison
Rogers, AR 72758
kyle@benjaminleebison.com