Vietnamese Pho
Serving Size: 1 gallon

Ingredients:
- 2 tbsp. Oil
- ½ lbs. onions (diced)
- 1 lbs. chicken (cooked & shredded)
- 2 quarts chicken stock
- 8 oz. tomato paste
- 8 oz. bean sprouts
- 4 tbsp. Hoisin Sauce
- 2 tbsp. Siracha
- 1 tsp. garlic (minced)
- ¼ cup cilantro (copped)
- salt & pepper (to taste)
- ½ lbs. thin rice sticks

Procedure:
1. In the small kettle heat the oil to sweat the onions
2. Add all the ingredients except rice sticks
3. Bring to a boil, then reduce heat to a simmer
4. Cook for at least 1 ½ hours
5. Add the rice sticks just before serving
   Hold at 160F