



Pho Spiced Beef Shish Kebab

BY CHEF MEI LIN

SERVES 4

KNOW AHEAD:

You will need a grill, ideally charcoal, but gas also works. Alternatively, a grill pan ([like this ↗](#)) or simple stovetop pan is fine too. If using a charcoal grill, you need flat metal skewers to make this dish – otherwise, wooden skewers can be used ([try these ↗](#)).

INGREDIENTS →

1 Pho Spiced Beef Shish Kebab

Seasoning Card:

- 1 tsp (2 pods) Star Anise Powder
- ½ tsp (1 pod) Clove Powder
- ½ tsp (1 pod) Saigon Cinnamon
- ½ tsp (1 pod) Ginger
- ½ tsp (1 pod) Fennel Powder
- ½ tsp (1 pod) Coriander Powder
- ½ tsp (1 pod) Tellicherry Black Pepper

SERVE WITH →

- Optional garnishes: Thai basil and cilantro
- Plain rice vermicelli noodles
- Hoisin Sauce or Sriracha for dipping

FRESH

- 1 lb filet mignon
- 2 jalapeños
- 2 red onions
- Thai basil (optional, for garnish)
- Cilantro (optional, for garnish)

PANTRY

- 1 tsp kosher salt

INSTRUCTIONS

- 1. MAKE THE PHO SPICE MIX:** In a small bowl, combine all the spice pods and mix well. This is your Pho Spice Mix.
- 2. PREP THE FILET MIGNON:** Dice the filet mignon into 1-1½-inch cubes. Place the diced cubes in a ziplock bag and add the Pho Spice Mix. Mix the meat and the spices in the bag until all of the spices are fully coating and clinging to the meat.
- 3. ASSEMBLE THE KEBABS:** Seed the jalapenos. Dice them, along with the red onion, to about the same size as the filet mignon cubes. Combine the diced veggies in a bowl and season with salt and pepper to taste. Thread the filet mignon, onions, and jalapeños onto 4 skewers.
- 4. GRILL THE KEBABS:**
 - **COAL GRILL:** Heat the coals enough to allow for all sides of the coals to turn into embers. Place the flat metal skewers directly onto the grill and cook for 2-2½ minutes on each side. The metal skewers help cook the inside of the meat as well as the outside, so the overall result is nice and juicy, not dry and tough.
 - **GAS GRILL OR PAN:** Heat to medium-high, and cook the kebabs for 4-5 minutes on each side. Watch the kebabs carefully to make sure they don't dry out while cooking.
- 5. PLATE:** Serve each skewer hot off the grill with Hoisin Sauce and Sriracha, and Thai basil & cilantro if desired. Eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*