**Bun Bo Hue**

1kg, Pork knuckle
1kg, Beef shank deboned
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250g Beef Tendon
3kg Oxtail/ beef offcuts
15l Water
100g White Onion BBQ
300g Sugar
100g Salt
350g Lemongrass stalks smashed
1pc Pineapple whole peeled
500g Mam Ruoc Hue
40g Sate

* Get a pot with boiling Water and blanch the the Oxtail parts and the beef offcuts for approx. 5 min.
Once the protein has come out and start to appear, strain the water and rinse the blanched
beef parts in the pot until the water becomes clear.
* Put back on medium heat and bring to simmer. Add Meat and the rest of the ingredients except Mam Ruoc and Sate and let it slowly simmer until the meat is soft . Continuously skim the scum off the soup during simmering.
* When the meat is soft, take it out and let it cool down.
* Let the soup still simmer for another 2-3 hours.
* Put the Mam ruoc in a Chinois dip it into the soup and stir with a small ladle into the soup.
* Add the Sate and finish the soup to taste.