

Shut Up and Eat & La Bouche Pleine Pho Eating Checklist

- 1) Tasting the soup alone (no scallion or cilantro bits that might be floating in the soup)
 - a. No lime, sauces, basil or bean sprouts.
 - b. Is there "flavor" in the soup?
 - c. Is there something in particular that you can pick out or overpowers the soup?
 - d. Is the broth clear or opaque?

- 2) Meat
 - a. How many slices of beef/brisket/flank
 - b. Quality of beef - is it just regular steak? Is the brisket dry?
 - c. How many meat balls? Are they sliced in half?
 - d. Is tripe shredded or large pieces
 - e. Is the tendon intact?

- 3) Noodles
 - a. Are the noodles loose or clumped together
 - b. In proportion to the rest- Is there more noodles than meat?
 - c. Do they taste "fresh"
 - d. Are they al dente? Overcooked?
 - e. Are they warm or cold?

- 4) All-dressed - lime, basil, hoisin, chili sauce.
 - a. How does adding the accoutrements change the taste of the over all bowl besides the obvious.

- 5) Contents of the accoutrement dish:
 - a. Bean sprouts
 - b. Basil
 - c. Fresh chili
 - d. Lime
 - e. Anything "EXTRA" to this plate?