**1 Pho Bo**  
Good morning! I'm delighted to be your guide today as we embark on a culinary journey to discover Vietnam's national treasure - Phở Bò. Here in Hanoi, where this iconic dish was born in the early 20th century, we'll learn not just how to eat pho, but how to experience it with all your senses.

**The Perfect Time**

We're starting early - around 6:30 AM - because in Hanoi, pho is primarily a breakfast dish. The best bowls often sell out by mid-morning. Listen to the symphony of the city waking up, the gentle clinking of spoons against bowls, and the soft murmur of morning conversations.

**Choosing Your Spot**

In term of selecting the places, there is no need to go to some famous or fancy restaurants for a great bowl of Pho. Sometimes you can even just randomly go into a random eatery on the street, and their dish would even be better than some Michellin-stars food they serve you in a five-star restaurant. So, today we choose a place on the <RoadName> Street. Maybe not the best Pho, but the best for our filming videos.

**The Art of Ordering**

Let me teach you how to order like a local:

* "Một phở bò" (mot fuh baw) = One beef pho
* "Phở chín" = Well-done beef
* "Phở tái" = Rare beef
* "Phở tái chín" = Both well-done and rare beef

And there’re 7749 other types of Pho, that even natives wouldn’t know all of them, but those four are the most basic that every eatery would serve.

**The Ritual of Preparation**

When your steaming bowl arrives, take a moment to appreciate its presentation. Notice:

1. The clarity of the broth - it should be transparent yet richly amber
2. The thin rice noodles, silky and perfectly cooked
3. The tender slices of beef floating on top
4. The scatter of green onions and herbs

**Customization Station**

Before you dive in, let's discuss condiments. On your table, you'll find:

* Quẻ chanh (lime wedges)
* Tương đen (black sauce - similar to hoisin)
* Tương ớt (chili sauce)
* Giá đỗ (bean sprouts)
* Rau thơm
* Ớt (fresh chilies)

**The Art of Eating**

Now, here's the proper technique:

1. First, taste the broth alone. This is crucial - a good pho is judged primarily by its broth
2. You can add more vegies to your dish, as long as you want
3. Use chopstick, it’s a crime eating Pho without your chopstick
4. Try to get a perfect bite: some noodles, a piece of meat, and herbs, dipped in broth
5. Lean in close to the bowl - this is expected and helps prevent splashing

**Pho Etiquette Tips**

* It's perfectly acceptable to slurp - in fact, it's almost necessary!
* Feel free to lift the bowl to drink the last of the broth
* Don't mix in all condiments at once; add them gradually to discover your perfect balance
* If you need more herbs or condiments, just raise your hand and say "Xin thêm rau" (sin tem zow)

**Secret Local Tips**

* The best pho shops often run out by 10 AM
* A good bowl of pho should steam vigorously when served
* The noodles should be slightly chewy, never mushy

Remember, eating pho is not just about the food - it's about embracing a piece of Hanoi's soul. Each bowl tells a story of early morning markets, careful preparation, and generations of tradition.