

Come to My Tho for tasting Hu Tieu

Written by Nava Nahi

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Hu Tieu (My Tho noodle soup) is a traditional dish, so specific to Southern Vietnam. As a Chinese long-aged dish, this food was reciped to taste My Tho delta people to become well-known nationwide.



Back in the 1960s, a shop in My Tho, 70 km from Ho Chi Minh City started serving this dish. Ever since then, its reputation has grown to become a very well known meal in Vietnam. It is said that the most delicious noodle soup is made with Co Cat rice, from the most famous rice growing area of My Phong village, a suburb of My Tho City.

My Tho seafood noodle soup is different from Chinese noodle soup, Nam Vang soup, as well as Hue beef noodle soup. The interesting thing is its secret recipe. In stead of herbs and lettuce, you will be tried the flavour of soy bean, lemon, chili, and soy sauce.

How does it taste?

The sweet aroma of the broth comes from the meat, dried squid, and special condiments. Not less important is the broth to cook from shinbone, pork, squids, additives and seasonings to

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taste subject to family secret as revealed by Chef Ba Chau to a well-selling shop in Trung Trac Street, My Tho City.

Taken as a national dish and something to recollect the delta land of My Tho, this noodle soup recipe in the Southern cuisine is second to none in meeting with various appetites of both oriental and western diners.

Can you find a bowl of Hu Tieu in Ha Noi?

You are in Hanoi, and wondering if such a My Tho's specialty appears in Hanoi or not. Of course, *My Tho noodle soup* comes up quite often in many streets of Hanoi. It is better to ask your hotel receptionist to recommend a place nearby or you can refer to the following reliable address: Arab Kebab, 9B Thai Van Lung Street, Ha Noi.

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