

Ph? #1

Ph? #1 serves up my favorite Ph? in ABQ



Ninth visit: March 24, 2016

First visit: June 27, 2008

There are about 48 restaurants in Albuquerque that serve [Vietnamese food](#). I love Ph?. When I moved to New Mexico, I started a search for the best Ph? to be had here.

My Duke City Ph? Quest Ends at Ph? #1.

Every time I go to a Vietnamese restaurant, I resolve to try something besides Ph?. It rarely works. This place has the best Ph? I have had since I left Maryland. Almost as good as that at [Ph? Real](#) in Silver Spring/Burtonsville MD.

I usually get a small Tai/Nam (beef) Ph? wherever I go. The version here at Ph?#1 is wonderfully spiced and scented (the aroma is critical), is not short on beef, and has ample noodles.

The Food



Spring Rolls

Start your meal with some **Spring Rolls**.

Thin delicate wrappers stuffed with bits of pork and shrimp. Dip in the Peanut Sauce (moderately piquant). The Dazzling Deanell was, uh, dazzled. So was I, too. These are among the best and freshest Spring Rolls I have had. Nearly perfect appearance, taste, and texture. A winner.



Lemongrass Chicken

Lemongrass Chicken with Vegetables in a spicy brown Sauce

The Dazzler likes Ph? plenty, but she really loves Lemongrass Chicken, and that's what she had. The aroma of lemongrass wafted up from the plate and she knew that she got the right stuff. The veggies (mushrooms, bamboo shoots, red bell peppers, tiny corn ears, and more) were masterfully done. The brown sauce needed a tad more piquancy (red pepper flakes or Bird Peppers?) Very delicious dish. I may even order it next time, if I ever tire of Ph? (fat chance).



Ph? Tai Man

Here comes the **Ph?**.

Ph? or pho is a Vietnamese noodle soup consisting of broth, linguine-shaped rice noodles called *bánh Ph?*, a few herbs, and meat, primarily served with either beef or chicken. Ph? is a popular street food in Vietnam[4] and the specialty of a number of restaurant chains around the world. Southern Vietnamese eat it for breakfast and occasionally lunch, whereas those from northern Vietnam consume it at any time of day.

If you order tai, be sure to get it on a separate plate so that it will not be overcooked by the steaming hot broth.



Tai



Garnish



Great Ph?



Salty Lemonade

Get a glass of **Salty Lemonade(Chanh mu?i)** .

Somewhat of an acquired taste, this stuff has been on my radar for about twenty years.

Chanh mu?i is a salted, pickled lime in Vietnamese cuisine. Its name comes from the Vietnamese words chanh (meaning "lime" or "lemon") and mu?i (meaning "salt"). To make the chanh mu?i, many limes (often key limes) are packed tightly in salt in a glass

container and placed in the sun until they are pickled. During the process, juices are drawn off the limes, which dissolves the salt and produces a pickling liquid which immerses the finished chanh mu?

Look no further. Go to Pho #1. Eat. Enjoy.

What others are saying

[Gil Garduño](#) ? New Mexico's Sesquipedalian Sybarite



Stir-fried crispy egg noodle with beef and onion

"Launched in 2004, Pho #1 may well be on its way to earning its name. The seven courses of beef is one?make that seven?reasons why. Other reasons include a stellar rendition of the name on the marquee; the restaurant's pho has earned a reputation as among the city's very best in a city that has embraced pho.

"In a ?Chow Down in Burque Town? forum entitled ?Best Vietnamese Restaurant in Town? on the omnibus Duke City Fix, Albuquerque's pho-fanatics weighed in on their favorites. One of the most frequently mentioned was Pho #1. Common reasons given were the large number of local Vietnamese families who eat there, the ?to die for?soups and the genuinely nice family who owns and runs the restaurant.

"Pho #1 specializes in beef noodle soup, the menu referring to it as ?the adventurer's choice? because of the near limitless flavor combinations in which it is available. A small bowl of pho is the size of a wading pool, a large bowl the size of a swimming pool. For a pittance, you can even upsize to an ?extra large? bowl which is virtually the size of a pond. It's common at Pho #1 to enjoy an asynchronous symphony of slurping, the audible inhalation of noodles being heartily enjoyed by entire families, each member partaking of a different size bowl of pho (similar to the A&W restaurant of old concept of Papa, Mama, Teen and Child burgers)."

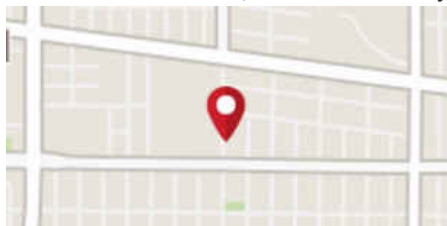
Pho #1

(505) 268-0488

International District?

414 San Pedro Dr SE
Albuquerque, NM 87108

Hours: 10:30 - 9:00 (Closed Wednesday)



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