

# Local Dishes That Will Blast Your Face Off: Sivalai's Pho

Attention Chili-heads or people who enjoy watching their friends and family who are chili-heads, suffer immensely: here are five dishes within a short drive to put a hurting on you from lips to er...exit. Some even have challenges attached to them, for those who want a few minutes of local fame.

So what is the point of eating something so hot? This is an often asked question and one I'd like to reply with by borrowing George Mallory's iconic response: "Because it's there."

There is a common misconception that chili-heads simply go for the hottest thing possible at every meal. Truth is we like heat, but the painful experiences are reserved for special occasions. There is a rather large variety flavor recipes to many of the bottled sauces on the market. Peppers can roasted, an assortment of citrus flavor from lime, orange, mango, pineapple, papaya, and even chocolate and cinnamon.

So whether you are looking for a challenge or have a bad case of Schadenfreude and want to watch your "stupid" friends suffer, here are five dishes you can find within an hour's drive that will force you to ask the question "What did I get myself into?" and cry out "I WANT MY MOMMY!" Click on the title of each and it'll lead you to their prospective website. Check out my previous articles on **Rose Alley's San Juan Challenge**, **Ghost of the Crazy Chicken**, **East Coast Grill's Pasta From Hell** and **Ayur-Shri's Ghost Pepper Powder**. Here is #5 ...

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**Sivalai's Pho**

Sivali may be a Thai restaurant, but they recognize a good dish when they see one. We recently dubbed the Vietnamese soup *Pho* as one of the ten best dishes on the planet. It's on every foodie's bucket list, and you can't actually say that you have lived life unless you've experienced *Pho*.

Being a dumb-ass chilihead, I have to turn every heavenly experience of *Pho* into a brutally painful one. The Thai absolutely love their hot peppers. Our 8-10 on a heat scale is their 1-3. With each *Pho* comes a small plate of garnishes that allow you to customize your bowl of deliciousness; bean sprouts, Thai basil, slice of lime, cilantro and of course chili sauce. The chili sauce served at Sivalai is served with oil, capsicum, and seeds. That means not only you burn, but it lingers. Of course, you don't have to put a single drop of the sauce in your *Pho* and you can simply just enjoy it and go about your day.

But, of course, you will put every last drop of it in there and even dip the little bowl it comes in to make sure it's *all* in there. You do that, right? Guys? Hello?

So these are the 5 dishes that have to be on every chiliheads bucket list. Have you tried any of these? All five? What was your hottest experience? Please comment, we want to know!

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