# Mexican Restaurants Can Be Judged by Three Dishes by Alberta Reid

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It has been said that a book is often judged by its cover. Similarly, aMexican restaurant is usually judged by the traditional Mexican dishes it serves. In Melbourne, the different restaurants focusing on Mexican cuisine are typicallyjudged on the basis of three popular dishes: tacos, burritos and guacamole. If these live up to the customerâ€™s expectations, then there is no doubt that the Mexican restaurant in Melbourne is of high quality, because it is obviously focusing on the quality of its dishes and conforming to Mexican standards.

A burrito has to be served warm, with fresh ingredients, in any Mexican restaurant in Melbourne. The key factors that make the perfect burrito are quality of meat, cohesiveness, proportion and consistency. For a burrito, prime cuts of meat must be chosen, and they should not be over-processed because this will destroy the flavor. In addition, the tortilla has to be steamed and wrapped properly, without being allowed to dry out.

The real flavor of the burrito lies in its ingredients, which should all be stuffed in a unified manner. A good Mexican restaurant will make sure that no ingredient overpowers the other in a burrito, and that all ingredients meld together in a unified manner. No matter how many times a burrito is made, it should be consistent in its flavor, andshould not get too moist or too dried out, both of which can make the eating process annoying.

Tacos are typicallyjudged by four factors. The first is the type of tortilla used, because that is what makes a good taco. Soft corn tortillas are ideal, and they should not be stale or brittle.  A warm and chewy consistency is what makes the tacos more tempting. The second is the filling of the taco, which can differ fromoneMexican restaurant in Melbourneto another. Whatever ingredients are chosen,they should be moist, full of flavor, tender and finely chopped, so that they do not ooze out on every bite.

The third factor for a scrumptious taco in any Mexican restaurant is the topping. It should be intense but not overpowering. The fourth and the most important factor is the binding of the taco, and how it can stand the juicy filling without falling or splitting open. This is very important for judginghow well the quality of tacos is being maintained at the Mexican restaurant.

The last test for judging a good Mexican restaurant in Melbourneis guacamole. It must be understood that avocado is the only true ingredient of guacamole, and should for that reason be zingy and fresh in taste. Whatever else is incorporated into the dish should come alive with the creamy avocado.Also, it is important to incorporate other green ingredients. For any Mexican restaurant to pass as a quality eatery, the guacamole is a crucial part of the test.

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