

中国是很大的国家。中国菜里面有很多种的烹饪法。最大的菜系是四川菜，广东菜，山东菜，淮扬菜。每个菜都有具体特色。

四川菜

四川菜来自中国的西南区。特色之一是三椒。就是花椒，胡椒和辣椒。花椒不太辣可是让你的嘴麻木。胡椒在世界上很常见。辣椒是很辣的配料。所以四川菜常常很辣。最有名的菜肴包括麻婆豆腐，四川火锅，担担面。在Tacoma，有家很好吃的四川饭店。中文课的学生有时候去那里吃饭。

广东菜

广东菜也被称为粤菜。广东是在中国南部的地方。当美国人说到中国菜时，他们多半是说广东菜。广东菜很有名，因为广东很多人移民去世界不同的地方。广东菜有一些重要的酱。其中有蚝油，海鲜酱，苏梅酱，和糖醋酱。酱主要是用来提升主料的味道。广东菜使用很多不同的肉类。比方说蛇肉，鸭舌和蜗牛。最有名的菜肴包括冬瓜汤,蒸鱼,和鱼翅汤。

山东菜

山东菜也就是鲁菜。虽然山东在中国的东方，宋代以后山东菜就成为北方食物的代表。山东菜用很多海鲜。其中有扇贝，虾仁，海参，和乌贼。不象其他中国菜，山东菜还用玉米。

淮扬菜

淮扬菜来自淮安，扬州，镇江，和江苏。淮扬菜常常用镇江醋。淮扬菜不用辣的调味料，味道比较甜。猪肉，鱼，和其他的海鲜常用于淮扬菜。最有名的菜肴包括蒸饺，野菜包子，狮子头。

Vocab

烹饪法—pēngrèn fǎ- Cuisine

具体特色—jùtǐ tè sè- Specific characteristics

让—ràng- Permit or yield

麻木—má mù- numbness

常见—chángjiàn- commonly seen

配料—pèiliào- ingredients

说到—shuō dào- talk about

多半—duō bàn- most likely

移民—yí mǐn- immigrated

重要—zhòng yào- important, significant

用来—yòng lái- used for

提升—tí shēng- promote, upgrade

主料—zhǔ liào- main ingredients

包括—bāo kuò- includes

也就是—yějiùshì-also known as

代表- dàiibiǎo-represent

来自- láizì-come from

调味料—tiáowèiliào-seasoning

Translation

China is a very big country. Inside China there are several different cuisines. Four of the big ones include Sichuan, Guandong, Shandong, and Yangcai. Each one have different characteristics.

Sichuan

Sichuan cuisine comes from the southwest region of China. One of the characteristics includes the three spices. The three spices are Sichuan pepper, black pepper and chili peppers. The Sichuan pepper is not very spicy but gives you a numbing sensation in your mouth. Black pepper is common throughout the world. Chili pepper is what makes Sichuan cuisine spicy. Some famous dishes include Mapo doufu, Sichuan style hot pot, dan dan mian (a spicy type of noodle soup). In Tacoma there is a good Sichuan restaurant. The Chinese students sometimes go there to eat.

Guandong

Guandong cuisine is also called Cantonese cuisine. Guandong cuisine comes from the southern part of China. When Americans think of Chinese cuisine they are often thinking about Guandong cuisine. Guandong cuisine is very famous because a lot of people from Guandong province immigrated to other parts of the world. There are certain pastes that are very important in Guandong cuisine. They include oyster sauce, hoisin sauce, plum sauce and sweet and sour sauce. The sauces are used to elevate the taste of the ingredients, but not overwhelm the taste. This cuisine uses a lot of different meats including snake meat, duck tongue, and snail. Famous dishes include Chinese squash soup, steamed fish and shark fin soup.

Shandong

Shandong cuisine is also known as Lu cuisine. Although Shandong cuisine comes from the Eastern area of China, after the Song dynasty Shandong cuisine became prominent in the northern area. Shandong cuisine uses a lot of seafood. Some seafood includes scallops, shrimp, sea cucumber, and squid. Unlike a lot of other Chinese cuisines Shandong cuisine use a lot of corn.

Huaiyang

Huaiyang cuisine comes from Huaian, Yangzhou, and Jiangsu province. Huaiyang cuisine often uses Zhengjiang vinegar. They don't use spicy ingredients and the flavor is relatively sweet. Pork, fish and other seafood is often used in Huaiyang cuisine. Very popular dishes include steamed dumplings, wild vegetable steamed stuffed buns, and lions head (a type of meatball).