**Mandarin cuisine**

**Peking Duck**

The succulently crisp skin of Peking (Beijing) duck is the most precious part of the dish. The diner smears a sweet bean paste with a scallion onto a thin flour pancake (or steamed bun), then rolls and eats the preparation using his hand.

**Bird's Nest Soup**

The nest of swallow is simmered to extract its gelatinous substance, which flavors and thickens the soup.

**Chicken Velvet**

A very delicate forcemeat of chicken breast and egg white. Often poached.

**Tea Eggs**

Hard boiled eggs, with cracked shells, are marinated in hot spiced tea until a distinctive cracked pattern and flavor is apparent.

**Moo Shi Pork**

Slivers of pork, egg, tiger lily buds, cloud ear fungus, and other vegetables are stir fried together, combined with a light sauce, and eaten rolled up in thin flour pancakes. Moo Shi Pork was created by peasants as a dish for using up leftovers.

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**Cantonese cuisine**

**Lobster Cantonese**

Lobsters are little known in China outside of Canton. In this treatment, stir-fried lobster chunks in the shell are sauced with ground pork, eggs, and garlic.

**Roast Duck**

The whole bird is brushed with a sweet baste, then baked. When expertly prepared, the duck flesh is tender and succulent and the skin is crispy with a glistening dark reddish brown hue.

**Buddha's Delight**

A meatless dish of many fresh and dried vegetables combined in a stir-fry.

**Lemon Chicken**

Batter-dipped chicken pieces are fried, then stir-fried with lemon and cornstarch until they are glazed.

**Dim Sum**

A Cantonese cuisine institution. Dim sums are midday treats served on small plates. Hundreds of dim sum varieties exist. They can be hot or cold, savory or sweet. Popular favorites include steamed dumplings, deep fried spring rolls, baked meat filled pastries and stuffed crab claws. Diners make their selections off carts pushed through the dining room. Tea is the traditional beverage.

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**Sichuan cuisine**

**Camphor Wood or Tea Smoked Duck**

A whole duck is marinated in a mixture of rice wine, ginger, Sichuan peppercorns and tangerine peel, then smoked over coals sprinkled with camphor wood shavings and tea leaves.

**Hot and Sour Soup**

Chicken broth spiced with vinegar and pepper and stocked with shreds of pork, bean curd, tiger lily buds, and cloud ears (a dried tree fungus).

**Twice-Cooked Pork**

The meat is simmered, sliced, then stir-fried with vegetables and a spicy bean-based condiment.

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**Shanghai cuisine**

**Sweet and Sour Pork**

Generally sweeter and more sour than the Cantonese version.

**Soup Dumplings**

They are filled with a broth, then steamed. The soup squirts out in the diner's mouth as he bites into the dumpling.

**Ten Varieties Hot-Pot**

A plate of sliced meats and vegetables which the diners cook in a communal pot of steaming broth.

**Yangchow Fried Rice**

Leftover rice stir-fried with an especially rich mixture of foods.

**Lion's Head**

A casserole dish of huge steamed pork balls.

**Soused Shrimp**

Live shrimp are placed in spiced wine. They become inebriated, and are eaten in that condition.

**Squirrel Fish**

A flattened deep-fried fish served whole and smothered in sweet-and-sour sauce.

**Eight Precious Rice**

A sweet rice pudding with mixed dried fruit, often served in mid banquet.

**Dragon Well Tea**

Some connoisseurs consider it to be the finest green tea in the world. It is grown near Shanghai.

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**Hunan cuisine**

**General Tso's Chicken**

Deep fried, batter-encrusted chicken cubes are coated with a spicy, sweet-and-sour garlicky sauce.

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**Jiangsu**

**Beggar's Chicken**

Coated in wet clay, then baked, so that the hardened clay can be chipped away from the tender chicken.

**ChaChiang Mein**

This simple dish made with egg noodles with stir fried pork becomes outstanding when made by a Jiangsu cook.

**Salted duck**

It's prepared in many ways and in a variety of venues, from gourmet to street stall. As with most salt-preserved foods, you need a salt-less accompaniment. Steamed rice is perfect.

**Shandong**

**Sweet-and-Sour Carp**

You can find versions of this dish throughout China, but seldom will they be as subtly delicious as found in Shandong.

**Dezhou Chicken**

Cooked in a variety of ways, including roasting and braising. Long cooking enriches the flavor of this celebrated chicken.

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**Tibetan**

**Yak meat**

It can be fried, stewed or grilled (or cooked in many other ways). There are even yak burgers for Westerners.

**Yak Butter**

Butter made from yak milk can be blended into tea (called Yak Butter Tea) or used as a flavoring agent for savory dishes.

**Fukien**

**Popia**

This is Fukien's best known specialty and is often used as a party dish. A medley of ingredients are slow-cooked in a large pot. Guests use this food as a filling for thin pancakes, which are rolled and eaten with the fingers.

**Buddha Jumps Over The Wall**

Various meats and vegetables are marinated and slowly cooked in seasoned wine. Legend has it that it smells so good that a vegetarian Buddhist monk jumped over a wall to taste it.