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八大菜系——川菜

Sichuan dish

 Sichuan food has a long history. As one of our eight regional cuisines, Sichuan cuisine occupies an important position in the history.

 四川菜有着悠久的历史。是我国的八大菜系之一，川菜在饮食的发展上占有重要地位。

Fish-Flavored Shredded Pork 鱼香肉丝

- Fish-Flavored Shredded Pork is a Chinese traditional dishes , with fish **flavored seasoning** name d. According to legend, inspired by old pickle shredded me at dishes, the Republic of China by Sichuan chef create ma de.



Mapo Tofu 麻婆豆腐

- 此菜大约在清代同治初年 (1874 年以后), 由成都市北郊万福桥一家名为 "陈兴盛饭铺" 的小饭店老板娘陈刘氏所创。因为陈刘氏脸上有麻点, 人称陈麻婆, 她发明的烧豆腐就被称为 "陈麻婆豆腐"。
- This dish about in the qing dynasty tongzhi early years (after 1874), by the northern suburbs of chengdu wanfuqiao named "Chen xingsheng restaurant" small restaurant owner Chen liu's creation. Known as Chen mapo because of her pockmarked face, her invention is called Chen mapo defu.



Kung Pao Chicken

宫保鸡丁

- 宫保鸡丁是一道闻名中外的特色传统名菜。该菜式的起源与鲁菜中的酱爆鸡丁，和贵州菜的胡辣子鸡丁有关，后被改良发扬，形成了一道新菜式——宫保鸡丁，并流传至今，此道菜也被归纳为北京宫廷菜。
- Kung pao chicken is a famous Chinese and foreign characteristics of traditional dishes. The origin of this dish is related to stir-fried chicken in sauce in Shandong cuisine and hu chili chicken in Guizhou cuisine. Later, it was improved and developed to form a new dish, Gong Bao Chicken, which has been spread to this day and is also classified as Beijing Palace Cuisine.



辣子鸡 (Peppery Chicken)



回锅肉 (double cooked pork slices)



水煮鱼 (fish filets in hot chili oil)



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