

## 《舌尖上的承德：承德八大名吃》

导读:承德不仅仅是座旅游城市，更是遍地美食！



You may consider Chengde a tourist city, but don't ignore the distinguished food culture here.

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In fact, Chengde has a fairly long history of royal food culture. Since the establishment of the Chengde Summer Resort during the Qing Dynasty (1644-1911), superior royal cooking skills, together with folk cooking methods, have combined to create Chengde food.

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Eight Dishes, a typical Manchu-style cuisine served in Chengde, in North China's Hebei province, refers to the delicate meals served during the lunar Chinese New Year.

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Using a combination of techniques including frying, stir-frying, roasting, steaming, stewing and braising, Eight Dishes select quality meat of wild animals such as rabbit, camel, sparrow and venison as the main ingredients with a focus on rich flavors.

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Let's take a look at some typical Chengde cuisine.

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Shredded roast rabbit meat.

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Bacon platter

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Braised drumsticks

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Braised camel meat in brown sauce

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Manchu-style hotpot

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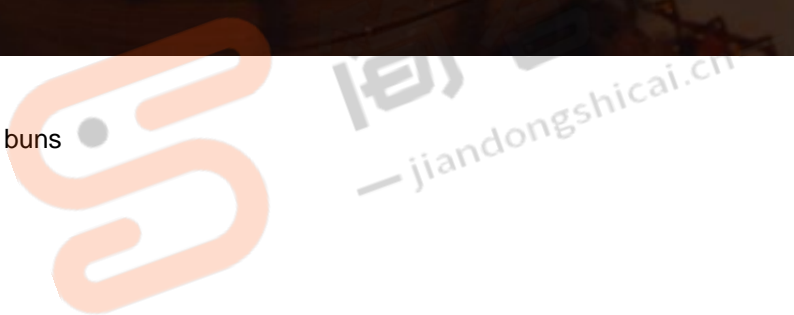
Wandou huang

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Walnut steamed stuffed buns

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Manchu-style steamed dumplings

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