

《西安10种著名小吃的英语说法》

西安的小吃真可谓是名扬天下，羊肉泡馍、肉夹馍、凉皮等都是家喻户晓的美味。但是，网上对西安小吃的英语翻译五花八门，良莠不齐，今天我们就来看看CNN是如何翻译西安的名小吃的。

?????CNN?????http://edition.cnn.com/2015/11/08/foodanddrink/china-xian-must-eat-food/index.html

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01. Flatbread in mutton soup (yangrou paomo) – Yangrou paomo is the most iconic [????] dish in the Xi'an foodscape. The ritual [????] before eating a paomo – tearing the bread into small pieces yourself before letting the chef turn it into a stew [????] – is as enjoyable as the dish itself.

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02. Xi'an meat burger (roujiamo) – Roujiamo is the city's favorite burger. A delicious roujiamo is composed of [?.....?] two key elements – juicy shredded [?????] braised pork [???] and a crispy baked bread.

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03. Cold noodles (liangpi) – Rice noodles are cooked, cooled and thinly sliced. The noodles are often served in a sauce made of chili oil [???], pepper powder, vinegar and diced garlic [?????]. Then it's garnished with [??] bean sprouts [??] and sliced cucumber [??].

biangbiang?

04. Biangbiang noodles – commonly described as resembling a belt, biangbiang noodles are wide, thick and long. One string of noodles can easily fill you up.

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05. Hot and sour soup dumpling (suantang shuijiao) – Who can resist a bowl of dumplings swimming in hot and sour soup with sesame seeds [??], minced leek [??] and cilantro [??]? Suantang shuijiao is flavorful and refreshing with a lingering (and pleasant) aftertaste [????].



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06. Steamed beef and wheat powder (fenzhengrou) – This unassuming-looking [?????] dish packs 23 herbs, spices and seasonings into one serving and requires seven hours to cook.

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07. Kabob (chuan'er) – coated with chili [??] and cumin [??] power, it's a highlyaddictive [?????] midnight snack for Xi'an residents. It's not unusual for locals to order 100 of them in one go.

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08. Pomegranate juice – Pomegranates are a local specialty product. Pomegranate juice stands pop up around town every fall.



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09. Glutinous rice and date cake (zenggao) – Cooked overnight in a zeng – a traditional earthen utensil [?????] – most vendors [??] only prepare one batch [??] of zenggao (glutinous rice [??] and date [??] layered cake) a day.

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10. Soup dumpling (tangbao) – Shanghai's xiaolongbao? Wrong. It is Xi'an's own version of soup dumplings. Instead of pork, tangbao in Xi'an is mutton meat and soup packed into a paper-thin wrapper.