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青椒炒肉丝

qing1
jiao1
chao3
rou4 si1

In **Green Pepper Pork Strings**, pork is stir-fried with green bell peppers or green hot peppers depending on the cook's interpretation of "green pepper." To give it a kick, ask them to add dried hot peppers (加干辣椒 jia1 gan1 la4 jiao1).



鱼香肉丝

yu2
xiang1
rou4 si1

"**Smells Like Fish Pork**" is a sweet and moderately spicy Sichuan pork dish cooked with wood ear mushroom and green hot peppers. Don't let the name fool you. This dish, if cooked properly, does not taste anything like fish.



糖醋排骨

tang2 cu4
pai2 gu3

The Chinese eat their ribs diced up into small pieces and **Sweet and Sour Pork Ribs** is no exception. In this sweet dish, the rib meat is served along with taro (pictured) or potato.



菇老肉

gu1 lao3
rou4

A dish which is popular around the world, **Sweet and Sour Pork**, can be found throughout many regions of China. Cutlets of pork are deep fried, taken out of the wok, and then stir-fried along with potatoes and a sweet, ketchupy sauce. It's then often topped with scallions. It makes a great choice for those who are not too eager to dabble into anything too unfamiliar.



荔枝肉

li4 zhi1
rou4

Fuzhou's famous "**Litchi Pork**" is actually not made with any litchi at all. However, its sweet flavor might remind you of eating fruit. Cutlets of pork refried and then served in a thick, sweet, sauce with potatoes. The secret ingredient is sugar, lots of it. Litchi Pork is generally only served in Fuzhou restaurants, but if you want to try it elsewhere, try 菇老肉 (pictured above). They ain't all that different.



红烧肉
hong2
shao1
rou4

Although it's not technically cooked in the style of Hunan cuisine "**Mao-Style Red Cooked Pork**" is proudly served in Hunan restaurants because it is the legendary favorite dish of Hunan's most famous resident, Mao Zedong. Unlike the dry spicy dishes definitive of Hunan cuisine, in "Mao Style Red Cooked Pork" slices of pork fat are cooked with potatoes and brown sugar in a thick, sweet sauce without any spicy flavoring. Mao-Style Red Cooked Pork can also be found in many non-Human restaurants too.



回锅肉
hui2 guo1
rou4

The Chinese are much obliged to eat pork fat and "**Twice Cooked Pork**" is one big reason why. In this Sichuan dish, slices of pork gristle, along with a little bit of lean meat are cooked with hot peppers and onions in a sweet sauce.



叉烧肉
cha1
shao1
rou4

Cantonese style pork. This is the sweet meat that you see hanging up in the windows next to the upside down ducks. It can be found in virtually any Cantonese restaurant, but is not very common in non-Cantonese establishments.



京酱肉丝
jing1
jiang4
rou4 si1

Beijing food is characterized by thick, brown sauces with strong flavor. For a taste of this, try **Jingjiang Pork**, thin cuts of pork topped with white onions. It sometimes comes with Chinese bread or pancakes to make a wrap out of.



葱爆肉片
cong1
bao4 rou4
pian4

There ain't much in life simpler than good ol' **Pork and Onions**.



木
须
肉

mu4 xu1
rou4

"Moo Shoo Pork" Thin slices of pork with egg, cucumber and wood ear mushroom. Sorry, it doesn't come with pancakes, like it does in the US.



笋
干
炒
肉
丝

sun2 gan1
chao3
rou4 si1

Bamboo is not only for pandas. People can eat it too! For something unique, try **Dried and Processed Baby Bamboo Shoots with Pork**. If you like spicy food ask for it with hot peppers (加辣椒 jia1 la4 jiao1).



梅
菜
扣
肉

mei2 cai4
kou4 rou4

Pork fat cooked with sour processed vegetables



青
椒
炒
腊
肉

qing1
jiao1
chao3 la4
rou4

La rou is probably the closest thing you will find in Chinese cuisine to bacon. In this dish it is chopped up and cooked with green peppers.



泡
椒
炒
肉
丝

pao4
jiao1
chao3
rou4 si1

Banana Peppers are not as commonly used as the typical Sichuan hot peppers, and they pack a different kind of spice. To find out for yourself, sample "**Banana Pepper Pork Strings**."



宫
保
肉
丁

gong1
bao3 rou2
ding1

Kung Pao Pork is the equivalent of Kung Pao chicken, but cooked with pork instead of chicken. It's not a traditional Chinese dish so few places will have it on the menu, but they can often make it for you specially if you ask.



锅
包
肉

guo1
bao1 rou4

Boneless battered pork steaks cooked in a thick sweet sauce



狮
子
头

shi1 zi3
tou2

"Lion Heads" are not actually the meat of nature's most feared carnivore. Rather they are the Chinese take on meat balls, which of course are made out of pork.