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麻辣豆腐

ma2 la4
dou4 fu2

Mala Tofu is a well-known Sichuan dish consisting of little more than cubes of tofu stir-fried with hot peppers and Sichuan peppers. If you can't take spicy food, don't even bother.



家常豆腐

jia1 chang2
dou4 fu2

The Chinese have a multitude of methods for cooking tofu, and the interpretation of **Homestyle Tofu** is often up to whoever is behind the wok. Common recipes call for ingredients such as green peppers, wood ear mushroom, and onions, all cooked together in a thick, brown sauce.



红烧日本豆腐

hong2
shao1 ri4
ben3 dou4
fu2

Red-Cooked Japanese Tofu is not a Japanese dish, but rather a Chinese dish made with tofu made with egg extract. Red-cooked Japanese tofu is another dish whose intricacies can be left up to its preparer, but usually includes ingredients similar to Homestyle Tofu.



干煸土豆丝

gan1 bian4
tu3 dou4
si1

Spicy Sichuan Style Potato Slices is probably the closest thing to french fries in Chinese food, except they are spicy, very spicy.



酸辣土豆丝

suan1 la4
tu3 dou4
si1

Hot and Sour Potato Slices is quite simple and usually cheap. It typically consists of no more than potatoes, hot peppers, vinegar, and a dash of salt, sugar, and MSG.



干
遍
四
季
豆

gan1 bian4
si4 ji4 dou4

Spicy Sichuan Style "4 Season Beans" are cooked the same as Spicy Sichuan Potato Slices, but with green beans instead of taters.



红
烧
茄
子

hong2
shao1 qie2
zi3

"Red Cooked" Eggplant



鱼
香
茄
子

yu2 xiang1
qie2 zi3

Don't let the name confuse you. Like "Smells Like Fish Pork," **"Smells Like Fish Eggplant"** tastes nothing like fish. Instead the eggplant cooked in a thick, sweet, and slightly spicy sauce, with onions, peppers and possibly small pieces of pork. If you are a veg, be sure to tell the server 不方肉 (bu2 fang4 rou4).



鱼
香
茄
子
煲

yu2 xiang1
qie2 zi3
bao3

essentially the same as "Smells Like Fish Eggplant" but cooked in a pot and with more sauce



西
红
柿
炒
蛋

xi1 hong2
shi4 chao3
dan4

Stir Fried Egg and Tomatoes is exactly what it sounds like. It is to China what the peanut butter and jelly sandwich is to America, and can be found in nearly any Chinese restaurant.



韭
黄
炒
蛋

jiu3 huang2
chao3 dan4

Eggs can be quite versatile in Chinese cooking, and are usually served stir-fried with an accompanying vegetable such as in **Stir Fried Egg and Chinese Leek**.



炒
青
菜

chao3 qing1
cai4

No Chinese meal is complete without a token leafy vegetable and 炒青菜 is a general term for **Stir-Fried Green Vegetables**. Just ask for 炒青菜 and you will get the default vegetable of the day.



醋
溜
大
白
菜

cu4 liu1
da4 bai2 cai

Bok Choy, which in Chinese is called "big white vegetable," has a tendency to suck up flavor better than green leafy vegetables and **Sweet and Sour Bok Choy** takes advantage of this by calling for liberal usage of vinegar and sugar. If you like spicy food, ask for it with hot peppers (加辣椒 jia1 la4 jiao1).



炒
空
心
菜

chao3
kong4 xin1
cai4

Stir-fried Chinese Water Spinach is available mainly during the summer months. Try asking for it with extra garlic (多方一点大蒜 duo1 fang4 yi1 dian3 da4 suan4).



四
川
泡
菜

si4 chuan1
pao4 cai4

Sichuan Pickled Cabbage makes for an excellent cool appetizer. Don't be fooled by the cold temperature. This dish is quite spicy.



凉拌金针菇

liang3 ban4
jin1 zhen1
gu1

I have no idea what these are called in English, but they are like a cross between mushrooms and bean sprouts. Served cold, and topped with scallions, they make a great cold appetizer.



拔丝香蕉

bo1 si1
xiang1
jiao1

Fried Bananas in a Sweet Sauce makes for an excellent dessert. Literally the name means "hand moved string bananas." and comes from the long strings of sauce which hang off the pieces of banana once lifted of the plate with chopsticks.

The following are dishes in which the main ingredients are vegetarian but also contain small amounts of meat.



麻婆豆腐

ma2 po2
dou4 fu

The division between Mala Tofu and **Mapo Tofu** can sometimes be up to the discretion of the cook, but in the technical sense, Mapo Tofu should come with meat, and Mala Tofu should be vegetarian.



干锅烟笋

gan1 guo1
yan1 sun3

(Hunan) Sizzling, spicy, baby bamboo with bits of pork, cooked in a dry wok and topped with scallions



酸豆角炒肉沫

suan1 dou4
jiao3 chao3
rou4 mo4

Processed beans with mashed up pork, often comes with hot peppers. To make sure it is spicy (recommend) tell the server 我要辣椒 (wo3 yao4 la4 jiao1)

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