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陕西省文化和旅游厅

Shaanxi Provincial Department of Culture and Tourism
<http://whhlyt.shaanxi.gov.cn/>

Starting Point of Silk Road
Hometown of Terra-Cotta Warriors



SHANXI
CUISINE
SHANXI
CUISINE
SHANXI
CUISINE

陕西美食

SHAANXI
CUISINE



陕西省文化和旅游厅

Shaanxi Provincial Department of Culture and Tourism

肉丸胡辣汤

羊肉泡馍

油泼面

凉皮

肉夹馍

三秦套餐

味道很

The taste of Shaanxi cuisine is another charm of Shaanxi besides the historical scenery of the Qin Dynasty and Tang Dynasty. Welcome to Shaanxi. Start your journey here in a unique way through a pleasant taste of the local food.

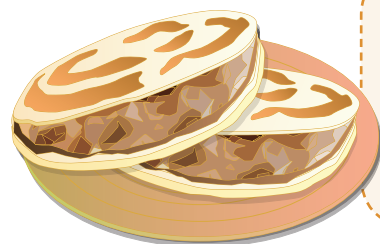
ILLUSTRATION



清真

Halal

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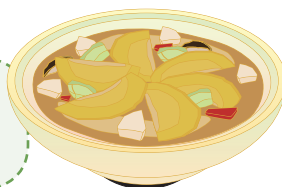
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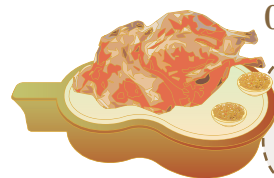
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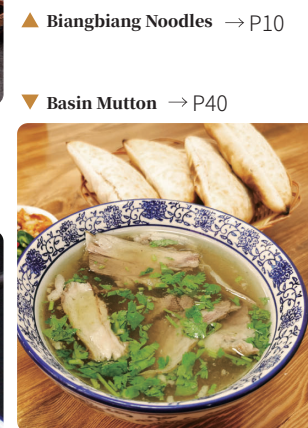
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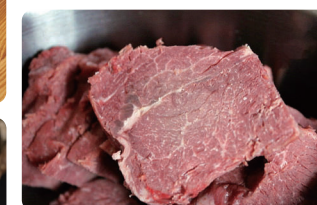
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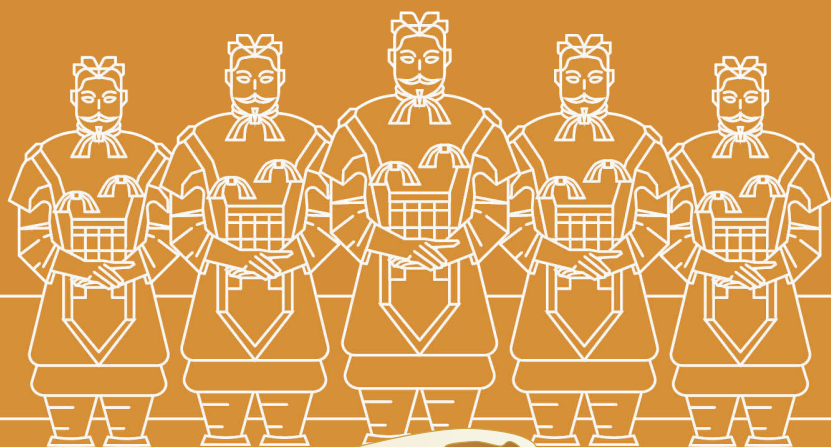


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01

The Central Shaanxi Plain: The Kingdom of Wheaten Food



ROUJIAMO



The central Shaanxi plain has the Qinling Mountains in its south, and the Weihe River runs through it. The temperate monsoon climate creates the best environment for wheat to grow, and also endless varieties of wheaten food such as Roujiamo, Pita Bread Soaked in Mutton Soup, Biangbiang Noodles, Minced Noodles. It can be said to be a veritable "Kingdom of Wheaten Food".

Intangible Cultural
Heritage of Shaanxi
Province

Roujiamo

Holding Baiji Bread (a baked bun), Shaanxi people can sandwich its two halves with everything!

In Xi'an, Roujiamo is definitely the most popular food in the city. It can be found in both luxury five-star hotels and welcome roadside restaurants.

The traditional Roujiamo in Xi'an is a **perfect combination of meat with gravy and a baked bun**. The name Roujiamo comes from the ancient Chinese phrase "rou jia yu mo" (a bun and the meat in it), which dates back to Chinese Warring States Period more than 2,000 years ago. Roujiamo may seem simple, but there are a lot of skills that need to be mastered in the cooking technique. The bun must be freshly baked with a golden main part and a silver edge, and be a crispy outside and soft inside. The quintessence of Roujiamo is the meat with gravy and it is elaborately made from pork together with a dozen spices and soup-stock. Then the crispy bun is cut open and filled with some soft meat with gravy which shares its flavour with the bun to form a tasty combination delicious and not greasy, and thus their savour can get fully enjoyed.



I am Roujiamo.

I come from Xi'an, and
my filling is pork



I am Preserved
Beef Roujiamo.

I am Halal food, and my
filling is preserved beef.



I am Tongguan
Roujiamo.

I come from Tongguan,
I use multi-layer baked
bread instead of Baiji
Bread.



I am Minced Meat
Roujiamo.

I come from Baoji, and
my filling is hot and
sour diced meat.

The right way of eating Roujiamo is to hold it horizontally and bite one side at first, so that the gravy of the meat can be fully immersed in the bun with no overflow. If it is eaten from the middle of the bun, the meat will be squeezed out from both sides.

Recommended Restaurants

Fan's Roujiamo

"Shaanxi Time-honored Brand"

📍 53 Zhubashi Street, Beilin District, Xi'an
☎ 029-87273917

Qin Yu Roujiamo

Recommended by A Bite of China

📍 19 Dongmutoushi Street, Beilin District, Xi'an
☎ 13991825528

Ziwu Road Zhang's Roujiamo

An old and famous restaurant recommended
by the locals, near the Shaanxi History Museum

📍 227 Cuihua Road, Yanta District, Xi'an
(branch location on Cuihua Road)
☎ 18710998717

The recommended restaurants above have
many branches in Xi'an.





清真

National Intangible
Cultural Heritage

Pita Bread Soaked in Beef and Mutton Soup

Cooking Technique

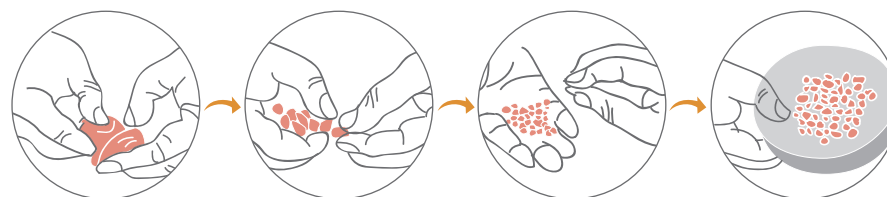
There are four cooking techniques for paomo (the bread to be soaked), of which the choice can be informed to the chef in advance according to your preference: the first is "gan ba", which means no soup can be seen in the bowl; The second is "kou tang", which means there will be some soup when you finish it; The third is "shui wei cheng", which means there will be a large bowl of soup, like water encircling a city; The last one "dan zou", which means the pita bread is served separately from the soup and should be shredded into the soup.

Pita Bread Soaked in Beef and Mutton Soup is the most famous Halal food in Xi'an, known as "the best soup in the world". Pita Bread Soaked in Beef and Mutton Soup has a long history and is called "mutton soup" in ancient times. It was originally used for sacrificial rites and royal banquets. Now in Xi'an, the restaurants serving this dish can be seen everywhere, and most of them are on Hui's Street near the Bell and Drum Tower.

The unique feature of Pita Bread Soaked in Beef and Mutton Soup is its full sense of ritual which needs the cooperation of the diners and the chef. The typical way to have it is to shred the bread into pieces by the guests themselves, have the pieces cooked by the chef and then choose between mutton and beef. Whether the pita bread is shredded well affects whether this dish is delicious or not. When it is time to eat, diners should eat along the brim of the bowl and avoid stirring the food repeatedly, to maintain the flavour.

How to eat paomo like the native Shaanxi people? First, learn to shred the paomo.

The authentic way has four steps: breaking, tearing, pinching and stirring.



Step 1: Breaking
Break off the paomo
into two parts, and
then four parts;

Step 2: Tearing
Tear the parts from
the middle to get
pieces of proper size;

Step 3: Pinching
Pinch them into
pieces of the size of
soybean;

Step 4: Stirring
After the paomo is
shredded, stir the final
pieces holding the bowl
above the table and
check if there are any
unbroken pieces.

Recommended Restaurants

These Paomo restaurants have many
branches in Xi'an.

Tong Sheng Xiang

"China Time-honored Brand"

📍 5 Xidajie Street, Lianhu District, Xi'an

☎ 029-87218711

Mi Dayu's Paomo

There are many Mi Dayu's restaurants in
Hui's Street, and Mi Dayu's Paomo offers
the most authentic flavour.

📍 127 Xiyangshi Alley, Lianhu District, Xi'an
(the head location on Hui's Street)

☎ 15353593679

The Sun's House

"China Time-honored Brand"

📍 21 Beiyuanmen Street, Lianhu District, Xi'an

☎ 029-87370075

Huang's Paomo

A restaurant recommended by the locals

📍 3 Hancheng South Road, Lianhu District, Xi'an

☎ 15332353240



"Sanqin Set Meal" Liangpi + Roujiamo + Ice Peak Soda

Roujiamo is crispy and meaty; Liangpi is sour and spicy; And the Ice Peak Soda is cool and refreshing. Only one meal will bring you the taste of Chang'an (the former name of Xi'an).

Different kinds of Shaanxi Liangpi: 🍴

- ▶ **Qinzhen Mipi**: a cold snack, with rice milk as the raw material and chili oil as the main seasoning
- ▶ **Majiang Niangpi**: a cold snack, with flour as the raw material and sesame paste as the main seasoning
- ▶ **Baoji Ganmianpi** (see Page 25 for details): a cold chewy snack, with flour as the raw material
- ▶ **Hanzhong Mianpi** (see Page 68 for details): a hot snack, with rice milk as the raw material, soft and glutinous and perfect for tofu
- ▶ **Ankang Steamed noodles** (see Page 74 for details): a cold snack, with flour as the raw material, eaten with chili oil and sesame paste

Recommended Restaurants

Qinzhen Lv's Mipi

A century-old restaurant in the time-honored of Qinzhen (Qindu Street)

- 📍 Chang'an Street, Hui District, Xi'an
- ☎ 13572067712

Halal Sheng Zhiwang Majiang Niangpi
Time-honored food brand in Hui's Street,
providing vacuum packaging

- 📍 225 Dapiyuan Street, Lianhu District, Xi'an
- ☎ 13571953959

The Head Restaurant of Xue De Rice Mianpi

A century-old restaurant in the time-honored of Qinzhen (Qindu Street)

- 📍 Chang'an Street, Hui District, Xi'an
- ☎ 13991175488

Xue Changli Rice Mianpi

An old and famous chain restaurant recommended by the locals

- 📍 58 Nanguan Zheng Street, Beilin District, Xi'an
- ☎ 13891949518

Originated from the Qin
Shi Huang Reign

Liangpi,,

Liangpi is a traditional food in the Central Shaanxi Plain of Shaanxi Province. It is a general term for snacks such as Mipi, Niangpi and Ganmianpi (the first two are different kinds of cold rice noodles and the last is steamed rolled dough). Qinzhen Liangpi is a traditional snack with a long history in Xi'an. Qinzhen is located at the west of Feng River in Hui District of Xi'an. Almost every local family knows how to make Mipi. And, each kind of seasoning has its own secret recipe, the best of which is the secretly-made chili oil that contains a variety of spices such as chilli, Zanthoxylum and fennel. The Mipi made with special chili oil seems bright red smells fragrant and tastes sour, hot and refreshing, giving a pretty satisfying flavour. As for the Majiang Niangpi from Hui's Street of Xi'an, it is added with sesame paste, which makes it taste more unique.



Noodles is not perfect without garlic!

The Best Noodles and the Most Complex Chinese Character

Biangbiang Noodles 🌶️🌶️



Biangbiang Noodles are like belts, eaten while diners squat, for which chilli oil is served as a side dish. No matter where they are, and no matter how many delicacies they have tasted, the most unforgettable is a bowl of Biangbiang Noodles for the Shaanxi people.

In Shaanxi, a "kingdom of wheaten food", Biangbiang Noodles have an unrivalled status which will fill your stomach with the largest bowl, just as the most complex Chinese character "biang" has the most strokes(57 ones).

Biangbiang Noodles, also known as belt noodles, whose name is from the sound of "biang, biang" made when the noodles are slapped on the table during making. The flour of the wheat in the central Shaanxi plain is kneaded into dough, which is manually drawn into noodles as wide and thick as a belt. The noodles are boiled in pot and served into a bluish and white porcelain bowl even larger than your face.

You can usually choose oil spill noodles, Sanheyimian or Siheyimian(oil spill noodles, with another three or four condiments), etc. Oil spill is the most basic method of cooking Biangbiang Noodles. Condiments such as chilli powder and chopped green onion are spread on the noodles, and then hot chilli oil are poured onto the noodles, so you can eat a flavourful bowl of noodles after good mixing. Sanheyimian and Siheyimian are oil spill noodles, with another three or four condiments such as minced meat, vegetarian pieces, and stir-fried eggs with tomato.

Recommended Restaurants

Aihua Biangbiang Noodles

A restaurant on Dianping's must-eat list in 2021

- 📍 19 Dongmutoushi Street, Beilin District, Xi'an
- ☎ 15934815893

Gong's Porcelain Bowl of Noodles

A restaurant on Dianping's must-eat list in 2021

- 📍 19 Dongmutoushi Street, Beilin District, Xi'an
- ☎ 029-87371865

These two restaurant are next to each other, and the head restaurant of Qin Yu Roujiamo is just nearby.

Bai's Noodles

An old and famous noodle restaurant deep in a residential area

- 📍 107 Cehui East Road, Beilin District, Xi'an
- ☎ 18092529588



No.1 Snack of Chang'an

Calabash Chicken

In Xi'an, Calabash Chicken is a must-order dish among Shaanxi cuisine. It is originated in the Tang Dynasty and has a history of more than 1,000 years. It has the reputation of "the No.1 Snack of Chang'an".

It is said that Calabash Chicken was first invented in the kitchen of Wei Zhi, a high-ranking official in the Tang Dynasty. Wei Zhi was very strict about food, so he ordered his cooks to cook delicious, crisp and tender chicken for him. The first two were heavily punished for their failure, and the third learned lessons from them, tying up the chicken, boiling it, steaming it and finally frying it. The chicken is shaped like gourd with crispy skin and tender meat. It is called "The Calabash Chicken" and has been handed down to this day.

Recommended Restaurants

Tang Dynasty Art Garden Hotel

The restaurant of first choice for Shaanxi official dishes

- 📍 6-1 Furong East Road, Qujiang New District, Xi'an
- ☎ 029-85563333

Xi'an Hotel

"China Time-honored Brand"

- 📍 110 South Street, Beilin District, Xi'an (the branch location at the Bell Tower)
- ☎ 029-87680880

The Food Gallery of Xi'an

An Internet-famous chain restaurant, with branches of different theme and style

- 📍 6th Floor, SAGA International Shopping Center, Yanta District, Xi'an (the branch location at SAGA)
- ☎ 029-89326688

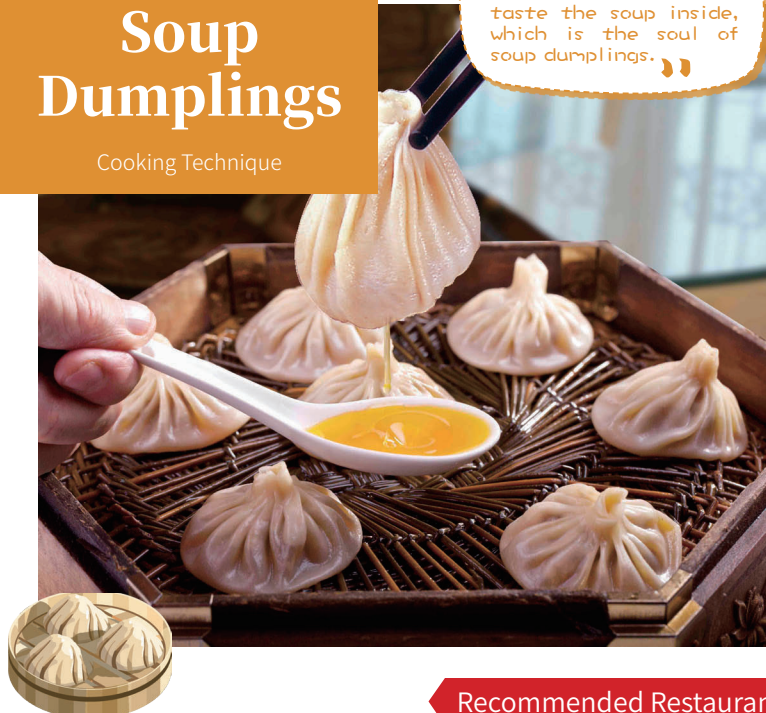


清真

National Intangible
Cultural HeritageSoup
Dumplings

Cooking Technique

Experienced diners will first take a small bite out of the wrapper to taste the soup inside, which is the soul of soup dumplings.



Soup Dumplings, Pita Bread Soaked in Beef and Mutton Soup, and Preserved Beef and Mutton are known as the "Three Unique Halal Delicacies in Xi'an". As the name suggests, Soup Dumplings are a kind of steamed bun with soup. Being original bovine bone marrow soup, the soup, instead of being poured into the bun, is added to the beef or mutton stuffing before the stuffing is wrapped, and it is also demanded that the soup not leak out while the stuffing is being wrapped and the dumplings not stick to the steamer when steamed. When you pick it up with chopsticks, you can see the soup sloshing through the paper-thin wrapper.

Recommended Restaurants

Jia San Halal Soup Dumplings Restaurant
"China Time-honored Brand"

- 93 Beiyuanmen Street, Lianhu District, Xi'an (the head restaurant in Beiyuanmen Street)
- 029-87257507

Li Zhixian Soup Dumplings

An old and famous restaurant recommended by the locals

- 9 Dalianhuachi Street, Lianhu District, Xi'an
- 18991149641

Fushun Zhai soup dumplings

A century-old restaurant deep in an alley

- 5 Jianguo Lane, Xincheng District, Xi'an, China
- 15309293934

Chinese food is exquisite in color, aroma, taste and shape, which is shown to the maximum extent in The Jiaozi Banquet In Xi'an.

Jiaozi, stuffed dumplings in China, is a famous Chinese dish and has a long history. As early as 2000 years ago, Jiaozi already became popular in Chang'an. As one of the "Three Dietary Wonders in Xi'an", the Jiaozi Banquet can certainly overturn your view of traditional Chinese dumplings.

The major part of the Jiaozi Banquet is dumplings with well-chosen fillings, unique cooking techniques and all kinds of pleasant styles like flowers, birds, fish, insects and other animals, which can certainly make your mouth watery. It breaks the tradition of only using pork, beef, mutton and vegetables as fillings. Instead, chicken, duck, fish, eggs, seafood, mountain products, fresh or dried vegetables, fruits and so on can now all be used as fillings.



The Boiled Dumplings in Sour Soup is also a nice snack.

Recommended Restaurants

De Fa Chang Dumplings

"China Time-honored Brand"

- 3 West Street, Xi'an (the branch location at the Bell Tower)
- 029-87218187

Shaanxi Grand Opera House

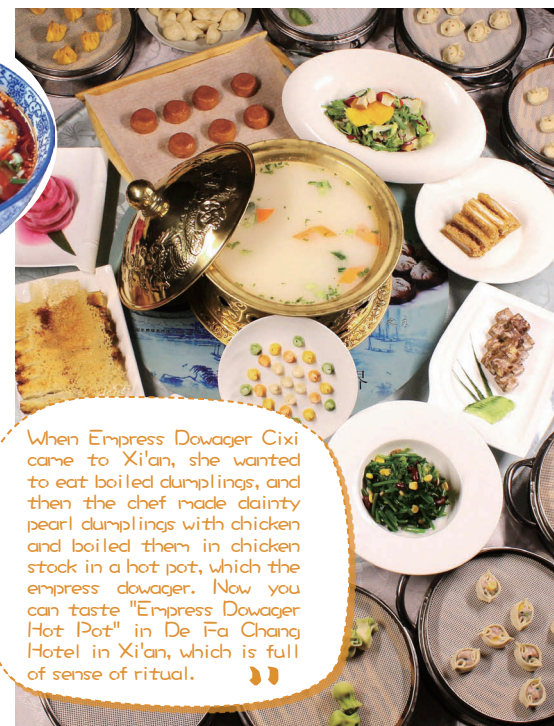
Tang Music & Dance + Chinese cuisine

- 161 Wenyi North Road, Beilin District, Xi'an
- 029-87853295

Tangleong Opera Theater

"Empress of Tang" Performance + Chang'an Jiaozi Banquet

- 75 Chang'an North Road, Xi'an
- 13474672690

Perfect in Color, Aroma
Taste and ShapeJiaozi
Banquet

When Empress Dowager Cixi came to Xi'an, she wanted to eat boiled dumplings, and then the chef made dainty pearl dumplings with chicken and boiled them in chicken stock in a hot pot, which the empress dowager. Now you can taste "Empress Dowager Hot Pot" in De Fa Chang Hotel in Xi'an, which is full of sense of ritual.





A Delicacy Nonexistent
outside Shaanxi

Pita Bread with Tripe and Chitterlings (Hulutou)

Hulutou is a unique traditional Han snack in Xi'an. Different from Pita Bread Soaked in Beef and Mutton Soup, the most important ingredient of it is pork tripe and chitterlings. However, even with tripe and chitterlings, this delicacy is cooked delicious and fragrant.

It is said that Sun Simiao, the king of medicine in the Tang Dynasty, came to Chang'an and ate a snack made of tripe and chitterlings called "Jianbaichang", and found it smelly and greasy, so he poured out eight spices from his medicine gourd and asked the restaurant owner to put them into the pot. And then, as expected, the fragrance came, after which the snack became well-known in Chang'an. In order to show the appreciation and respect for Sun, the restaurant owner hung a gourd (hulu, in Chinese) in front of the restaurant and named the snack "Hulutou".

Recommended Restaurants

Chun Fa Sheng
"China Time-honored Brand"

- 📍 25 Nanyuanmen Street, Beilin District, Xi'an (the branch location in Neiyuanmen Street)
- ☎ 029-87253694

Nanyuanmen Hulutou
An old and famous chain restaurant
recommended by the locals

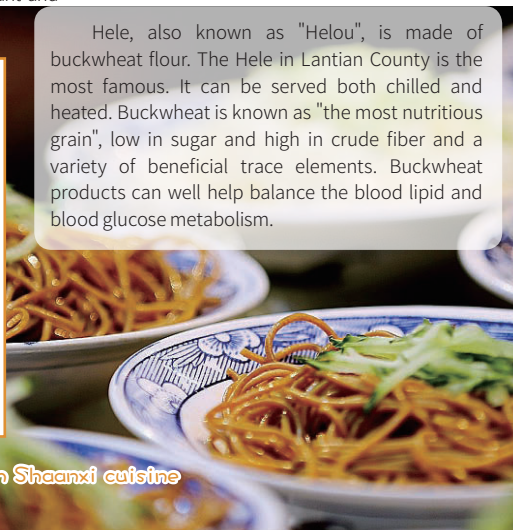
- 📍 152 Tangfang Street, Lianhu District, Xi'an (the branch location in Tangfang Street)
- ☎ 13572266335

Hele, also known as "Helou", is made of buckwheat flour. The Hele in Lantian County is the most famous. It can be served both chilled and heated. Buckwheat is known as "the most nutritious grain", low in sugar and high in crude fiber and a variety of beneficial trace elements. Buckwheat products can well help balance the blood lipid and blood glucose metabolism.

Healthy and Fat-
reducing Wheaten Food

Buckwheat Vermicelli (Hele) 🌿

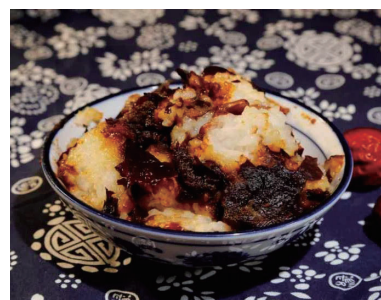
It can be found in restaurants with Shaanxi cuisine
and smaller roadside restaurants.



A Sweet Snack in
Streets and Lanes

Glutinous Rice and Date Cake (Zenggao)

People in Shaanxi usually call the cake "Jinggao".



Glutinous rice and date cake is a traditional snack in Xi'an made of several simple ingredients: glutinous rice, red dates or honey dates, and kidney beans or red beans. The character "zeng", which means an ancient earthen utensil for steaming rice, refers to a very old steamer in ancient China. This utensil already appeared in the Neolithic Age.

Recommended Restaurants

Halal Southeast Asian Zenggao
A crowded old Internet-famous restaurant
📍 189 Beiguangji Street, Lianhu District, Xi'an
☎ 13022867802

Halal Pangzi Zenggao
A crowded old Internet-famous restaurant
📍 Intersection of Sajinqiao Road and Laowu Lane, Lianhu District, Xi'an
☎ 13299073396



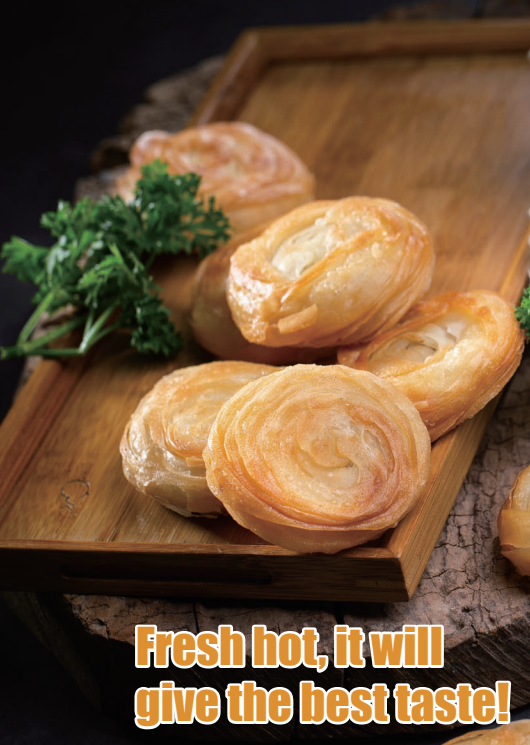
"Zenggao is usually taken in a small cart and sold out by seven or eight o'clock in the morning, so you are going to miss it if awake late."



Ancient Traditional
Chinese Wine

Yellow Fragrans Thick Wine

Yellow Fragrans Thick Wine is a sweet wine made with glutinous rice and distiller's yeast. It looks like milk and tastes soft and sweet. It gets its name for its fragrance of yellow fragrans. The alcohol concentration is only around 0.5 percent to 1 percent, and can even be enjoyed by people who are not good drinkers. It has a history of more than 3,000 years, dating back to the Shang and Zhou Dynasties. Before the invention of distilled liquor, ancient Chinese had been drinking this kind of wine. Bottled thick wine can be bought in major supermarkets in Xi'an, with recommended brands such as Huanggui and Xi'an Hotel. It can be served both chilled or heated. Chilled or heated, it is always brilliant.



**Fresh hot, it will
give the best taste!**

The real "Boss" of
Xi'an's Breakfast

Cattle Bone Grease Tea and Fried Dough Twists (Youcha and Mahua)

Cattle bone greasetea and fried dough twists, two unrelated snacks, have become the most special breakfast in Xi'an. While enjoying the breakfast, the diners soak the fried dough twists into the tea, and then sprinkle the tea with sesame, spiced peanuts and soybeans, and they will enjoy a soft, salty and delicious taste, with a long aftertaste. In the morning of winter, a bowl of cattle bone greasetea and fried dough twists can warm your bones for the whole day.

Bagged cattle bone grease tea is sold in major supermarkets of Xi'an, and the brands like Defuxiang and Jia Yongxin are recommended.

A Royal Delicacy Spread
Thousands of Years

Royal Beef Pie

Royal Beef Pie is a common snack for breakfast in Xi'an, golden and crispy. The interesting thing is that it has a strong marketplace sense, and thus seems not to match the name Royal Beef Pie. It was only served for the royal family in the Tang Dynasty. During the An-Shi Rebellion, lots of royal chefs lost their jobs and had to start their own businesses by selling pies in the streets of Chang'an, and finally, the common people got the chance to taste the delicacy.



Recommended Restaurants

Halal Beiyuanmen Jia's Mahua and Youcha

An old Internet-famous restaurant with a history of more than 30 years

📍 232 Beiguangji Street, Lianhu District, Xi'an
☎ 17782708511

Halal Jia's Butter Mahua and Youcha

A crowded old Internet-famous restaurant

📍 24 Wuxing Street, Lianhu District, Xi'an
☎ 18629432031



The following are delicacies of Xi'an awaiting your bite. Just go to the major food streets for them.



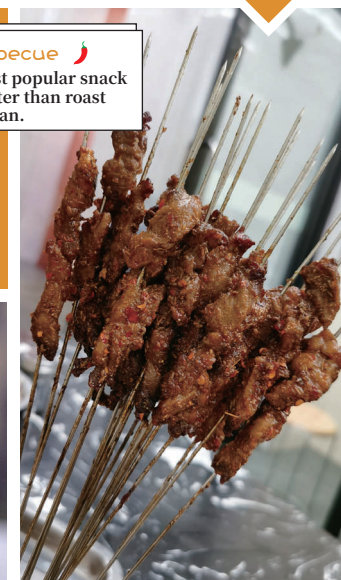
Spicy Soup with Meatballs

One of the most typical breakfast snacks in Xi'an, it is usually eaten with Tuotuomo (a baked bun for Roujiamo) or Preserved Beef Roujiamo.

清真

Xi'an Barbecue

As for the most popular snack nothing is better than roast tendons in Xi'an.



Cold Rice Cake with Rose

It is sweet and soft, with rose sauce and honey, and filled with sweet bean pastose inside.



Persimmon Cake with Yellow Fragrans

Eat it while it is still warm! The taste will get greatly reduced when it is not.



Ice Peak Soda

The soda water with the accompany of which Xi'an people grew up.





Gourmet Tour in Xi'an

Route 1: Chang'an Gourmet Tour



Route 2: A Vist of Discovery to the Qinling Mountains



Pancake Roll
It is a popular street snack.

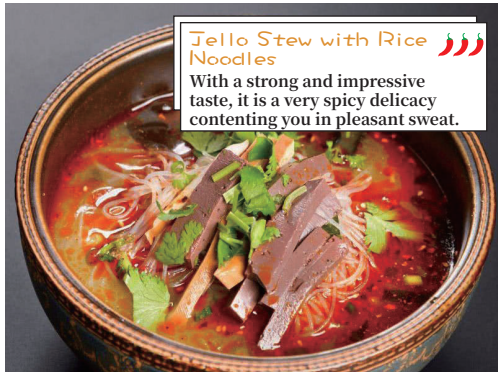


Marinated Cold Rice Noodles
dark cuisine in Xi'an

清真



Plum Juice
It is one of the traditional
beverages in China.



Jello Stew with Rice Noodles
With a strong and impressive
taste, it is a very spicy delicacy
contenting you in pleasant sweat.



Biangbiang (a snack of offal,
mainly pork intestines, with
pork)
It is mainly smoked pork
intestines, and can be found in
any Hulutou restaurant.



**Steamed Bun Baked by
Heated Cobblesstones**
It has a long history and is called
the "living fossil" in food



Xi'an Gourmet Streets

Beiyuanmen Street (Hui's Street) 📍 Beiyuanmen, Lianhu District, Xi'an (near the Drum Tower)

Hui's Street is the most famous Halal food block in Xi'an, where the food and streets have a strong Muslim style. At night, Hui's Street is ablaze with lights and particularly lively.

Yongxingfang 📍 Dongxin Street, Xincheng District, Xi'an (near the Changle Gate of Xi'an City Walls)

Yongxingfang restores the style of "108 Residential Areas of Chang'an City of the Tang Dynasty", where you can taste special snacks from all over Shaanxi, and experience the "smashing bowls" ceremony.

Grand Tang Mall 📍 46 Cien Road, Yanta District, Xi'an (near Big Wild Goose Pagoda)

The first place to experience Tang culture in Xi'an is the Grand Tang Mall which brings together Xi'an Hotel, De Fa Chang, and many other local time-honored food and some Internet-famous food like ice cream of Shaanxi Thirteen.

Yisu Theater Cultural District 📍 Intersection of East Street and North Street, Xincheng District, Xi'an

Here you can enjoy the traditional Qin Opera performance in the century-old theater taste all the local time-honored food in Xi'an.

Shuncheng Alley 📍 Near the Foot of Xi'an City Walls

Near the 600-year-old city walls, there are some places for rest and fun like bars, tea houses and cafes, where you can hear Qin Opera, cross talk and jazz.

Dongmutoushi Street 📍 Beilin District, Xi'an (near the Bell Tower)

Qin Yu Roujiamo's head restaurant as the leading one, and many other time-honored restaurants can all be seen in the street. Many old courtyards like Li's Grand Courtyard are worth exploring.

Tang Paradise • Tang-style Street 📍 Near the south gate of the Tang Paradise, Xi'an

Based on the layout of the eastern and western sales markets of Chang'an in the Tang Dynasty, it gathers restaurants featuring handicrafts, food, tea and wine. Furong New World, opposite to the Tang Paradise, also has plenty of tasty food.

Maker City • Start-up Coffee Block 📍 Near First Gaoxin Road and Guanghua Road, Xi'an High-tech Industries Development Zone

It is a popular destination for young trendy people and white-collar workers. There are many cafes, bars, and stores with traditional and online celebrity food.

Old Market Cultural and Creative Block 📍 Eastern Section of Shuncheng South Road, Beilin District, Xi'an

Located near the Jianguo Gate of the City Walls, it has preserved the original hustle and bustle of the old Xi'an City, where you can find many cafes, bars, bakeries and exhibitions.



Xi'an Best Souvenirs

- De Mao Gong Crystal Cake
- Persimmon Cake with Yellow Fragrants
- Lintong Pomegranate
- Fuzhuan Brick Tea
- Sour Plum Powder
- Yellow Fragrants Thick Wine
- Shaanxi Thirteen Cakes
- Preserved Beef and Mutton
- Cattle Bone Grease Tea



Grand Tang Mall



Yongxingfang



Hui's Street



The Iconic Delicacy of
Xifu Snacks

Qishan Minced Noodles

Qishan County is next to Fufeng County famous for the Famen Temple, where Fufeng Minced Noodles is also well-known. It is characterized by light and slightly spicy soup, no red chili oil, and thin or fine dried noodles.

The the central Shaanxi plain is divided into "East-fu" and "Xifu". Baoji, to the west of Xi'an, is called "Xifu", and Weinan, to the east of Xi'an, is called "East-fu".

If you reach Baoji, minced noodles are absolutely the iconic delicacy of **Xifu Snacks** for you to taste. It has been spread since the Zhou Dynasty more than 3,000 years ago. Qishan Minced Noodles from Qishan County, Baoji are the most authentic.

One qualified bowl of Qishan Minced Noodles should be white, thin, chewy, bright red spicy, sour and fragrant, and the bright red color and spicy and sour taste are together the quintessence of the snack. Its color blending is also quite important. You can see yellow slices of egg pancake, black agaric, gules carrot, green garlic sprout, and white tofu, which help much with the pleasant look and and good taste. And it has many ways to eat for you too choose from: Yikouxiang(clamping all the noodles at a stroke with chopsticks), drying mixing and soup mixing. So go for it with your own way!

Recommended Restaurants

Ling' Jia Wai Jia Zhou Etiquette Restaurant

A restaurant recommended by the locals, with many branches

- 1 Gongyuan Road, Wein District, Baoji
- 0917-3330888

Mei Yang Restaurant

"Shaanxi Time-honored Brand"

- Qizhou Road, Qishan County, Baoji
- 0917-8118009

Cui's Minced Noodles

A restaurant recommended by the locals, with many branches

- Zhouwu Road, Qishan County, Baoji (the head restaurant)
- 0917-8760678

An important member
of the
"Liangpi family"

Qishan Ganmianpi

Ganmianpi jiamo (a bun with Ganmianpi in it) is an original eating method of Baoji people, it can be found in all restaurants selling rolled dough. So just have a try at this creative snack of "staple food + staple food", if you are interested.



Recommended Restaurants

Fragrance Clan Bao Bao Mianpi

A restaurant recommended by the locals, with many branches

- 134 Jinger Road, Baoji(the head restaurant)
- 0917-3331589

Xiao Meng Hua Ganmianpi

A restaurant recommended by the locals, with many branches

- Xinmin Lane 1, Jinger Road, Baoji(the branch location on Jinger Road)
- 18729771490



Most restaurants with rolled dough sell vacuum-packed Ganmianpi and provide postal services.

Ganmianpi(steam rolled dough) is one of the important members of the "Shaanxi Liangpi family". It originated in Qishan, Baoji, and is said to be evolved from the cold noodles in the Tang Dynasty. Ganmianpi is characterized by the **high toughness** and chewiness and sour and spicy taste. Authentic Qishan Ganmianpi, except gluten, is eaten without any side dishes, Shaanxi chilli oil and a kind of special juice made with Qishan vinegar are the soul of Ganmianpi. Fiery-red chilli oil on the dough makes it bright red, and the fragrant spicy taste stimulates the diners' taste buds and lingual glands, to ensure the authentic sour and refreshing flavour.



Speaking of Baoji breakfast, Pita Bread Soaked in Tofu Pudding is what you should not miss. This dish is originated in Fengxiang County, Baoji with a long history of producing soybeans and tofu. It is said that Guokui (crusty pancake) is originated during King Wen of Zhou's conquest over King Zhou of Shang, and Guokui can be found in all parts of Shaanxi Province, and Fengxiang Guokui is more famous. The combination of Guokui, tofu pudding and soybean milk gives this dish a strong Xifu style.

Praised in a Poem by
Su Dongpo

Pita Bread Soaked in Tofu Pudding

Recommended Restaurants

Fu's Pita Bread Soaked in Tofu Pudding A restaurant recommended by the locals

📍 Xinmin Lane 3, Jinger Road, Baoji
☎ 18391767532

Lao Feng Fu Fengxiang Pita Bread Soaked in Tofu Pudding

It was ranked the first in the "Pita Bread Soaked in Tofu Pudding" list of Dianping in 2021.

📍 Middle Section of the Fifth Avenue, Jintai District, Baoji
☎ 13571729693

“

When Su Dongpo, a litterateur and gourmet in the Northern Song Dynasty, was an official in Fengxiang, he tasted Pita Bread Soaked in Tofu Pudding, and then express his praise by saying, "The willow beside the East Lake is like a girl's hands, and the snack is as delicious as top-quality wine. The wonderful scenery, ingenious cooks and the good taste are really three wonders today!" ”

”



Using Chilli Oil as
Dipping Sauce

Hot Pot with Chilli Oil

Baoji Hot Pot with Chilli Oil takes Shaanxi's love of chilli oil to the extreme. The hot pot seasoning for boiling meat in the copper pot is not strong in taste, and the dipping sauce is only a bowl of appetizing chilli oil that is mainly fragrant and just slightly spicy in flavour, which will make you deeply addicted. While boiling the meat, you can bake some small cakes with a spit on the pot at the same time, and eat them with some chili oil inside, which will also give you a wonderful taste.

Sour and Spicy Pork Ribs.
Did you have a try?

Pork Ribs with Minced Meat



Recommended Restaurants

Gu Jia Hot Pot

A restaurant recommended by the locals, with many branches

📍 18 Xinjian Road West Section, Baoji (the branch location on Xinjian Road)
☎ 13709171532

Copper Hot Pot with Chilli Oil Near the People's Park

📍 31 Park Road, Weinan District, Baoji (the branch location on Park West Road)

☎ 0917-3311669

📢 There are bottled chilli oil ready for takeout.

In Baoji, Minced Meat is definitely the perfect match for almost all kinds of food. In addition to the famous minced noodles, there are other food it can help make, such as Pork Ribs with Minced Meat, Minced Meat Roujiamo. Pork Ribs with Minced Meat is a snack with strong Qishan characteristics. The ribs are stewed for making Minced Meat, and different with the Sweet and Sour Spare Ribs and braised ribs in southern China, they are cooked with vinegar to neutralize the greasiness of the meat. Therefore, this snack is crisp, tender, sour and spicy, with great meat aroma-you will want more after a taste.

Xiao's House, Cui's Minced Noodles, Ling' Jia Wai Jia and other Baoji restaurants are recommended.



The following are delicacies of Baoji awaiting your bite. Just go to the major food streets for them.



Qishan Cold Noodles with Vinegar
It is made from the residue during vinegar production. Very tasty!



Minced Meat Roujiamo
Do you know what a Baoji local with a bun will sandwich?



Longxian Toasted Horse Hoof Cake
A pastry like a horse hoof, it was once served as a royal meal in the Tang Dynasty.



Fufeng Baked Bun
It is a good choice for the souvenir.



King Wen Guokui
It is big and round like a pot lid.



Xifu Hupan (a combination mainly of pork in strips and some vegetables)
As a symbol of happy reunion, it is essential for banquets in Baoji.



The central Shaanxi plain: The Kingdom of Wheaten Food

Gourmet Tour in Baoji

Route 1: Xifu Folk Customs Tour



Route 2: Qinling Mountains Tour



**Xifu Old Street**

📍 Xifu World Folk Custom Sightseeing Scenic Spot, Jintai District, Baoji

You can see a collection of Baoji local snacks. The street view and architecture are very distinctive, and suitable for taking photos. At the Xifu Native Town, you can visit and experience Baoji intangible cultural heritage, such as Shehuo Makeup and Xifu Embroidery.

Beiguo Folk Village

📍 Beiguo Village, Qishan County, Baoji

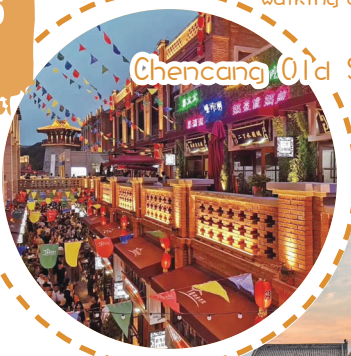
Qishan is the cradle of minced noodles. In Beiguo Folk Village, there are a lot of rural tourism restaurants with Xifu characteristics, each of which can satisfy your taste buds.

Chencang Old Street

📍 88 Binhe Avenue, Weinan District, Baoji

It is a street of retro style of the Republic of China in Baoji, with a very beautiful night view. All the famous Baoji snacks are available in the food area.

→ The Shi-ku Garden in China and Baoji Bronze Ware Museum near the street are within walking distance.

Chencang Old Street**Xifu Old Street****Yikouxian****Baoji Best Souvenirs**

- Xifeng Liquor
- Ganmianpi
- Kiwi
- Qishan Vinegar
- Guokui
- Handmade Hollow Noodles
- Bean Flour Paste
- Minced Pork
- Baked Bun

Ling Jia Wai Jia Zhou Etiquette Restaurant, a famous restaurant in Baoji City, sells varieties of gift boxes of the local snacks.



A famous Chinese Snack That Has Been Spread for Thousands of Years

Crispy Fried Noodles**Recommended Restaurants****Zhao's Multi-layer Fried Pastry**

A century-old restaurant recommended by the locals

📍 33 Chengdong Avenue, Sanyuan County, Xianyang
☎ 18791071673

Huang's Restaurant

"China Famous Snack", "Shaanxi Time-honored Brand",

📍 1 Fengyuan Street, Sanyuan County, Xianyang
☎ 029-32276348



"In Sanyuan County, everyone knows Huang's Restaurant, which owns a branch on Wenyi Road in Xi'an."

Crispy Fried Noodles is a traditional snack in Sanyuan County of Xianyang. It has a long history of more than 1400 years and has evolved from the famous snack "Youta" of Chang'an City in the Tang Dynasty. The locals prefer to call this snack "multi-layer fried pastry" or "cleaning cloth-like fried pastry". As for its cooking, it is filiform pieces of pancake rolled into a pastry, steamed, shaken and finally put in a plate, which has multiple layers, thin shreds, and a taste soft and not greasy. It is named because it will be "like gold threads when lifted, and a pine cone after put down." You will get a unique flavour if you eat it with dipping sauce, pickles or other side dishes



The Joint Burial of Emperor Gaozong of Tang Li Zhi and Empress Wu Zetian

Qian County is also known as "Qian Zhou" in ancient times, where the **Qian Mausoleum** is located. Qian County's dietary culture is also extensive and profound, and the most typical four snacks are: Guokui, fined dry noodles, deep-fried cake, and tofu pudding, which are considered as the "Qianzhou Four Treasures".



Qianzhou Guokui is the invention of the craftsmen who built the Qian Mausoleum, and has been spread from generation to generation. The shape and pattern of the Guokui are like those of a wheel, and it also looks like a large chrysanthemum in full bloom. It is crisp and tasty, very filling and easy to take and store.

Qianzhou Fined Dry Noodles, also known as sour soup noodles, are made of high-quality wheat grown in the central Shaanxi plain. People from Qian County usually treat their friends with Qianzhou Fined Dry Noodles at weddings and funerals and on New Year's Day or other festivals.

Qianzhou Deep-fried Cake was an offering of the Qian Mausoleum in the Tang Dynasty. Authentic Deep-fried Cake is made with dough kneaded with horse oil (in most cases with lard as the substitute), which is filled with rock sugar, edible green and red shredlets and is cooked to be a small round cake to be fried in a pot. It looks like a fried rice cake, and tastes delicious, crispy and sweet.

Qianzhou Tofu Pudding is the most common snack in Qian County's streets and alleyways. It is as white as jade, smooth and delicious. The secret of this delicious snack is the mineral water at the foot of the Qian Mausoleum—Only with good water can good tofu be made.

Guokui + Fined Dry Noodles + Deep-fried Cake + Tofu Pudding

Qianzhou Four Treasures

Recommended Restaurants

Gou Ba Tofu Pudding

A restaurant recommended by the locals

- 📍 Intersection of Qiaodongxin Street and Xilan Street, Qian County, Xianyang
- ☎ 13720508166

Chen's Time-honored Tofu Pudding

The restaurant owner is a municipal intangible cultural heritage inheritor.

- 📍 Intersection of North Street and Qiaoxi Street, Xianyang
- ☎ 18681999714

Both the restaurants above serve the Qianzhou Four Treasures.



Qianzhou officials used Qianzhou Fined Dry Noodles to celebrate the birthday of Emperor Wu of the Han Dynasty to present a symbol of longevity of the immortal. Emperor Wu was much satisfied with happiness, and named the food "birthday noodles".





The taste that lasts for a
hundred years

Zhang's Wonton



Recommended Restaurants

Zhang's Wonton

"China Time-honored Brand"

📍 68 Xinxing South Road, Xianyang

☎ 029-33235568

It also provides pan-fried dumplings, steamed dumplings and some other snacks.

The history of eating wonton in China dates back to the Western Han Dynast more than 2,000 years. Zhang's Wonton Restaurant with the honor of "China Time-honored Brand" is like a museum, with exhibition boards and old photos recording the ups and downs and legendary stories from 1918 to the present.

Xianyang once spread the saying "Zhang's Wonton is delicate in soup and delicious in taste."-the wonton gives a time-honored taste with an accumulation of experience. The wrappers are made by hand, thin, bright white, and enough tough to be boiled; the meat is chopped with a knife and beat with a stick, to be delicate and sticky; and the chicken soup is cooked with high heat and then soft fire, to be delicious, oily but not greasy. Then the wonton is put into a bowl; the delicious chicken soup is poured in; and finally more than 10 ingredients including shredded chicken, dried small shrimps, laver, preserved dried cabbage or mustard greens and coriander are put in. So you can have a bite at a bowl of authentic wonton with chicken shreds.

“

During the period of the Republic of China, a large number of victims of droughts were homeless, begging for a living. There was a spiced donkey meat restaurant in Xianyang, run by a kind-hearted man. He offered donkey meat soup and solid food to the beggars. One day the restaurant was on fire, and the beggars helped him risking their lives. He was deeply moved and changed the name of the restaurant to "Qi Gai Spiced Donkey Meat"(qigai, Chinese, means "beggar").

”

A Snack with Century-
old Cooking Skills in
Famous Restaurants

Qi Gai Spiced Donkey Meat

In the old Chinese saying, "Dragon meat is the best in the heavens, while donkey meat on the earth" is used to describe the great taste of donkey meat. Created in Xianyang during the Republic of China, Qi Gai Spiced Donkey meat combines the ancient production technique with the scientific standard cooking after a hundred years of inheritance. The signature dishes are Donkey Stew, Donkey Burger, Donkey Meat Soup, Spiced Donkey Meat and other kinds with donkey meat.



Recommended Restaurants



Qi Gai Spiced Donkey Meat

📍 7 Weiyang East Road, Xianyang(the branch location on Weiyang East Road)

☎ 18991038366

"There are seven or eight branches of it in Xianyang"



The following are delicacies of Xianyang awaiting your bite. Just go to the major food streets for them.

Chuanhua Buckwheat Vermicelli

Buckwheat vermicelli is served with mutton soup and flavourful chilli oil.



Coagulated Goat Blood with Chilli Oil and Garlic
It has a hardcore taste! 🌶️🌶️🌶️

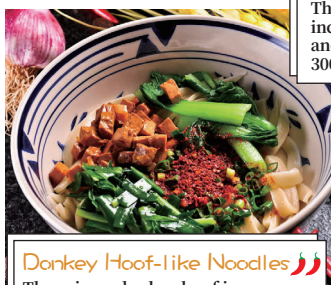


Bubble Fried Rice Cake

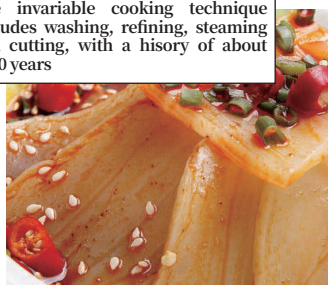
It is evolved from a famous dish "Jianfengxiao" of a royal banquet of the Tang Dynasty named "Shao Wei Banquet" (a feast honoring successful civil-service examination candidates in the Tang Dynasty).

Imperial Noodles

The invariable cooking technique includes washing, refining, steaming and cutting, with a history of about 3000 years



Donkey Hoof-like Noodles 🌶️
There is no donkey hoof in Donkey Hoof-like Noodles.



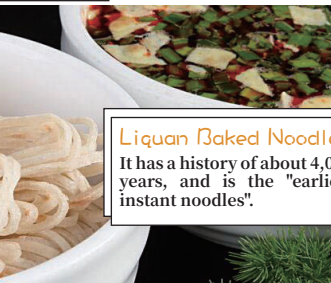
Jingyang Ranghuo(rolled egg pancake, a local snack in Jingyang County)

It is the "ancestor" of sausage.



Xingping Fermented Glutinous Rice

Its traditional cooking technique has been spread for 2000 years.



Liqueur Baked Noodles
It has a history of about 4,000 years, and is the "earliest instant noodles".



The central Shaanxi plain: The Kingdom of Wheaten Food

Gourmet Tour in Xianyang

Route 1: A Trip of Hunt for the Treasures of the Tang Dynasty



Route 2: A Trip of Hunt for the Qin Style



Special Recommendation:

Zhengguo Canal-Yuan's Village One-Day Tour (16km away)

Highlight: You can first visit Zhengguo Canal and then go to Yuan's Village for snacks.



Xianyang Gourmet Streets

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More than a dozen malls in Xi'an have the branches of "Ecosystem Life Experience, Yuan's Village", where you can have authentic snacks of Yuan's Village.

Ecosystem Life Experience, Yuan's Village about 30 minutes' drive from Xi'an
 ① Yanxia Town, Liquan County, Xianyang Xianyang International Airport

Yanxia Town, the most popular town in Shaanxi, is located at the foot of the Zhao Mausoleum, of the Tang Dynasty, and has been rated as one of "The Ten Most Beautiful Villages in China", "Chinese Traditional Villages" and "The Most Charming Villages in China" and so on. In the gourmet streets, you can taste hundreds of authentic Shaanxi snacks. And in the old street with the customs of the central Shaanxi plain, you can experience the folk culture of it. Yogurt, fried dough twists, fermented glutinous rice and chilli oil are the most popular souvenirs among the visitors in Yuan's Village.

Ma Wei Yi Folk Culture Village

① Provincial Road 104, Xingping City, Xianyang

Maweiyi is on the only way from Chang'an to the Western Regions, and the "first post house" of the ancient Silk Road. It is also the place where Yang Yuhuan died, and the tomb of her is only 1 kilometer away. The folk village built on the site of Maweiyi is in ancient styles, and sells as numerous snacks as Yuan's Village has.

Beiping Street

① Beiping Street, Weicheng District, Xianyang

Beiping Street is the representative place of the Xianyang old town, which was built nearly 500 years ago. This old street is full of ancient rhyme, and is also one of the most Instagrammable famous night markets in Xianyang.

Fuyuan Alley

① Fuyuan Square, Weiyang West Road, Qindu District, Xianyang

Fuyuan Alley is divided into the western part and eastern part, the former of which is dominated by Qin Dynasty elements, while the eastern part has the style of the Xianyang old town. Just in the alley, you can taste the delicacies from all over Shaanxi and feel the Qin culture.

Huitongshizi Street

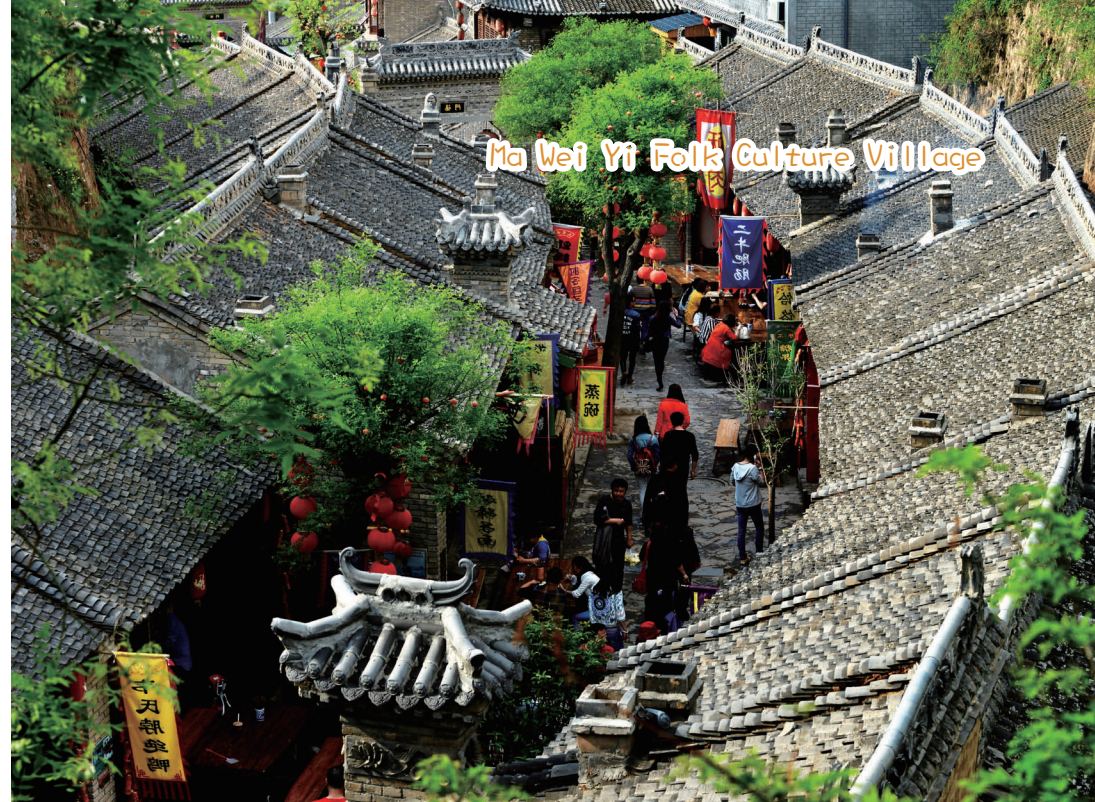
① Intersection of First Caihong Road and Weiyang West Road, Qindu District, Xianyang

It is Xianyang's largest night market also one of Xianyang's food landmarks. The whole street only sells one type of noodles-Huitong Noodles, the dry noodles with minced meat of Shaanxi.



Xianyang Best Souvenirs

- Polygonaceae-like Rice Cake
- Yongshou Acacia Honey
- Handmade Hollow Noodles
- Fermented Glutinous Rice
- Puji Roast Chicken
- Qianzhou Guokui
- Chunhua Apple



Ma Wei Yi Folk Culture Village



Ecosystem Life Experience, Yuan's Village



Intangible Cultural
Heritage of Shaanxi
Province

Yaozhou Noodles with Salty Soup



Only eating Noodles with Salty Soup with a blue and white bowl made in the kiln is authentic!

Yaozhou, now Yaozhou District of Tongchuan City, is the hometown of ancient Chinese medicine king, Sun Simiao, and the location of **Yaozhou Kiln**. There is an old local saying, "Only with a taste of Noodles with Salty Soup can you prove you really have been to Yaozhou." Noodles with Salty Soup is delicious mainly due to its special soup, which usually needs to be made with more than a dozen kinds of Chinese herbal medicine and thus is full of aroma. Seemingly ordinary, it has a great therapeutic effect.

As provincial intangible cultural heritage of Shaanxi Province, Noodles with Salty Soup has been listed in the "China Top Tourism Snacks", and also let the famous writers Lao She(Shu Qingchu) and Jia Pingwa never forget it, writing articles to praise it.

"Rolling the Dough like
a Piece of Paper, Cutting
It into Noodles"

Xiaoqiu Cut Noodles



Xiaoqiu Cut Noodles is a unique wheat food in Xiaoqiu Town, Yaozhou District, Tongchuan City. With a folk manual skill, it carries a strong sense of nostalgia. In its Chinese name "Daolmian", the character "li" has the same pronunciation with another one meaning "plough" in Chinese. The noodles of this snack are cut just as a farmer ploughs the land. It pursues "rolling the dough like a piece of paper, cutting it into noodles, and putting the noodles into the pot like a lotus, and then in the bowl without broken pieces". You can choose noodles with sour soup or sauce.

Recommended Restaurants

Gou Er Noodles with Salty Soup

A restaurant recommended by the locals

📍 83 Qiyi Road, Yaozhou District, Tongchuan
☎ 13992901234

The Number One Noodles of Yaozhou

The noodles of this restaurant ranked in the first place in "Tongchuan Popular Snack List" of Dianping in 2021.

📍 Middle Section of Jinyang Road, Yaozhou District, Tongchuan
☎ 0919-6780888

Recommended Restaurants

Xiaoqiu Cut Noodles

A must-eat snack of Zhaojin-Xiangshan Tourist Attraction

📍 Zhaojin Red Tourism Town, Yaozhou District, Tongchuan
☎ 0919-8190000



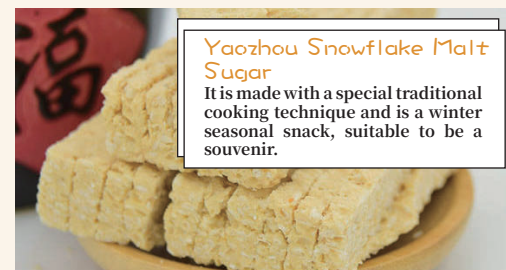
Gourmet Tour in Tongchuan

Route: A Tour of Good Health



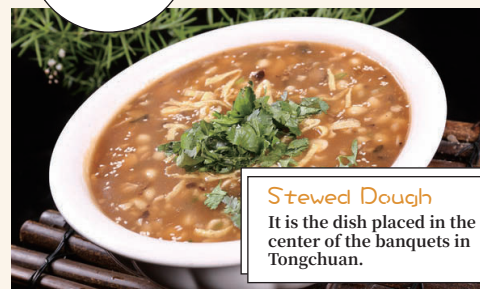
Baked Bun Soaked
in Tomato Paste

It is crispy baked bun pieces
with tomato paste.



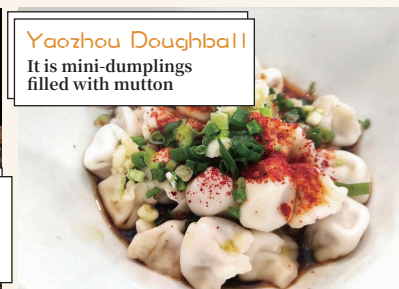
Yaozhou Snowflake Malt
Sugar

It is made with a special traditional
cooking technique and is a winter
seasonal snack, suitable to be a
souvenir.



Stewed Dough

It is the dish placed in the
center of the banquets in
Tongchuan.



Yaozhou Doughball

It is mini-dumplings
filled with mutton



Tongchuan Best Souvenirs

- Snowflake Malt Sugar
- Codonopsis Pilosula
- Large Cherry
- Walnut



Fragrant Soup with
Tender Mutton and
Crispy Buns

Basin Mutton



Basin Mutton has a long history and evolved from the "sheep stew" in the Shang and Zhou Dynasties. In Weinan City, **Chengcheng, Pucheng and Dali** have the most delicious Basin Mutton.

The biggest difference with Pita Bread Soaked in Mutton Soup is that the Basin Mutton focuses on the soup, so a bowl of fragrant mutton soup with clear soup and tender mutton and original flavour is particularly important. And the mutton is from the local "Tong Sheep" boned and carefully cooked. The large slices of mutton in the bowl have no odor; the fat meat just melts in the mouth; and the lean meat is chewy.

Recommended Restaurants

Xuebin Basin Mutton

It is a chain restaurant with branches in Xi'an

- Wulukou, Wanquan Street, Chengcheng County, Weinan
- 13389138733

Heng Fa Xiang Pita Bread Soaked in Basin Mutton

A restaurant recommended by the locals, near the center of Pucheng county

- Dongfeng Street, Pucheng County, Weinan
- 0913-7254682

"You can also find Basin Mutton in Xi'an, but the cooking technique is slightly different from that of Weinan, so you can try Huzi Basin Mutton in Weinan. And Chengcheng Rest House provides the authentic Weinan taste."

The crescent cake is the best and essential side food for Basin Mutton. You can have two cakes: One can be used to sandwich meat, and the other can be torn into large pieces and soaked in the soup. Then the Basin Mutton can be enjoyed with the two cakes, diced onion, green pepper, pickled cabbage and so on.



The biggest difference between Tongguan Roujiamo and Xi'an Roujiamo is that the cold meat must be cooked with fresh baked bread, commonly known as "hot mo and cold meat".

Just one bite and you
will never forget it!

Tongguan Roujiamo

Throughout Shaanxi, Roujiamo has different characteristics and various styles. Tongguan Roujiamo is the representative food of Tongguan local snacks, which is famous for its crisp crust and mellow marinated meat. Fresh baked cake has multiple layers, with thin and crispy crust, and like fried pastry. It is very hot and very tasty. Fresh Tongguan Roujiamo is a hot drop-dregs snack with a good mouthfeel.

Recommended Restaurants

Tongguan Liu Chao Roujiamo

It was ranked the first in the "Tongguan Top Snacks" list in 2021.

- Heping Road, Tongguan County, Weinan
- 13892528213

The Star of the New
Year's Eve Dinner

Hilt-like Pork Shoulder



Hilt-like Pork Shoulder is an important dish in Shaanxi cuisine, originated in Dali County, Weinan, and it has been the main course of every family in the Spring Festival New Year's Eve dinner. It uses the pig's front leg as the main material. After being placed in the plate, the shape of the shoulder looks like a knife hilt, so people call it Hilt-like Pork Shoulder. It has a special color of date red; its fat meat is not greasy; and its lean meat is not tough. You will feel its great savour.

Recommended Restaurants

Yi Jia Chun Restaurant

A restaurant recommended by the locals, suitable for gatherings and banquets

- 63 East Ring Road, Dali County, Weinan
- 0913-3215096





The following are delicacies of Weinan awaiting your bite. Just go to the major food streets for them.



Rafter-like Steamed Bun
It goes perfectly with Eight Delicacies Chili Oil.

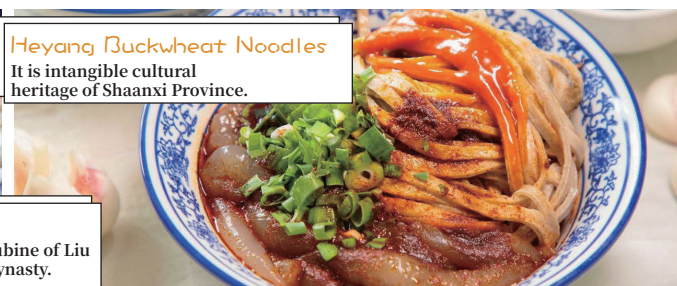
Crescent Cake
It is a perfect match for Basin Mutton.



Limekiln Pastry
It is the first choice for souvenirs in Weinan.



Heyang Buckwheat Noodles
It is intangible cultural heritage of Shaanxi Province.



Fuping Empress Cake
It originated from Bo Ji, a concubine of Liu Bang, Emperor Gaozu of Han Dynasty.



Pucheng Spicy Paste
It is golden and fragrant.



Shichen Steamed Stuffed Bun
It is Weinan people's favorite breakfast. The most classic flavour is the big bun with lard.

Wanshengyuan Pickles
It is a time-honored and century-old brand. It has the only pickles-themed museum in Shaanxi Province.



Nanqi Hele
There are a variety of ways to eat it: with cold mixing or hot soup or being stir-fried.



Gourmet Tour in Weinan

Route 1: Yellow River Eco-Tour



Route 2: Weibei Cultural Tour





Weinan Gourmet Streets

Xinda Wutongli Pedestrian Street

📍 Xinda Square, Linwei District, Weinan

Located in the center of Weinan city, it is a good place for food and fun. With a style suitable for young and fashionable people, it was rated as "Shaanxi Provincial Demonstration Pedestrian Street" in 2021.

Weinan Old Street

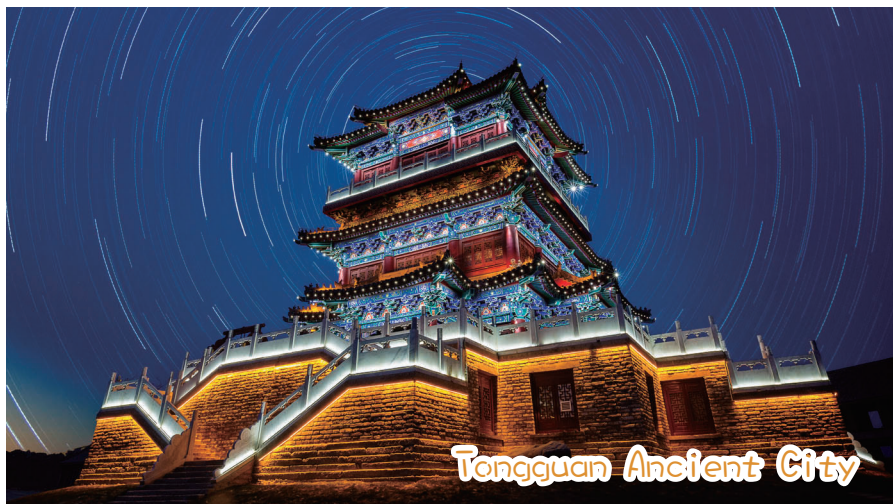
📍 East Bank of You River Park, Linwei District, Weinan

It is a newly built folk culture food street, with architecture of the style of the Ming and Qing Dynasties, black tiles, and water flowing beneath the little bridge, giving a quite ancient sense. You can go to the antique city in the old street to experience "treasure appraisal", and the opera house on the street will offer traditional opera performances irregularly.

Tongguan County

📍 Tongguan County, Weinan City

Tongguan, a county with a long history, lies at the east end of The Yellow River in Shaanxi Province. You can taste the most authentic Tongguan Roujiamo, Soup with Griskin, Wanshengyuan Pickles, Yellow River Catfish Soup, Stewed Fried Pastry and other delicacies.



Tongguan Ancient City

Weinan Best Souvenirs



- Fuping Dried Persimmon
- Rafter-like Steamed Bun
- Dali Winter Jujube
- Pucheng Pear
- Limekiln Pastry
- Liuqu Qiongguo Candy
- Wanshengyuan Pickles



Only three pieces of the noodles could make you full.

Dipping Sauce Noodles



"The noodles are white, thin and smooth, and the soup is sour and spicy. The noodles are divided into pots, and the more you chew, the more fragrant you feel."

Yangling is an important birthplace of Chinese farming civilization. You can't come here without tasting the local characteristic. Noodles are usually sold by bowl, but Dipping Sauce Noodles are usually sold by piece. The noodles are usually 5 centimeters wide and 100 centimeters long. Three pieces can fill you up. The way of having Dipping Sauce Noodles is putting the noodles and soup into the pot, dipping your noodles into a bowl of sauce or tomato and egg soup, and eating them at the same time.

Recommended Restaurants

Zhen Zhen Dipping Sauce Noodles with Potherb

A restaurant recommended by the locals

📍 Shennong Road, Yangling District, Xianyang
☎ 13119140777

Ning Li Restaurant

A restaurant applying for the title of intangible cultural heritage of its Dipping Sauce Noodles

📍 28 Xinong Road, Yangling District, Xianyang
☎ 029-87011919



The Food Representing
the Flavour of Hancheng
the Best

Mutton Hele



"Mutton Hele with a sesame cake, is Hancheng people's favorite food combination."

Recommended Restaurants

Wang Jun Mutton

A restaurant recommended by the locals

- 51 Zhuangyuan Middle Street, Hancheng
- 15891543163

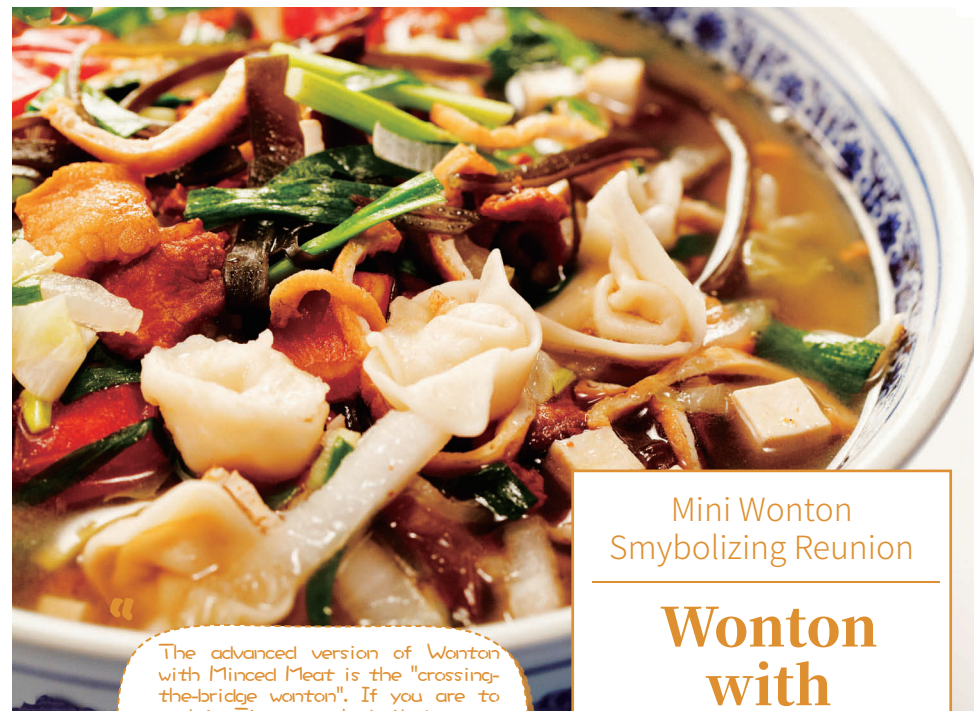
Zhang Xue Mutton Hele

A restaurant recommended by the locals

- 53 Renmin South Road, Hancheng
- 0913-5222720

If you ask what Hancheng's most famous dish is, it must be Mutton Hele. For food lovers, except a bowl of Mutton Hele, nothing can prove their arrival at Hancheng.

Mutton Hele pursues features of "red but not spicy, oily but not greasy", and uses seasoning of heavy flavour. The soup is sour, spicy, salty, mellow, and fragrantly oily. Mutton Hele is made from buckwheat, which is cool-nature and rich in fiber, and in all cereals is known as the most nutritious food, and which can lower your blood fat and clear your intestines and stomach. Mutton is hot-nature by contrast, thus complementary to buckwheat, gives quite an effect of health combined with buckwheat.



Mini Wonton
Symbolizing Reunion

Wonton with Minced Meat

The advanced version of Wonton with Minced Meat is the "crossing-the-bridge wonton". If you are to cook it: First, put the boiled wonton into a large bowl and place the bowl in the middle of the table; Second, take a small bowl for some mince meat soup; Finally, put some wonton in your bowl with some rice vinegar. Then, you can enjoy this delicacy.

Wonton with Minced Meat is the special wheaten food of Hancheng, with the meaning of "reunion and happiness". Although it is just a local snack, but it is Hancheng people's most important dish for treating their relatives and friends and guests on important occasions, and also the essential traditional food for Hancheng people during the Spring Festival.

"The smaller, the better" is the Hancheng people's idea of wonton, and the "needle tip-like wonton" is considered as the best wonton. Wonton, put on a steaming rack one by one forming circles is a symbol of reunion. The minced meat soup usually uses bone soup or chicken soup, and the side dishes contains every delicacies with both meat and vegetables. So, in this way, you can enjoy the Wonton with Minced Meat perfect in color, shape, taste and aroma.

Recommended Restaurants

Chang's Hancheng Flavour

A popular crowded restaurant with all kinds of snacks

- Hanyuan South Road, Hancheng
- 0913-5362227

San She Mansion

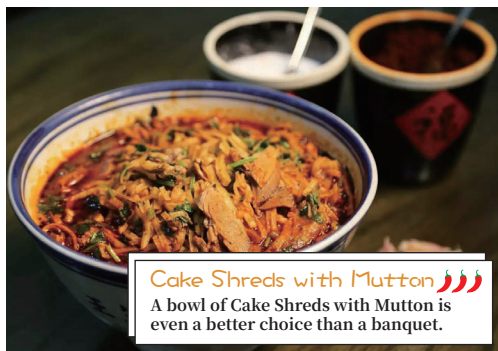
It is originally a century-old house, with an antique style and excellent environment.

- 8 Huancheng East Road, Hancheng City
- 0913-5123999

At the gate of Hancheng Ancient City, near Chenghuang Temple



The following are delicacies of Hancheng awaiting your bite. Just go to the major food streets for them.



Cake Shreds with Mutton 🌶️🌶️
A bowl of Cake Shreds with Mutton is even a better choice than a banquet.



Sesame Cake !!
It is usually served with Mutton Hele.



Hancheng Thirteen Dishes
It is a series of dishes with pork as the main material.



Hancheng Steamed Wheaten Food
It has a good connotation and ancient cultural accumulation inside.



Rice crust with Chinese Prickly Ash 🌶️
The used Dahongpao prickly ash is a Hancheng specialty.



Baked Dough
It is Hancheng local pastry, crispy and delicious

Hancheng Gourmet Streets

Ancient City Gourmet Street

📍 Huangmiao Lane, Hancheng -----> in the Hancheng Ancient City

Jincheng Food Street, built in the late Qing Dynasty, is a representative street of the Hancheng Ancient City, where you can see the combination of architectural complex and slabstone pavements, gray tiles, walls with cob, corridors of ancient style and other pleasant elements.

Minyang Night Market

📍 239, East Section of Taishi Street, Hancheng

It is Hancheng's most popular night market, with a large scale and hustles and bustles. There will be tens of thousands of people having snacks here during the summer peak hours.

Jinta Night Market adjacent to Jinta Park, a time-honored place

📍 Intersection of Yellow River Street and Jinta West Road, Hancheng

Jinta Night Market is pretty crowded at night. All kinds of snacks are available here: roast meat, wheaten food, pot-stewed meat and vegetable, beer, etc.

Xiangshanli

📍 Xiangshan Road, Hancheng

A special street with the theme of "Fragrant Hill Red Leaves". Bai Juyi, a poet of the Tang Dynasty, has his ancestral home in Fragrant Hill(Xiangshan, in Chinese), and thus is called Xiangshan Recluse. Xiangshan Road of Hancheng is also named for the reason.



Ancient City Gourmet Street

Chinese Prickly Ash



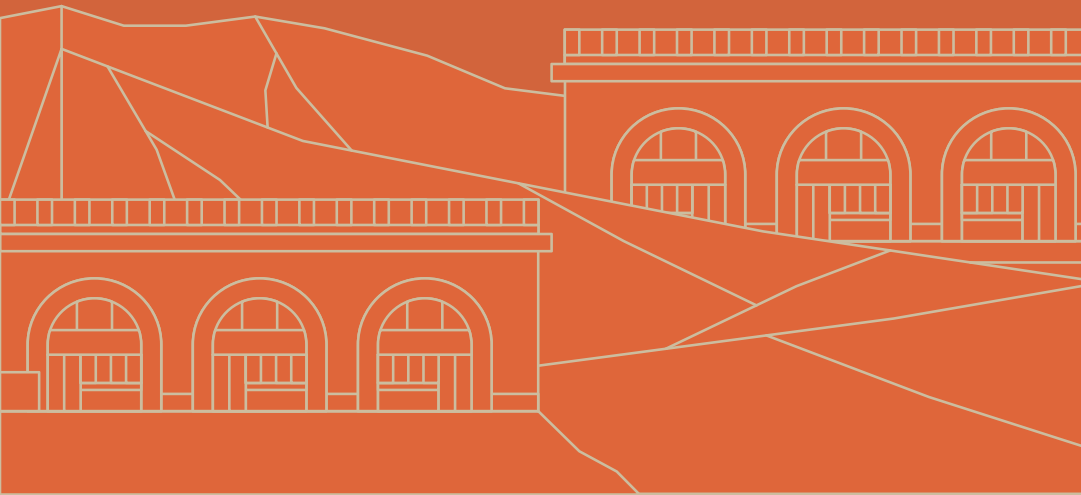
Hancheng Best Souvenirs

- Dahongpao Prickly Ash
- Rice crust with Chinese Prickly Ash
- Prickly Ash Yogurt
- Prickly Ash Beer

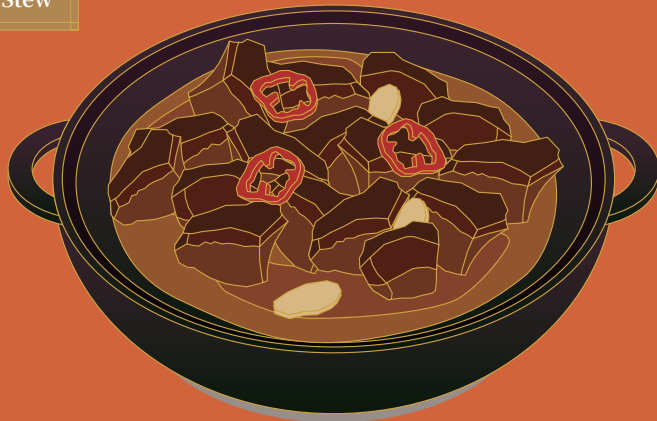


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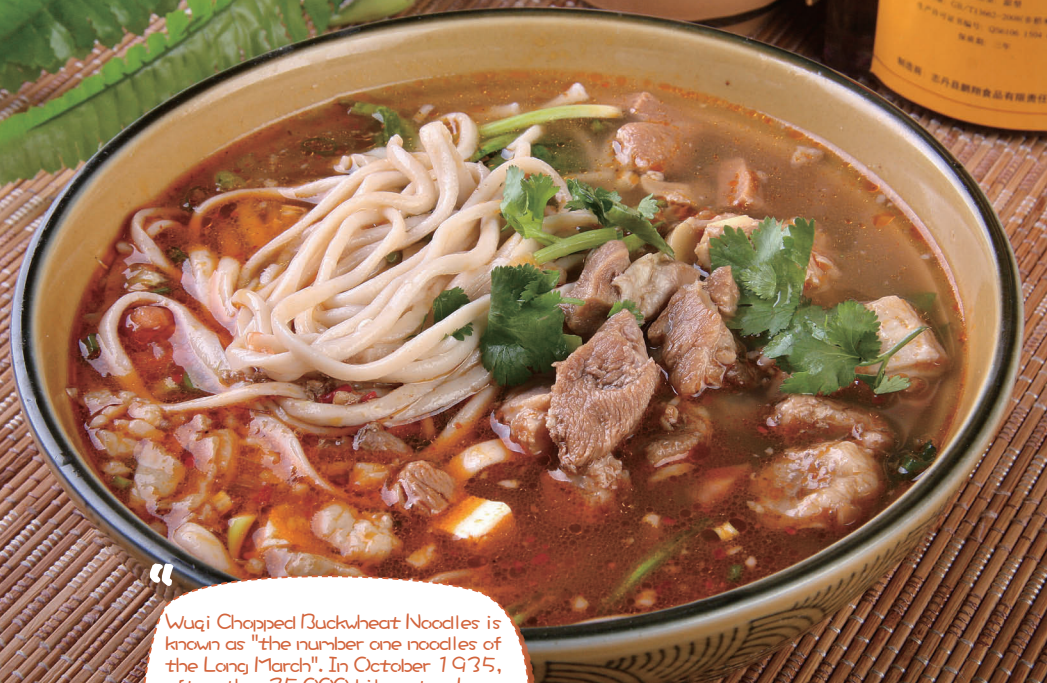
Northern Shaanxi: A Bite of the Loess Plateau



Mutton Stew



Northern Shaanxi is the central part of The Loess Plateau in China, a high latitude area with a frost-free period, and with millet as the main grain, along with buckwheat and other cereals. The cuisine here is as melodious and bold as folk songs on the Loess Plateau. The most iconic dishes are stewed mutton, chopped buckwheat noodle, Shaanxi donuts, potato shreds steamed with flour, etc.



Wuqi Chopped Buckwheat Noodles is known as "the number one noodles of the Long March". In October 1935, after the 25,000-kilometer Long March, the Central Red Army successfully arrived in Wuqi Town. The first meal they ate here was Chopped Buckwheat Noodles. Chairman Mao Zedong praised: "This is the best meal on the Long March. Northern Shaanxi is a good place!"

Chopped Buckwheat Noodles is the favorite food for the northern Shaanxi people for treating guests and for every festival. Northern Shaanxi is rich in buckwheat, which is nutritious coarse grain high in protein and vitamin, and low in fat. The local people have created many delicacies with it, and Chopped Buckwheat Noodles is the most popular one.

A qualified bowl of Chopped Buckwheat Noodles with Mutton depends on the savoury mutton soup. Buckwheat noodles is cool-nature, while mutton is hot-nature, so the combination of them can be a perfect balanced dish. The techniques of Chopped Buckwheat Noodles in Wuqi County and Zhidan County have been included in the protection list of the intangible cultural heritage of Shaanxi Province.

The Number One Noodles of the Long March

Wuqi Chopped Buckwheat Noodles

Recommended Restaurants

Wuqi Ma's Courtyard

It is where the Red Army successfully join forces.

- 📍 Liuhewan Village, Wuqi County, Yan'an
- ☎ 0911-7616139

A Taste of Wuqi

A restaurant recommended by the locals

- 📍 2 Shangcheng Community, New District, Baota District, Yan'an
- ☎ 0911-2556000

The Love for Potatoes of the People in Northern Shaanxi

Potato Shreds Steamed with Flour

In northern Shaanxi, "potatoes are usually considered as staple food". Potato Shreds Steamed with Flour, Minced Potato Balls, Steamed Potato Balls, Cold Potato Noodles and other potato delicacies are all invented by northern Shaanxi people.



In northern Shaanxi, people are used to calling potatoes (malingshu, a Chinese name) "yangyu", which is one of the main crops in the region. It is a food originally made with the simplest ingredients to fill the stomach and has now become a local snack with great northern Shaanxi characteristics. In Yan'an, you can taste it either in street restaurants or upscale restaurants.

Yangyu Caca can be served as a dish, and also as a staple food. Its cooking method is very simple: you should cut potatoes into strips, mix them with dry flour, steam them and finally prepare a bowl of tomato sauce as a match for the strips. Some people like another way: cooling steamed potato strips, adding garlic, pepper, chopped green onion and other seasoning together stir-fried, and then getting a dish of fragrant Yangyu Caca.

Recommended Restaurants

Huang Tu Qing Restaurant

A restaurant near Date Garden-Site of the Former CCP Secretariat

- 📍 Zaoyuan Style Street, Zaoyuan Road, Yan'an
- ☎ 0911-8095088

Old Yan'an · Yan'an Cuisine

It was ranked the first in the "Most Popular Shaanxi Cuisine in Yan'an" list of Dianping in 2021.

- 📍 Near Pagoda Mountain Ticket Office, Jialing Road, Baota District, Yan'an City
- ☎ 0911-2385777



Shaped like a Copper Coin, a Symbol of Reunion

Northern Shaanxi Donuts

Northern Shaanxi Donuts is the most classic snack in northern Shaanxi. Every family would make pleasant efforts for it during the Spring Festival. The manual skill of Northern Shaanxi Donuts can be traced back to the Qin and Han Dynasties-it is the crystallization of the locals' wisdom. The fried donuts are crispy outside and soft inside, with a golden color and copper coin shape. In the local folk culture, it is a symbol of abundance and auspiciousness, meaning **reunion and happiness**.



Meaning All Going Well and Getting Better Year after Year

Glutinous Millet Cake

The Rice Cake is a popular snack in northern Shaanxi, also known as "Fried Cake", "Xi Cake", "Prosomillet Cake" and so on. The northern Shaan xi's rice cake is made of soft glutinous millet from the Loess Plateau. The process of making Glutinous Millet Cake is that the millet is ground into flour, and then steamed and fried. It is golden in color and sweet in flavour. People in northern Shaanxi have rice cakes on many occasions, especially during New Year and other festivals and in weddings and funerals. "Cake" in "Glutinous Millet Cake" has the same pronunciation with "high" in Chinese(both the two words are "gao" in Chinese). Therefore it has a meaning of "All Going Well and Getting Better Year after Year".



These two classic snacks can be found in authentic northern Shaanxi restaurants.



Recommended Restaurants

Old Town Pancake House

A restaurant recommended by the locals, with many branches

- 📍 Building No.10, Anding East Road, Zichang City, Yan'an
- ☎ 13892137685

Sanhe Pancake Restaurant

Recommended by the Locals

- 📍 Intersection of Anding Road and Kaiyuan Avenue, Zichang City, Yan'an City
- ☎ 13892170588

Zichang Pancake is a traditional snack of Zichang County, Yan'an City, and has a long history. Unlike the pancakes in Shandong, Tianjin or other places, Zichang Pancake is the "most small pancake", with the size of only a bowl, as thin as a piece of paper, bright white in appearance and chewy in mouthfeel. You can have Zichang Pancake with dried bean curds, crispy meat slices, stir-fried dishes, cold vegetable dishes, hot tofu, etc, and leek flower sauce, tomato sauce, hot chili oil, pepper oil and cooked sesame are the standard pancake dipping condiments.

During summer, most people would prefer pancakes with dried bean curds and red dipping sauce. After enjoying a delicious pancake, drinking a bowl of cold pancake soup is the best way to beat the heat. In chilly winter, a bowl of hot tofu pancake can take the chill off.

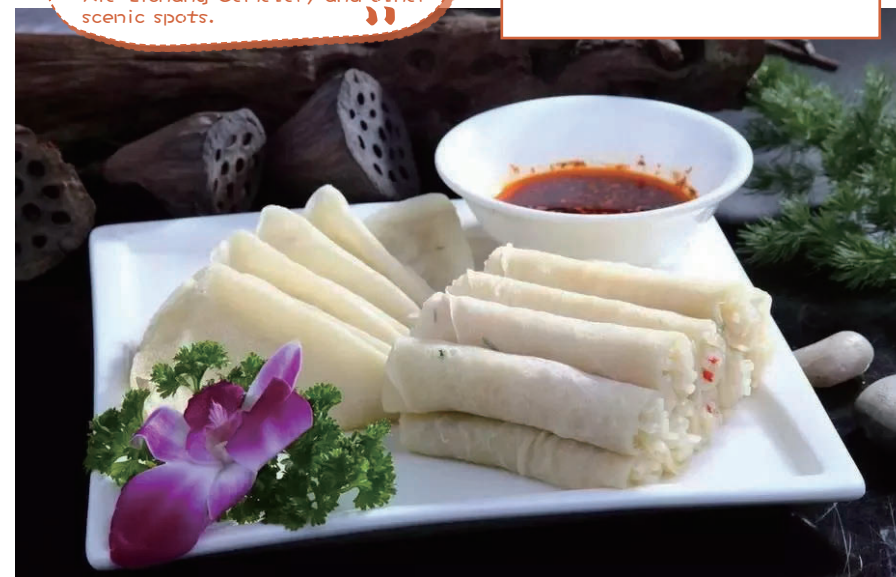
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If you want to try authentic Zichang Pancake, you can go to Zichang City, 90 kilometers north of Yan'an. There you can also pay a visit to Zhongshan Grottoes, Anding Ancient Town, Xie Zichang Cemetery and other scenic spots.

”

An Exquisite Delicacy on the Loess Plateau

Zichang Pancake



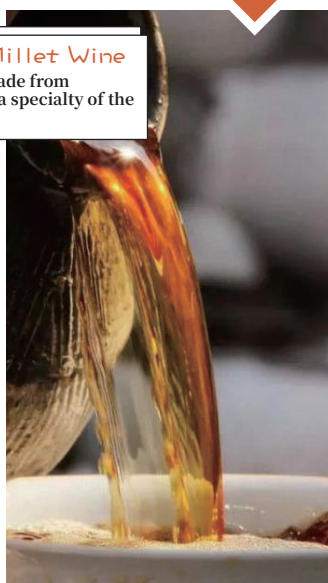


The following are delicacies of Yan'an awaiting your bite.
Just go to the major food streets for them.



Linseed Porridge
It is pretty nutritious and fragrant.

Glutinous Millet Wine
It is good wine made from glutinous millet, a specialty of the Loess Plateau.



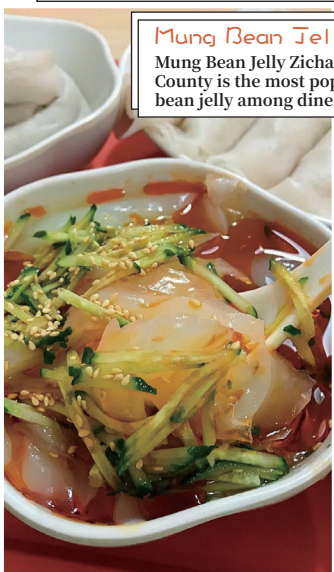
Minjie
It is one bowl of noodles eaten with 15 bowls of ingredients.



Ganquan Dried Bean Curds
As an iconic product of Chinese National Geography, it is your qualified souvenir.



Spicy Gigot
It is the signature delicacy of Erdao Street Night Market in Yan'an.



Mung Bean Jelly
Mung Bean Jelly Zichang in Zichang County is the most popular mung bean jelly among diners.



Northern Shaanxi Haggis
If not minced, it will lose its taste.



Yellow Pancake
In the customs of northern Shaanxi, it is a special food for the Qingming Festival.



Porridge with Copper coin-like Black Soybeans
It is a local snack made from coarse food grain.



Gourmet Tour in Yan'an

Route 1: Yan'an Red Tour



Route 2: A Tour of the Yellow River Kaleidoscope



**Erdao Street Night Market**

📍 Intersection of Erdao Street and Dadongmen Street, Baota District, Yan'an

As a symbol of Yan'an's night market culture, it is decorated with northern Shaanxi cave-style dining cars, clothing and tables and chairs with northern Shaanxi characteristics. It is a 100-meter market with more than 100 food stalls with the special characteristics, lining up one by one. Li Laoer's Spicy Gigot is the most popular one here.

Golden Yan'an Cultural Park

📍 Hezhuangping Town, Baota District, Yan'an

Located beside the Yanhe River of Yan'an, it is a new landmark of Yan'an attractions, with a large-scale combination of retro buildings, folk customs, food, performing arts, and homestay hotels, providing a beautiful night view. The show "The Thirteen Years in Yan'an" and the cave-style homestay hotels are highly recommended.

Yan'an 1938 Block

📍 Zaoyuan Square, Zaoyuan Road, Baota District, Yan'an

Next to Date Garden-Site of the Former CCP Secretariat, the block shows the original style of the old town of Yan'an during the revolutionary years. The nearby "The East Is Red" Theater has a red cultural show called "Yan'an, Yan'an!"



Golden Yan'an

**Yan'an Best Souvenirs**

- Yan'an Millet
- Luochuan Apple
- Ganquan Dried Bean Curds
- Yanchuan Date
- Huanglong Walnut
- Glutinous Millet Cake



**The best mutton is in northern Shaanxi,
and the best northern Shaanxi mutton is in
Hengshan County.**



Eating Big Pieces of
Meat and Drinking with
a Big Bowl

**Hengshan
Stewed
Mutton**

"Only Eating Mutton" has been the custom of northern Shaanxi people since ancient times. Some have jokingly said the local goats live with herbal medicine and mineral water, singing Xintianyou (a local melody) and doing the yangko. Yulin is located in the Loess Plateau, and the goats there like eating natural herbs, especially thyme commonly known as "Baillixiang", which has an excellent effect on removing the goats' odor. Therefore, Hengshan's mutton is more delicious than that of other places, fragrant without odor, fat but not greasy, and thus enjoy the reputation of the "meat as valuable as ginseng".

In northern Shaanxi, mutton has a variety of cooking methods. However, the stewed mutton is always the first choice of northern Shaanxi people for entertainment. Hengshan Stewed Mutton has now become intangible cultural heritage of Shaanxi Province. The trick of making the quite popular stewed mutton is retaining the original flavour of fresh mutton, chopped into big pieces, stewed in a big pot with high heat with just a little seasoning.

Although Hengshan Stewed Mutton can be found in Xi'an, if you want to feel the authentic flavour, you are advised to visit Yulin for it and experience the hospitality of northern Shaanxi people.

Recommended Restaurants**Lao Cun Zhang Stewed Meat**

A restaurant recommended by the locals, with many branches

📍 437, Yulin Avenue, Yuyang District, Yulin
☎ 0912-8118123

Heng Yuan Xiang · Hengshan Mutton Brand Restaurant

A restaurant recommended by the locals

📍 50 Yuxi Avenue, Yuyang District, Yulin
☎ 0912-3473333



A Perfect Souvenir

Handmade Hollow Noodles

Handmade Fine Dried Noodles is a kind of ancient wheaten food of Han nationality. In Jia County, Yulin City and Zhangjiashan Town, Wubu County, Handmade Hollow Noodles has a history of over thousands of years. The locals have spread the original technique of making the handmade noodles through oral teaching from generation to generation. There are more than a dozen procedures, which take about 20 hours. The cross section of each noodle has a hole of a needle tip size, so the locals give the name Handmade Hollow Noodles.

This noodles are easy to carry and can be a **good souvenir**. People usually have them with mutton soup or spicy and sour soup. They are easy to cook and digest, and boilproof with proper toughness, and give a lingering aftertaste.



In addition to tasting the most authentic Handmade Hollow Noodles, you can also experience the process of making the noodles and appreciate the traditional performances and folk crafts in Chenjiayan Village of Jia County, and Zhangjiashan Village, Rangou Village and Gaojialeng Village of Wubu County.



A Main Course with Pork, Mutton and Chicken

Yulin Three Fresh Delicacies

Yulin Three Fresh Delicacies is a main course in northern Shaanxi food, which is the essence of northern Shaanxi cuisine. Its cooking process is complicated, and it is perfect in color, aroma, taste and shape.

The "Three Delicacies" refers to the **pork, mutton and chicken, which have different mouthfeels after cooking**. Several cooking techniques are required for making this dish: braising, boiling, frying, steaming, etc. Lots of vegetarian food is also needed in this dish, including fried potato chips, sweet potato sheet jelly, egg pancake slices, spinach, agaric, shredded kelp, daylily and so on. Yulin, as a frontier fortress, integrates with multi-ethnic groups, and this dish fully reflects the inclusiveness of Yulin food culture.



Both Emperors Kangxi and Qianlong went to Yulin and tasted Yulin Three Fresh Delicacies. They all liked it, full of praise, and treated foreign ambassadors with this it as the last and most important dish in the Palace.

Recommended Restaurants

Yulin Three Fresh Delicacies

It was ranked the first in the "Yulin Top Restaurants with Shaanxi Cuisine" list of Dianping in 2021.

📍 204 Huaide Road, Yulin
☎ 0912-8697777

Sai Shang Restaurant

"Shaanxi Time-honored Brand"

📍 44 Yuyang Middle Road, Yuyang District, Yulin
☎ 0912-3523456



The following are delicacies of Yulin awaiting your bite. Just go to the major food streets for them.



Yulin Tofu
It is an iconic product of Chinese National Geography.



Zizhou Guoxian
The restaurant Zhou's Guoxian is the most famous in Zizhou.



Jia County Baked Spiral Dough
It gets its name from the layers of spiral texture on its surface.



Zhenchuan Ganlu
It is a traditional snack easy to take.



Fried Prosomillet Cake
It is a traditional snack with sweet memories of Wubu people at every festival and at New Year.



Mizhi Donkey Board Intestines
It is mellow, spicy and delicious.



Heilengleng
It shows the love for potatoes from people from northern Shaanxi.



Gourmet Tour in Yulin

Route: A Trip for the Scenery of the Northern Fortress



Yulin's Gourmet Streets

Yulin Old Street

339 South Street, Yuyang District, Yulin

It is Yulin's most retro and popular street, with a total length of two kilometers. There are six buildings: the Wenchang Pavilion, the Ten-thousand-Buddha Tower, the Xingming Tower, the Bell Tower, the Kaige Tower and the Drum Tower.

Confucius Temple Pedestrian Street

Sanguanhui Alley, Yuyang District, Yulin

It is not only a newly built cultural block, but also a literary and artistic holy place in the downtown area. There are the North Shaanxi Folk Museum, the Museum of Ancient Stele Art, the North Shaanxi Red Collection Hall, the China Abacus Museum, where you can have a deeper understanding of Yulin folk culture.

Yulin Best Souvenirs



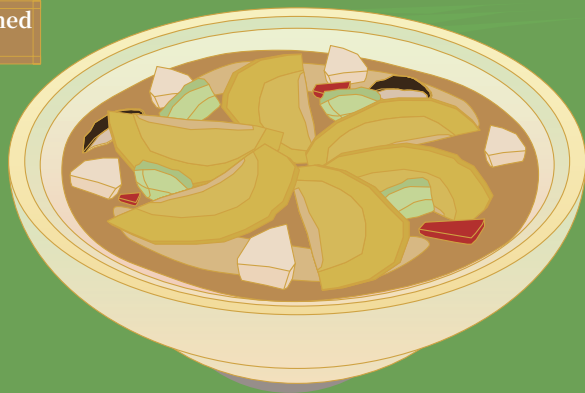
- Jiaxian Red Date
- Handmade Hollow Noodles
- Zizhou Guoxian
- Zhenchuan Ganlu
- Baked Spiral Dough
- Straw hat-like Pancake
- Baked Cake with Brown Sugar
- Wantuo
- Fuxiang Baked Pie

03

Southern Shaanxi: Taste of Qinling Mountains



Ziyang Steamed
Hot Pot

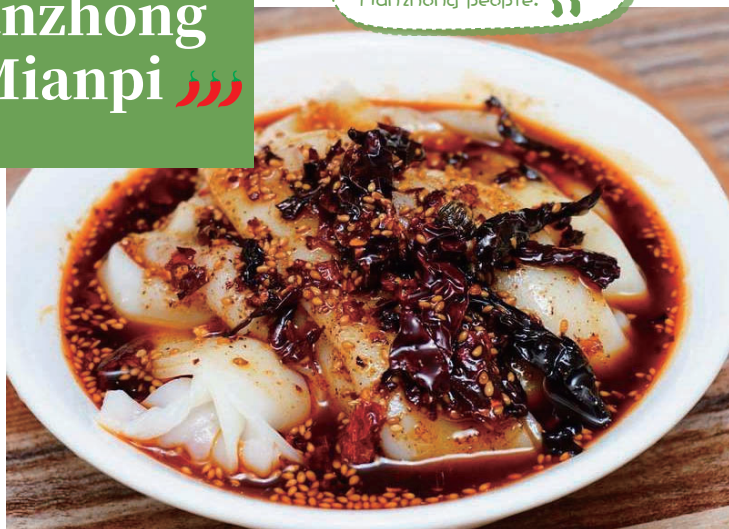


Southern Shaanxi is located at the southern foot of the Qinling Mountains. The Han River flows through Hanzhong, Ankang and Shangluo from west to east. It has a humid climate, beautiful scenery and rice as the staple crop. Southern Shaanxi occupies such a superior location near the mountains and by the river that the food there brings together the spirit of the mountains and the water. You can find both sour food and spicy food there, simple but delicious. Numerous delicious and fragrant dishes such as Ziyang Steamed Hot Pot, Ningqiang Walnut Bun, Hanzhong Mianpi, Konjac Noodles with Pickled Cabbage are the most iconic ones in the Qinling Mountains.



Hanzhong Number
One Snack

Hanzhong Mianpi



“A bowl of Mianpi with bowl of Vegetable Bean Curds, is the "best combo" as breakfast for Hanzhong people.”

Hanzhong Mianpi (rice noodles in Hanzhong City) is the number one among "Four Hanzhong Unique Snacks". Different from Liangpi of the central Shaanxi plain, Hanzhong Mianpi is generally served hot, so it is also called "Hot Mianpi". Because it is made of rice, it tastes very soft and glutinous.

Hanzhong is close to Sichuan and Chongqing, so the spicy taste is dominant. Here, each restaurant selling Mianpi has its own secret recipe: some work hard on the chilli oil; some make unique dipping sauce; and some add other starch to the rice pulp to improve the taste. They have created their own characteristics, which are greatly enriching the flavour of Mianpi.

Recommended Restaurants

Zhou's Chili Oil Mianpi

23 Zhongshan Street, Hantai District, Hanzhong
0916-2222698

Zhang Mingfu Mianpi

180 East Street, Hantai District, Hanzhong
13008453201

Jiang's Lentil Mianpi

5 Youai Road, Hanzhong
15309169949

The following are some restaurants recommended by the locals.



A Good Partner of
Mianpi

Vegetable Bean Curds



Vegetable Bean Curds, also known as Vegetable Bean Curds Porridge, has a long history. It is a special snack that Hanzhong people never get sick of. It is a perfect match of Hanzhong Mian pi, and you can try it at the local restaurants selling Mianpi. The quality of Vegetable Bean Curds all depends on the effort of "solidifying tofu". The tofu made with good sour starch solution is white, soft and tender, with a lingering aftertaste and a slightly sweet taste.

A Perfect Souvenir

Ningqiang Walnut Bun



“In the 26th year of the reign of Emperor Guangxu of the Qing Dynasty, Empress Dowager Cixi fled to Xi'an with Emperor Guangxu. Ningqiang local officials rushed to Xi'an to show their worship and respect, and once sent Ningqiang Walnut Bun as royal tribute.”

Ningqiang Walnut Bun is a traditional snack in Ningqiang County, Hanzhong City. After a hundred years of spread, now the cooking technique of Ningqiang Fuxing Time-honored Brand Wang's Walnut Bun has been included in the list of intangible cultural heritage of Shaanxi Province. The snack is as small as a porcelain cover, with a golden color and a good fragrant crispy taste. It is easy to store, which makes it keep the original color and taste after days.

The key to the fragrance of Walnut Bun is the process of making walnut puree: soaking the peeled walnuts into water, cutting them into pieces, adding salt, Chinese prickly ash and other spices, soaking the walnuts again, triturating them into puree, adding sophora alopecuroides, vegetable oil and other materials, soaking and fermenting them until fragrance can be smelt.

Recommended Restaurants

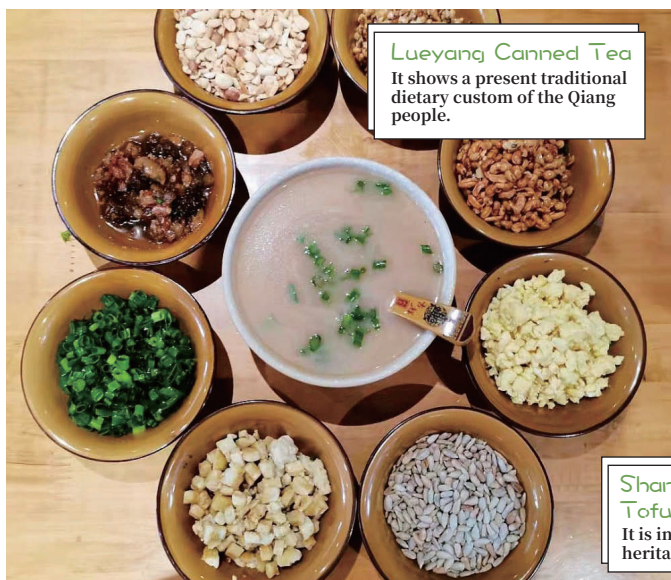
Fuxing Time-honored Brand · Wang's Walnut Bun

It is a century-old restaurant. Its Walnut Bun is a good souvenir.

South Street, Ningqiang County, Hanzhong City
13571641647



The following are delicacies of Hanzhong awaiting your bite. Just go to the major food streets for them.



Lueyang Canned Tea
It shows a present traditional dietary custom of the Qiang people.



Shangyuanguan Fermented Tofu with Chillies
It is in the list of intangible cultural heritage of Shaanxi Province.



Starch Solution Noodles
Emperor Gaozu of Han Dynasty, Liu Bang, and his prime minister Xiao He gave their praise.



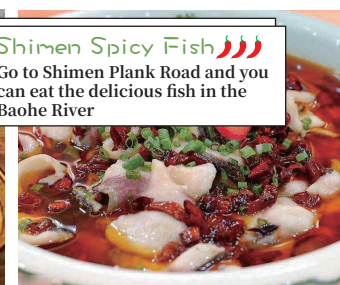
Ningqiang Chicken with Chilli
It is a snack of Sichuan flavour that can be tasted in Shaanxi.



Xixiang Beef Jerky
It is a good souvenir.



Liuba Country Banquet
Purple Cypress Mountain gives the most beautiful scenery and "The Eight Dishes" the best flavour.



Shimen Spicy Fish
Go to Shimen Plank Road and you can eat the delicious fish in the Baohe River



Gourmet Tour in Hanzhong

Route 1: Ecotourism of Landscape



Route 2: A Tour of the Western Han and Eastern Han Dynasties and the Three Kingdoms





The Qingmichuan Ancient Town

📍 Qingmichuan Town, Ningqiang County, Hanzhong

Located in Qinling Mountains, Qingmichuan Town is full of romance characters. The novel "Qingmichuan" and the TV series "Man of the Times" have made this town a tourist hot spot. You can have authentic Walnut Bun, Cask Fish and other flavourful food in the old street built in the Ming and Qing Dynasties.

Zhuge Town 📍 Wuhou Town, Mianxian County, Hanzhong City

It is a Zhuge Liang-themed retro town, next to the Zhuge Liang Temple, Ma Chao's Mausoleum and other historical sites, where you can taste a variety of southern Shaanxi flavourful snacks. Do not miss the performance "Northern Expedition Memorial" if you reach the town.

Qianxing Road Star Night Market

📍 Qianjin Road, Hantai District, Hanzhong

It is the most popular night market in the downtown of Hanzhong, mainly featuring Hanzhong barbecue and snacks. Zhang Mingfu Mianpi, a time-honored brand restaurant is the most popular in this market.

Horsepond Food City

📍 Nantuanjie Street, Hantai District, Hanzhong

It is a food city with mainly snacks of Hanzhong characteristics. Nearby are the "Three Ruins Sites of the Western Han Dynasty": the Hantai Site, the Terrace of Acknowledging the General, and the Site of Horsepond, which is within walking distance.



The Qingmichuan Ancient Town

Hanzhong Best Souvenirs

- Hanzhong Xianhao Tea
- Xixiang Beef Jerky
- Walnut Bun
- Xiegun Yellow Rice Wine
- Liuba Honey
- Xixiang Cherry
- Ningqiang Ch'iao-She Tea
- Yangxian Black Rice



Native Chicken ▶

Pig Trotter ▶

Lotus Root ▶

Daylily ▶

Agaric ▶

Lentinus Edodes ▶

Egg Dumpling ▶

Radish ▶



A Dish with Different
Ever-lasting Tastes

Ziyang Steamed Hot Pot

When Liu Bang led his army to Ziyang, it is said that the locals held a banquet to welcome them. The chef put the pig trotters, hens, squids, black fungus and lotus roots into a big black pot and steamed them overnight. In the morning, Liu Bang's army woke up and smelled the fragrance, polishing off the cooked food and finding it very spirit-lifting. This how the "Steamed Hot Pot" came.

Ziyang Steamed Hot Pot is originated in Ziyang County, it is invented by the boatmen near the Han River when they were dining together. The boatmen from the southern part wanted to have egg dumplings of their hometown, and the merchants from the northern preferred the pig trotters of theirs; and the boatmen's families wanted to have delicious cuttlefish, while the merchants' ones wanted to taste chicken soup-so the fusion of northern and southern flavours arose at the historic moment. Later, this dish became the most important main course in Ankang on New Year's eve.

Ziyang Steamed Hot Pot is quite exquisite in cooking, and the raw materials are native chicken, pig trotters, lotus roots, radishes, daylily, agaric, lentinus edodes, egg dumplings, cuttlefish and dried vegetable. All of them have separated cooking time, and after daylong indirect steaming, the dish is fully prepared perfect in color, aroma, taste and shape, with the original flavours of the materials.

Recommended Restaurants

He's Courtyard

The owner is He's family's third-generation inheritor of Ziyang Folk Songs

📍 East Side of Highway Bus Station, Ziyang County, Ankang City
☎ 0915-3011111

Lotus Restaurant

It is an iconic restaurant with southern Shaanxi cuisine, with 30 years of history.

📍 2 Bridge Road, Hanbin District, Ankang
☎ 0915-3011111

Lotus Restaurant has a number of branches in Xi'an, with each providing the authentic flavour of southern Shaanxi cuisine.



Iconic Ankang Snacks

Ankang Steamed Noodles

“Steamed Noodles is usually a breakfast or lunch for Ankang people. The relatively popular restaurants were crowded in the very early morning.”



Ankang people start their day with a bowl of Steamed Noodles. Walking in the streets of Ankang, you can always see a Steamed Noodles restaurant waiting for your patronage.

Ankang Steamed Noodles has a mainly hot and sour taste. All the restaurants selling this snack have almost the same cooking method, and the differences lie in the sour soup and chilli oil, the nuances of which are the reason why diners like it, however. The snack uses vinegar but is not too sour, and offers a lingering aftertaste. Therefore, to get a qualified bowl of Ankang Steamed Noodles, the sour soup and chilli oil are the key. For that, each restaurant selling the snack has its own secret seasoning recipe.

Recommended Restaurants

Huang's Steamed Noodles

A restaurant recommended by the locals

📍 2 Gulou West Street, Hanbin District, Ankang
☎ 18091578288

Ma Guoqing Steamed Noodles

A restaurant recommended by the locals

📍 57 Gulou West Street, Hanbin District, Ankang
☎ 13991539560

Tan's Steamed Noodles

A restaurant recommended by the locals, with many branches

📍 77 Peixin Street, Hanbin District, Ankang
☎ 18992506990

📍 with a branch in Yongxingfang, Xi'an.



“You can find Fried Preserved Pork with Potato Cake, Fried Preserved Pork with Salted Cowpeas, Fried Preserved Pork with Bamboo Shoots, Chopping Board Preserved Pork and many other dishes-you see, Preserved Pork can be combined with any delicacy.”

Preserved Pork is the most popular food for people in Ankang and even the whole southern Shaanxi. At the end of the year, every family here started to slaughter pigs, and prepare smoked preserved pork and sausage. All of this is the best gift for them after a year's hard working.

Ankang's most authentic Preserved Pork is in Zhenping County, the most southern in Shaanxi. The process of making Preserved Pork is simple, and just includes a few steps: chopping the fresh pork into pieces, evenly rubbing it with salt and spices to get it fully salted, and then hanging the pork above the cooking bench. Years' smoke from the bench cures the salted pork, and the pork will become golden when it is dehydrated-finally Preserved Pork is ready. The aroma of the pork is mixed with the fragrance of pine and cypress branches, and thus offers the greatest flavour. The preserved pork made in this way is a green and natural delicacy easy to store and the longer it is stored, the better it will taste. The Zhenping Preserved Pork salting technique has been included in the fourth batch of intangible cultural heritage in Shaanxi Province.

The Taste of the New Year Deep in the Qinling Mountains

Preserved Pork

Recommended Restaurants

Jin Zhou Food Restaurant

There are many branches of it in Ankang, one of which is near the Anlan Tower and has a food museum inside.

📍 1 Huanggou Road, Hanbin District, Ankang City
☎ 0915-8888881

Xie Shi Restaurant

An old and famous restaurant with Shaanxi cuisine, recommended by the locals

📍 Fenghuang Avenue, Hanyin County, Ankang City
☎ 0915-5682999



The following are delicacies of Ankang awaiting your bite.
Just go to the major food streets for them.



Pork Stewed with White Cobbles
It is the "living fossil" of Chinese cuisine cooking skills.



Stir-fried Fairy Tofu
It is natural "jelly" from the mountains.



Kangkang Bread
It is a snack of Hanyin County, the "hometown of Shaanxi cuisine"



Konjac
The great "Konjac Beast" will not ever fatten you, so do not miss it.



Porcine Blood Curds
It is a "dark cuisine" in southern Shaanxi



Guqi Bread
The Guqi Bread from Shiquan Old Street is authentic



Hanging Bucket Meat
Bucket hanging is a special way of cooking in the mysterious Ba Mountain.



Gourmet Tour in Ankang

Route 1: A Tour of the Scenery of the Han River



Route 2: Ecotourism of Bashan Mountain





Ankang's Gourmet Streets

Ankang Dongguan Block

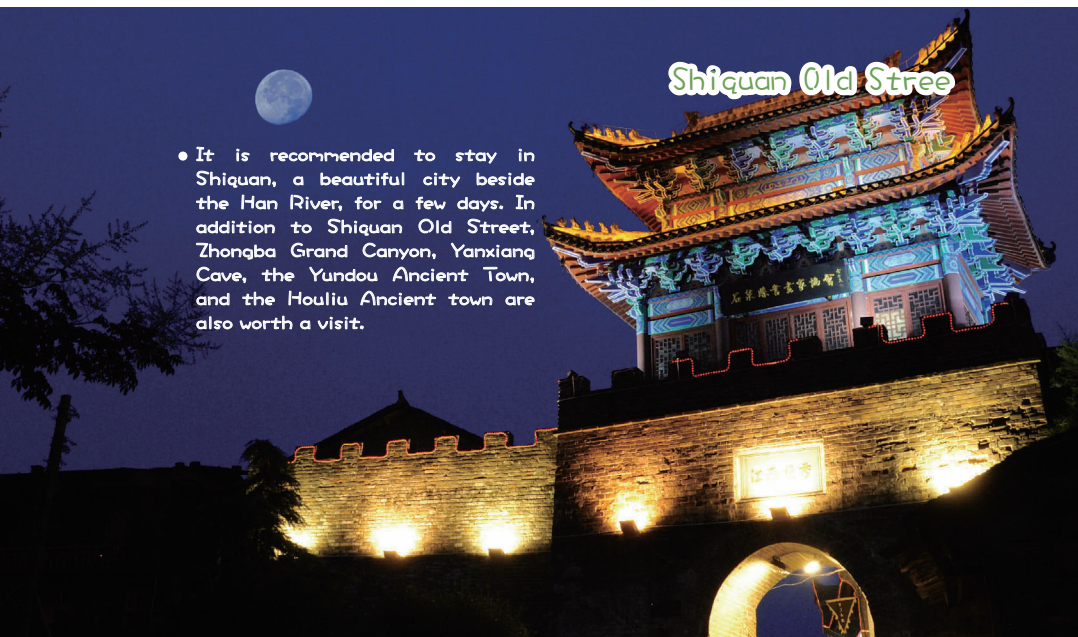
2 Bridge Road, Hanbin District, Ankang

Ankang Dongguan Block is an area with a long history where Hui people gather. Various Halal snacks here are highly praised by the Ankang locals. There are also five ancient Halal temples built in the Yuan, Ming and Qing Dynasties. The block has been awarded the title of "Historical and Cultural Block of Shaanxi Province".

Shiquan Old Street

West Section of Riverside Avenue, Shiquan County, Ankang City

Shiquan Old Street, with the style of the Ming and Qing Dynasties is a key cultural relic protection unit in Shaanxi Province. The landmark buildings such as the east gate and west gate, the King Yu's Palace and the Jiangxi Guild Hall are well preserved. Stone Pot Fish and Guqi Bread are the most distinctive food in the street.



Shiquan Old Street

- It is recommended to stay in Shiquan, a beautiful city beside the Han River, for a few days. In addition to Shiquan Old Street, Zhongba Grand Canyon, Yanxiang Cave, the Yundou Ancient Town, and the Houliu Ancient town are also worth a visit.

Ankang Best Souvenirs



- Ziyang Se-enriched Tea
- Preserved Pork
- Xunhan Double Sesame Cake
- Kangkang Bread
- Pingli Fiveleaf Gynostemma Herb
- Porcine Blood Curds
- Steamed Noodles
- Konjac



"In late Qin and early Han Dynasties, there were four sages who lived in seclusion in Shangshan Mountain near Shangluo. They ate the purple herbs, a local specialty, as their main course. Later, the herb was called "Shangzhi", and the four people were honored as "Shangshan Four Sages".



"Pork with Preserved Vegetable of Royal Fern"

Steamed Pork with Royal Fern

Recommended Restaurants

Joyson International Hotel · Restaurant
It has a deluxe environment, where you can have authentic Shangluo cuisine.

Intersection of Tongjiang West Road and Minzhu Road, Shangzhou District, Shangluo
0914-2030999

Steamed Pork with Royal Fern is a unique local dish of Shangluo, with a long history, and has been rated as one of the "Top Ten Classic Dishes in Shaanxi Province". Shangluo people use this dish to show their hospitality to their guests at a banquet.

The royal fern, "Shangzhi" in Chinese, is a fern herb with a purplish red tender stem and leaves that curl like chicken feet. The locals usually collect royal ferns in spring, when they are fresh and tender. It is a perfect match with the pork produced in Qinling Mountains. Steamed Pork with Royal Fern is perfect combination of the two materials, red in color, soft, oily but not greasy, and so tender that it melts in the mouth.

"The East is Red" Restaurant
An old and famous restaurant recommended by the locals

86 Center Street, Shangzhou District, Shangluo
0914-8083092



Intangible Cultural
Heritage of Shaanxi
Province

Zhashui Thirteen Dishes

In Zhashui County, Zhashui Thirteen Dishes is a unique feast for guests. According to the legend, it is a medicinal cuisine invented by Sun Simiao, the medicine king of the Tang Dynasty. It has the effect of improving the complexion and strengthening the body. Zhashui Thirteen Dishes is very exquisite, and is a banquet with four meat dishes, four vegetable dishes, four dried fruit dishes and a made dish named "Huakaifugui", together 13 ones. The selected dishes to be served are made of local native chicken and pork and traditional Chinese medicine. The ingredients can be adjusted according to the season or customers' preference, but the number of dishes is unchangeable.

A Delicious Snack
Beat Out

Potato Glutinous Rice Cake



"Yangyu", the potato's Chinese name, is also "malingshu" or "tudou" in Chinese. Jiujianfang Village in Zhashui is the birthplace of Potato Glutinous Rice Cake. The process of cooking Potato Glutinous Rice Cake is very strict: steaming some potatoes, which are abundant in Zhashui, slightly cooling them down, putting them in a stone trough or on a stone slab, evenly separating them with a wooden mallet, beating them with the mallet, cutting them into blocks or strips when the potatoes are beaten viscous with a bright color, heating them in a pot, and finally adding some Chinese sauerkraut, peppers and other ingredients. After all of these, the fragrant and inviting snack Potato Glutinous Rice Cake is ready.

Recommended Restaurants

Jing Quan Villa

You can taste the authentic Zhashui food here.

📍 Dangjiawan Street, Zhashui County, Shangluo City
☎ 0914-4325387

Sunny Yard

Providing homestay and home-made dishes, it is near Niubeiliang National Forest Park.

📍 Zhujijiawan Village, Zhashui County, Shangluo City
☎ 0914-4285222

All the restaurants recommended above sell delicacies like Zhashui Thirteen Dishes and Potato Glutinous Rice Cake.



These are delicacies that you do not want to miss in Shangluo, go to the major gourmet streets to find them.



Heilongkou Dried Bean Curds
It is a suitable souvenir.



Shanyang Pita Bread Soaked in Mutton Soup
It is Pita Bread Soaked in Mutton Soup from Southern Shaanxi.



Shangzhou Pan-fried Bun
It is Shangluo people's favorite breakfast.



Manchuan Eight Dishes
It is eight main courses for honored guests and during festivals.



Sipo Acorn Jelly
It is a local snack of Luonan County, Shangluo City.



Nanshan Steamed Bowl of Meat
It has the effects of invigorating blood circulation, regulating menstruation and relieving pain.



Chopping Board Preserved Pork
People in southern Shaanxi all have it for Chinese New Year celebrations.



Gourmet Tour in Shangluo

Route: A Tour of the Qinling Mountains



Niubeiliang National Forest Park

Shangluo's Gourmet Streets

Ancient Town of Fenghuang

● Zaokuan Road, Zhashui County, Shangluo City

An ancient town with a history of more than 1,400 years, it still retains more than 120 residential buildings of the Ming and Qing Dynasties, where there are many special restaurants with antique flavour and a strong sense of history.

Dihua Ancient Town

● Dihua Town, Danfeng County, Shangluo City

It is a historical and cultural block in Shaanxi, the prototype of the site in Jia Pingwa's novel "Qinqiang", and also the writer's hometown. In the ancient town, there is the Jia Pingwa Literature & Art Gallery and the beautiful Lotus Ponds Scenic Spot.

Zhongnanshan Mountain Fastness Scenic Spot

● Yingpan Town, Zhashui County, Shangluo City

As a retro food culture block, it has more than 100 restaurants, where you can taste Black Rice Noodles, Walnut Pastry, Potato Glutinous Rice Cake and other authentic Zhashui snacks.

It is near Niubeiliang National Forest Park, so we recommend you to visit the park first. After going down the mountain, you can check in a homestay hotel in the Zhongnanshan Mountain Fastness Scenic Spot and leisurely have fun in it the next day.



Ancient Town of Fenghuang



Zhongnanshan Mountain Fastness Scenic Spot

Dihua Ancient Town

Shangluo Best Souvenirs

- Danfeng Wine
- Heilongkou Dried Bean Curds
- Walnut
- Shangnan Tea
- Shanyang Nine-hole Lotus Root
- Fungus
- Xiaoyi Dried Persimmon
- Chinese Chestnut

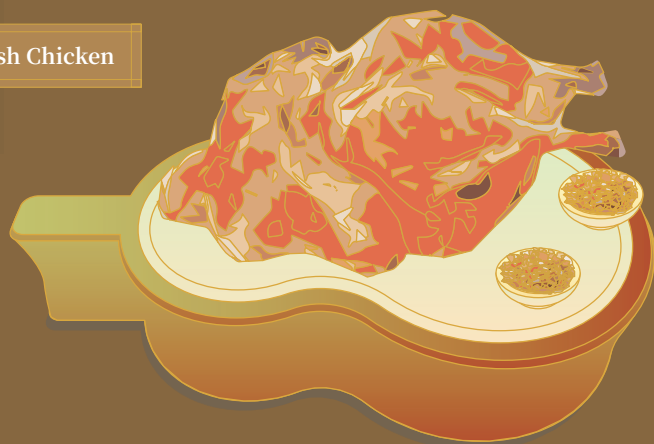


04

Chapter Four Shaanxi Official Cuisine



Calabash Chicken



Shaanxi, the gastronomic capital, with a thousand years' history, has countless tastes of Qin flavour. As a school of Shaanxi cuisine, Shaanxi official cuisine originated from the royal banquet "Zhou Baozhen"(the Eight Treasures of the Zhou Dynasty) of the Western Zhou Dynasty, developed in the Qin and Han Dynasties, and flourished in the Tang Dynasty's "Shao Wei Banquet"(a feast honoring successful civil-service examination candidates in the Tang Dynasty). It is the general name of all the royal and official series of dishes in the central Shaanxi plain.

Xi'an was the political, economic and cultural center of China and the capital of many dynasties for more than 1000 years, and many dishes in Shaanxi official cuisine were naturally the daily meals of emperors in various dynasties and also the "state banquet" for ministers and various government bodies to entertain guests at home and abroad. From the late Qing Dynasty and the early Republic of China, the official cuisine in Shaanxi have been spread among the people, and they have gotten an opportunity to enjoy the precious delicacies.

There is a saying, "The official cuisine served only in the Court and government bodies in the past is eaten by the ordinary now." Shaanxi official cuisine is gorgeous and elegant, and unique in shape. Each dish of it is not only a mouthwatering one, but also a pleasing art treasure. The representative dishes are Stewed Pig Trotters with Sea Cucumbers, Stewed Fish Maw with Lotus-form Ingredients, Shredded Three-Skin, Meatballs of Pork and Egg, Fish with White Soup, Stewed Seafood with Meat, Stewed Butterfly-like Sea Cucumber, and Assorted Dish with Two Delicacies

As representative delicacies with the inheritance of the history and culture of Shaanxi Province, Shaanxi official cuisine made a great achievement: "Shaanxi Official Cuisine Cooking Skills" was included in the intangible cultural heritage protection lists of Shaanxi Province in 2011.



Representative Dishes of Shaanxi Official Cuisine?

◆ Shredded Three-Skin

Evolved from the dish "Shredded Pig's Kidney" in the "Shao Wei Banquet" in the Tang Dynasty. During the reign of Emperor Xuanzong of the Tang Dynasty, there were three powerful officials with inextinguishable crimes in Chang'an City called "three leopards" by the people. A cook used pigskin, black-bone chicken skin and jellyfish skin to make a dish and named it "Bobaopi" (meaning "skinning a leopard" in English), which was the origin of Shredded Three-Skin.

◆ Assorted Dish with Two Delicacies

It is an exquisite dish of Shaanxi official cuisine, a fusion of two famous dishes: "Glutinous Rice and Lotus Seeds" and "Steamed Salted Pork in Wine". The two dishes become the single precious dish after mixing, which gives the strong fragrance of wine, meat, fruit, date, glutinous rice and lotus seeds. The meat is tender; the dates are soft; and the whole dish provides a greatly soft and sweet taste.

◆ Fish with White Soup

In the heyday of the Tang Dynasty, the ministers in the Court were to offer delicacies to the emperor when promoted. Wei Juyuan presented Emperor Zhongzong of Tang Dynasty with "Shao Wei Banquet", and in the royal banquet which was named due to the literary quotation of "a carp jumping over the dragon gate will evolve into a Chinese dragon starting from its tail on blazing fire" ("the tail on fire" is shaowei in Chinese), a dish was "Fish in Milk-like Soup", which gradually evolved into today's "Fish with White Soup".

◆ Houdaimao

Yan Jingming, an official in the late Qing Dynasty, built Fengtu Granary, the "Best Granary" to help the hungry people. They were grateful, and offered this dish in return. The dish used pork as the main material, covered on mungbean vermicelli, like an official hat, and thus was named "Shengguantu" (shengguan means "getting promoted" in Chinese) to express good wishes to Yan: a successful official career and achievements in benefitting the people.

◆ Hot and Sour Chinese Cabbage

As the saying goes, "Chinese cabbage is the best vegetable." When Empress Dowager Cixi was in Xi'an, there would be "Hot and Sour Chinese Cabbage" for her every meal. Li Qianxi, a master of Shaanxi cuisine and the chef, used his "unique secret cooking methods" and the "Huadasimen" technique (a way of tossing the wok), and then the flames were dancing under the wok—you would have seen a scene full of vigor if you were there.

Recommended Famous Shaanxi Cuisine Restaurants?

Tang Dynasty Art Garden Hotel

Intangible Cultural Heritage Protection Unit of Shaanxi Official Cuisine Cooking Skills

📍 6-1 Furong East Road, Qujiang New District, Xi'an
☎ 029-85563333

🍽 Assorted Dish with Two Delicacies, Shredded Three-Skin, Calabash Chickengourd chicken

Reallove Chang'an

It was included in "The Black Pearl Restaurant Guide 2021" list of Dianping.

📍 1 Chang'an North Road, Xi'an
☎ 029-85211234

🍽 Calabash Chicken, Roast Pork, Chicken Claw Enfolded with Goose Intestines

Chang'an Club · Original Shaanxi Cuisine

It is a high-end Shaanxi cuisine restaurant.

📍 At China Western Film Group, Xiyang Road, Xi'an
☎ 029-88325199

🍽 Calabash Chicken, Chang'an Nine Dishes

Haishi Nanting Pavilion

It is an old and famous Shaanxi cuisine restaurant near the Xi'an City Walls

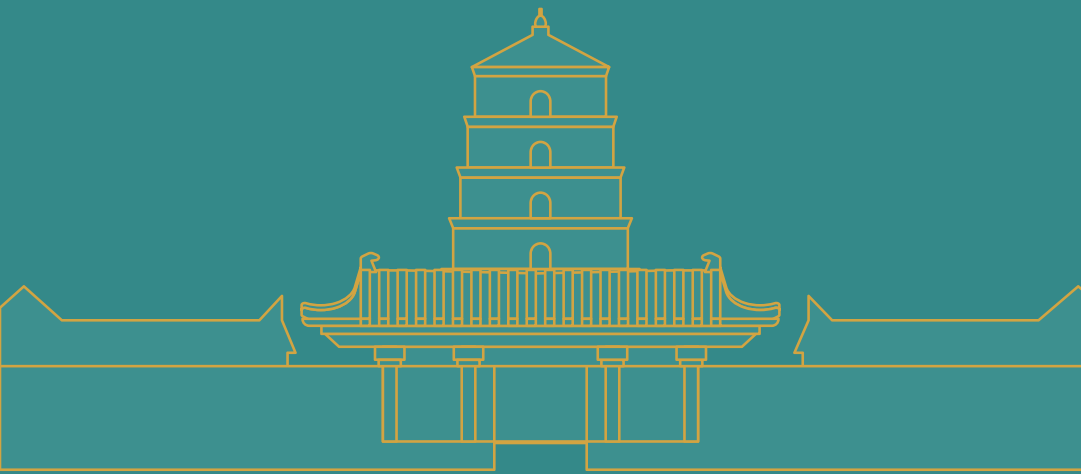
📍 5 Nanmadao Lane, Lianhu District, Xi'an
☎ 029-87616855

🍽 Sweet-scented Mandarin Fish with Oil, Qin-flavour Shrimp Balls, Cold Shredded Potato and Carrot

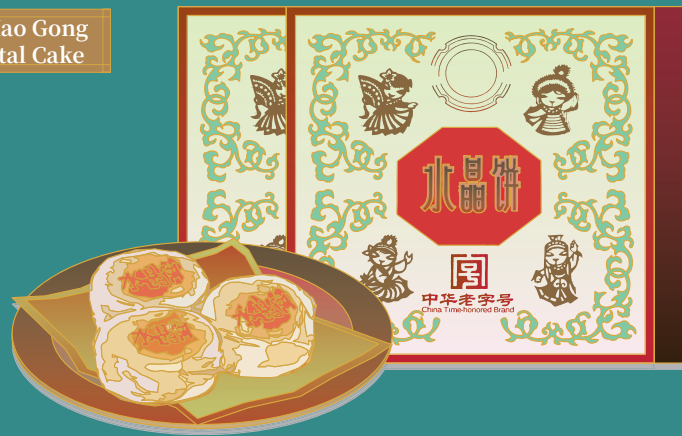
Assorted Dish with Two Delicacies

05

Chapter Five Shaanxi Food for You to Take Home



De Mao Gong
Crystal Cake



In Shaanxi, you are expected to find and take some local souvenirs and specialties home after travelling around and tasting the local food-for example, Preserved Beef and Mutton, Crystal Cake, Yellow Fragrans Thick Wine, Qiongguo Candy and so on.

All these inviting food, with various flavour, are worth taking home and sharing with your friends.

Do not miss them, since you are finally here now.



Shaanxi Specialties

Shaanxi Apple

Shaanxi Apple is a world-famous brand, and its quality and production are both ranked No.1 in China. The Weihe Plain and the Loess Plateau in northern Shaanxi Province have sufficient sunlight and a suitable temperature difference between day and night, which makes the apples crisp, fragrant, pleasantly sour and sweet, juicy and tasty.



Lintong Pomegranate

The pomegranate is said to be introduced by Zhang Qian in the Western Han Dynasty after his visit to the Western Regions, more than 2,000 years ago. Lintong Pomegranate has the characteristics of big seeds, thin peel, abundant sweet juice, soft and delicious taste, and is one of the top fruits. The pomegranate flower is the city flower of Xi'an.

Lintong Fiery-red Crystal-like Persimmon

It is Lintong District's specialty. It looks like a fiery-red fireball and is clear and bright as crystal when it grows mature, so it is called "Fiery-red Crystal-like Persimmon". The persimmon cake made of it and flour is soft and sweet, and has become a famous snack in Xi'an.



Fuping Dried Persimmon

It is a specialty of Fuping County, Weinan City. Fuping Dried Persimmon uses the traditional famous "Fuping Jianshi Persimmon" (a persimmon with a spiculate bottom) as the raw material. It is sweet and glutinous, and has fleshy pulp and rich nutrition, without core, so it is a great souvenir for your relatives and friends.



Qin Chili

The Qin chilli (*Xanthoxylum piperitum*, its scientific name) has the good reputation of "king of chillis". It has a bright red color, rich spicy flavour, and a long shape. Ground into powder and spilt over by hot oil, it will be chilli oil, the most famous seasoning sauce in Shaanxi, which is a perfect match for many Shaanxi snacks.



Meixian County Kiwi

It is Meixian County's specialty. Meixian County Kiwi has an eye-catching shape and the flesh is soft, fragrant, juicy, and pleasantly sour and sweet. It is rich in nutrition, and honored as the "king of fruits", and the "fruit with the most Vitamin C".



Hancheng Dahongpao Prickly Ash

Hancheng Dahongpao Prickly Ash has a planting history of more than 2,000 years, and it is famous for its "large and numerous kernels, bright color, rich aroma and pure numb taste". The locals also developed Prickly Ash Yogurt, Prickly Ash Beer and other distinctive tourist products.

Jiaxian Red Date

Northern Shaanxi is one of the source areas of red dates, and the thousand-year red date tree woodlot in Niheigou Village, Jiaxian County proves the long history of planting local red date trees. Jiaxian Red Date has a small core, thin peel and thick flesh, pleasantly sour and sweet, and rich in proteins and vitamins.



Mizhi Millet

It is a specialty of Mizhi County, Yulin City. Mizhi Millet has the characteristics of big round grain, golden color, and sticky and tender taste. It can be used to make food and wine.

Walnut

Huanglong County in Yan'an City and Shangluo in the Qinling Mountains are the famous birthplaces of walnut in history. The walnut has high nutritional value, contains lots of protein and unsaturated fatty acids, and thus is a suitable nutritious health food for people of all ages.



Hanzhong Xianhao Tea

It is Hanzhong City's local green tea. Hanzhong is recognized as the most suitable place for man to live and grow tea trees on the same latitude on the earth. This tea has the characteristics of great fragrance, strong taste, durable flavour, beautiful shape and health quality.





Zhashui Black Fungus

Zhashui County of Shangluo City is named due to its numerous oaks, which are the best materials for the production of black fungus. Zhashui Black Fungus tastes delicious and has a large shape and thick flesh with rich nutrition. It has very high medicinal value, and thus is publicly recognized as a health food.



Yangxian Black Rice

Black rice is an ancient and precious rice variety in China. Yangxian Black Rice has the reputation of "the king of rice". It has a long history of planting, rich in iron, calcium, zinc, molybdenum, selenium and other mineral elements.

Liuba Honey

It is a specialty of Liuba County, Hanzhong City. The native "apis cerana" and the ancient bucket beekeeping of "bucket with stick" and a variety of mountain wildflowers make the honey a golden color, a delicate and fragrant taste and rich nutrition.



Ziyang Se-enriched Tea

It is a specialty of Ziyang County, Hanzhong City. The trade of its local tea has a long history. The beautiful Qinling Mountains, Bashan Mountain and Han River and ecological environment are very conducive to the growth of tea trees. The tea has a high selenium content and thus has health care effects such as cancer prevention, eye protection and detoxification.

Ping li Gynostemma

Pingli is known as the "hometown of the gynostemma herb", and the regional ecological environment is very suitable for the growth of gynotum. The tea, beverage, medicine and other products made of the local pure natural and pollution-free gynostemma herbs have various magical effects such as lowering blood fat, promoting sleep and anti-aging. It is popular in both domestic and foreign markets.



Zhen'an Chestnut

Zhenan, Zhashui, Danfeng and other counties in the Qinling Mountains all produce chestnut, with Zhenan having the highest yield and the best quality. Zhen'an County is thus known as the "the hometown of Chinese chestnut". Zhenan Chestnut has the characteristics of broad granules, full chestnut kernel, fine flesh, and sticky, sweet and fragrant taste and so on.

Restaurants of Time-honored Brand

De Mao Gong Crystal Cake

Founded in 1872, De Mao Gong is a century-old restaurant that maintains the traditional techniques of making pastries. Its crystal cake is known as "the Number One Qin-style Cake", which was used to be royal tribute and is now the best souvenir in Xi'an.



Xifeng Liquor

Xifeng Liquor is a famous liquor in Liulin Town, Fengxiang District, Baoji City. It was called "Liulin Liquor" in ancient times. It was originated in the Yin and Shang Dynasties and flourished in the Tang and Song Dynasties, and is one of the four famous liquors in China with a history of more than 2,000 years.

Taibai Liquor

Taibai Liquor is a traditional Chinese liquor with a long history, produced under Taibai Mountain, the main peak of the Qinling Mountains. With natural spring water and high-quality sorghum as the raw materials, it became famous due to the efforts of Li Bai, a poet in the Tang Dynasty.



Xiegun Yellow Rice Wine

Xiegun Yellow Rice Wine is produced in Xiegun Town, Yang County, Hanzhong, which is the habitat of the world's rare bird the crested ibis. Xiegun Yellow Rice Wine is made of the local fragrant rice, glutinous rice and black rice, which is an ancient brewing process with a history of more than 3,000 years.

Jingyang Fuzhuan Brick Tea

Fuzhuan Brick Tea is known as the "first fermented tea". Jingyang County of Shaanxi is the birthplace of Fuzhuan Brick Tea. The central Shaanxi plain climate, the Jinghe River and Weihe River, and the skills of Qin people are the three important elements of making Fuzhuan Brick Tea. The representative brands are Jing Wei, Yu Xing Zhong, Jing Chang Sheng and so on.





Jia Yongxin Preserved Beef and Mutton

Preserved Beef and Mutton is a halal specialty of Xi'an. Jia Yongxin Preserved Beef and Mutton is favored by citizens and tourists because of its red color, crisp meat, delicious and not greasy, and lingering aftertaste.



Sanyuan Polygonaceae-like Rice Cake

Polygonaceae-like Rice Cake is one of the traditional snacks in Sanyuan County, Shaanxi. It is named for its Polygonaceae-like shape, and was once appreciated by Empress Dowager Cixi in the Qing Dynasty. Sanyuan Polygonaceae-like Rice Cake, Xianyang Amber Sugar, Liugu Qiongguo Candy and Yaozhou Snowflake Malt Sugar are together called "the four sweet snacks of central Shaanxi plain".

Liugu Qiongguo Candy

Qiongguo Candy is a local snack with a long history, which originated from Fuping County, Shaanxi and was regarded as royal tribute in the Ming and Qing Dynasties. It is sweet but not greasy, crisp and delicious, with 12 strict manual steps in the whole process including steaming rice, cooking with water, fermenting and kneading.



Fuxiang Baked Pie

Baked Pie is a traditional food in northern Shaanxi. It has a history of more than 2,000 years, and has been awarded the title of "Chinese National Pie" and included into the list of China Pastry Cultural Heritage. It is said that in the Yuan Dynasty, the people put notes in it to transfer information during the war time.

Xunhan Double Sesame Cake

Double Sesame Cake is a famous local snack in Xunyang County, Ankang City. It is characterized by "60 years of history, the traditional craft and unchanged taste", with crispy skin and soft filling.



Danfeng Wine

Danfeng Wine has a history of about 100 years, with an advanced brewing technique which was introduced to Danfeng by an Italian missionary named Achima in 1911. The wine made from the local longan grapes produced in Danfeng, has harmonious wine fragrance and a mellow taste.

List of the Traditional Food and Beverage of Intangible Cultural Heritage of Shaanxi Province

Representative List of Intangible Cultural Heritage of Humanity by the UNESCO

Chinese Traditional Technique and Customs of Making Tea (Technique of Making Xianyang Fuzhuan Brick Tea)

National Intangible Cultural Heritage

1. Technique of Cooking Tong Sheng Xiang Pita Bread Soaked in Beef and Mutton Soup
2. Technique of Traditional Distilling (the brewing technique of Xifeng Liquor)
3. Technique of Cooking Sun's Pita Bread Soaked in Beef and Mutton Soup
4. Technique of Cooking Jia San's Soup Dumplings

List of the First Batch of Intangible Cultural Heritage of Shaanxi Province

1. Techniques of Cooking Shaanxi cuisine and Shaanxi local snacks of Xi'an Restaurant with China Time-honored Brand
2. Technique of Cooking Pita Bread Soaked in Beef and Mutton Soup of Tong Sheng Xiang with China Time-honored Brand
3. Technique of Cooking Dumplings of De Fa Chang with China Time-honored Brand
4. Technique of Cooking Crystal Cake of De Mao Gong with China Time-honored Brand
5. Technique of Cooking Qinzen Mipi
6. Technique of Cooking Zhang's Wonton with China Time-honored Brand
7. Technique of Brewing Xifeng Liquor with China Time-honored Brand
8. Technique of Cooking Qishan Minced Noodles
9. Technique of Making Qishan Handmade Hollow Noodles
10. Technique of Making Flower-like Bun of The Weihe Plain
11. Technique of Brewing Dukang Wine
12. Technique of Making Ganquan Tofu and Dried Bean Curds
13. Technique of Brewing Xiegun Yellow Rice Wine
14. Technique of Cooking Ningqiang Fuxing Time-honored Brand Wang's Walnut Bun

List of the Second Batch of Intangible Cultural Heritage of Shaanxi Province

1. Technique of Distilling
2. Manual Technique and Custom of Brewing Huxian Longwo Liquor
3. Technique of Brewing Taibai Liquor
4. Technique of Brewing Huangling Xuan Yuan Liquor
5. Techniques of Cooking Sun's Pita Bread Soaked in Beef and Mutton Soup and Halal Dishes with China Time-honored Brand
6. Technique of Cooking Chun Fa Sheng Pita Bread with Tripe and Chitterlings (Hulutou) with China Time-honored Brand
7. Technique of Cooking Puji Roast Chicken
8. Technique of Cooking Sanyuan Crispy Fried Noodles
9. Technique of Cooking Xianyang Amber Sugar
10. Technique of Cooking Fufeng Baked Bun
11. Technique of Cooking Pucheng Rafter-like Steamed Bun
12. Technique of Cooking Empress Cake
13. Technique of Making Wanshengyuan Pickles of Tongguan County
14. Technique of Cooking Zichang Pancake
15. Traditional Technique of Making Yulin Tofu
16. Technique of Making Xixiang Beef Jerky
17. Technique of Making Shangyuanguan Fermented Tofu with Chillies
18. Technique of Cooking Ziyang Steamed Hot Pot
19. Technique of Cooking Qianzhou Four Treasures
20. Extraction Technique of Chang'an Fengyukou Oil Mill

List of the Third Batch of Intangible Cultural Heritage of Shaanxi Province

1. Technique of Brewing Danfeng Wine
2. Technique of Making Fined Dried Noodles
 - Technique of Making Luonan Handmade Fined Dried Noodles
 - Technique of Making Jiaxian Handmade Hollow Noodles
 - Technique of Making Zhangjiashan Handmade Hollow Noodles
3. Technique of Making Stir-fried Fairy Tofu
4. Food Culture and Cooking Technique of Shuhe Eight Dishes
5. Traditional Manual Technique of Making Ziyang Maojian Tea
6. Technique of Making Hanzhong Mianpi
7. Technique of Making Foping Stir-fried Fairy Tofu



8. Technique of Brewing Zhidan Glutinous Millet Wine
9. Technique of Cooking Zhidan Mutton Chopped Buckwheat Noodles
10. Technique of Brewing Wuqi Rice Wine
11. Manual Technique of Cooking Northern Shaanxi Donuts
12. Technique of Cooking Northern Shaanxi Haggis
13. Technique of Cooking Yulin Three Fresh Delicacies
14. Technique of Producing Qishan Homemade Vinegar
15. Technique of Making Qishan Ganmianpi
16. Technique of Brewing Gutai Wine
17. Technique of Cooking Fengxiang Pita Bread Soaked in Tofu Pudding
18. Technique of Cooking Dali Hilt-like Pork Shoulder
19. Technique of Cooking Shaanxi Tongguan Roujiamo
20. Technique of Making Limekiln Crystal Cake
21. Technique of Cooking Weinan Shichen Steamed Stuffed Bun
22. Technique of Cooking Polygonaceae-like Rice Cake
23. Technique of Making Brick Tea
 - Technique of Making Jingyang Brick Tea
 - Technique of Making Fuzhuan Brick Tea
24. Technique of Cooking Xianyang River Bianbiang Noodles
25. Technique of Cooking Jingyang Basin Mutton
26. Techniques of Cooking Jia San's Soup Dumplings and Halal Snacks
27. Techniques of Cooking Shaanxi Official Cuisine

List of the Fourth Batch of Intangible Cultural Heritage of Shaanxi Province

1. Technique of Making Jia Yongxin Preserved Beef and Mutton with China Time-honored Brand
2. Techniques of Cooking Buckwheat Vermicelli
3. Yaozhou Snowflake Malt Sugar
4. Technique of Making Fuping Liuqu Qiongguo Candy
5. Technique of Making Dried Persimmon
6. Techniques of Cooking Pucheng Basin Mutton
7. Manual Technique of Making Hanzhong Green Tea
8. Traditional Manual Technique of Making Lueyang Canned Tea
9. Techniques of Cooking Baihe "San Dian Shui" Banquet
10. Technique of Curing Zhenping Preserved Pork
11. Technique of Making Heilongkou Dried Bean Durds
12. Zhashui Potato Glutinous Rice Cake
13. Zhashui Thirteen Dishes

List of the Fifth Batch of Intangible Cultural Heritage of Shaanxi Province

1. Xi'an Roujiamo
2. Technique of Brewing Guanzhong Rice Wine
3. Technique of Making Sanyuan Ground Sesameed Oil
4. Traditional Manual Technique of Cooking Liu's Royal Banquet
5. Baishui Tofu
6. Chengcheng Basin Mutton
7. Yaozhou Noodles with Salty Soup
8. Technique of Cooking Wuqi Chopped Buckwheat Noodles
9. Technique of Making Zichang Mung Bean Jelly
10. Technique of Making Mizhi Donkey Board Intestines
11. Technique of Cooking Lueyang Noodles with Tofu
12. Technique of Brewing Wangbiaodian Yellow Rice Wine
13. Technique of Cooking Pork Stewed with White Cobblestones
14. Manchuan Eight Dishes
15. Technique of Cooking Manchuan Eight Dishes

List of the Sixth Batch of Intangible Cultural Heritage of Shaanxi Province

1. Technique of Cooking Fan's Roujiamo with China Time-honored Brand
2. Techniques of Making "Nanmaohao" Pickles and Chellolli Sauce
3. Technique of Cooking Yangling Dipping Sauce Noodles
4. Technique of Making Qi Gai Spiced Donkey Meat
5. Technique of Brewing Chungu Liquor
6. Technique of Making Jingyang Yu Xing Heavy Fuzhuan Tea
7. Technique of Cooking Heyang Buckwheat Noodles
8. Tongguan Soup with Griskin
9. Ancient Technique of Beekeeping
10. Technique of Cooking Hanyin Kangkang Bread
11. Technique of Brewing Fruit Wine-of Xunyang Wine of Raisintree Fruits
12. Technique of Cooking Hengshan District Stewed Mutton
13. Technique of Cooking Hancheng Wonton with Minced Pork
14. Technique of Cooking Zhidan Thirteen Dishes

The maps used in the book are based on the standard maps downloaded from the Shaanxi Bureau of Surveying, Mapping and Geoinformation, with the code of " 陕 S(2021)023 号 ", and the mother maps are not modified here.