

A bite of Taipei



Taipei, a mysterious land, attracts millions of visitors from home and abroad. What draws me most is the charming Taipei's special snacks. Taipei's delicacies are cheap but tasty. So today let us have [a bite of Taipei!](#)

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Nowadays, a growing number of people from mainland travel Taiwan to enjoy the local beauty and taste the special foods. When I was a little kid, I have been to Taiwan. Since then, I have fallen in love with Taipei' food.



The most favorite food is Brown the meat bridge. Yanping North Road, Taipei City, "Ciro" ballroom to one side when night comes, you can see three operated by the brother and sister "bridge the meat brown." Stalls before the patrons keep large Luokuang Li thousands of brown meat, one must be sold out at night. Brown meat over thirty years the bridge of history, it frees stuffing rice, not hard-health, not soft Lan pickled, steamed just right restricted level of attainment. A meat price is NT 80 Brown, when making a piece of pork, chestnuts one egg yolk half. Depends mainly on the taste of pork, a selection of meat, pickled material through the seasoning, and

then by deep-fried, stewed and other processes, plumpness Suxiang. Then rice with soy sauce and a variety of flavors with spices fried until the semi when the brown leaves tied up and then wrapped in steaming hot.

Palm leaf sub-layers, the inner layer is bamboo, the outer layer is made of bamboo hats dispute Zhou, can often be used continuously for several times, and have a special aroma and the insulation effect. Brown in an exclusive with sweet chili sauce is prepared, moderately sweet and salty, not spicy Ma, brown on the inside in the hot juice poured out, and immediately distributed the enticing smell, ate two bowls of pork ball field again, on top of the meal was supper.



The original net beef soup is also a good choice! Longshan Temple in Taipei night market is famous snack center. The central part of the night market, the “original net beef soup” sign, indicating that the property with the “land cow”, and must not use the imported cattle, succeeded in attracting customers. “Original net” is the juice, cooking is no longer on the water, drops of pure flavor, sweet delicate meat

Tangxian the United States, is memorable.

“Boss, Pork, beef soup, a bowl of rice again!” Is almost uniform near the greeting diners. Fried beef with garlic, pepper and brisk flavor, and then became quiet on a water convolvulus. Several smoking hot “dog mother pot”, there is juice, and halogen, and add tonic, and some folks extremely busy, they have never been fewer diners. Eat up the most popular ingredient in Chinese medicine to the bullwhip, but it is more dry and hot in the tonic, they might eat to nosebleeds. Stewed tripe and tendon, in addition to decades of inherited “brine”, the medicine is not the time to add spice bag, adding Loach Qiang wire, green onions, basil, dipped in sauce, the most a pleasure.

Night falls, the night mark is gradually starting to come alive. I smiled, and tasted the Taipei’s night life in the crowd.