

Nanjing delicious food-- JingLing Snacks

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JingLing Snacks:



Say to the diet, jinling snacks, has a long history, wide variety, from the six dynasties circulates, as many as 200 varieties. Confucius Temple is the birthplace of Jinling snacks in Northern and Southern Dynasty. There have been numerous merchants and the snacks were more prosperous in Ming and Qing dynasties, restaurants, tea houses, snack shops, everywhere. With the development of urban construction, snack outlets have continued to increase.

Night market snacks



Nanjing's snacks are known throughout the country, and even some foreigners know these. The snacks are concentrated in the night market in Nanjing, usually stall after 6:00 pm, and reach a peak period at 8:00~10:00pm. Some people may worry about the night market snacks are not enough health, in fact, you can rest assured that business license and health permit stalls. After a hard day, you can enjoy delicious snacks and relax your body. Pine nuts, duck meatloaf, corn Butterfly dumplings, duck blood soup, Jinling claypot, etc., all can satisfied your appetite. The large places of Nanjing night market are Confucius Temple, Shanxi Road, Hunan Road.

Old-established Shops



Liu Changxing was founded in the Qing Dynasty, to the business of buns, noodles and all kinds of wheat, has been a hundred

years of history. Liu Changxing`s snacks have rich varieties , and second to none in the ancient capital of Nanjing. It is known to produce fine, rigorous choice of materials, a unique taste, called Jinling model of snacks. During holidays families and friends often went to Liu Changxing. It had become a fashion. As a brand, Liu Changxing has become one of the traditional food culture and local characters which recommended by the overseas guests.