



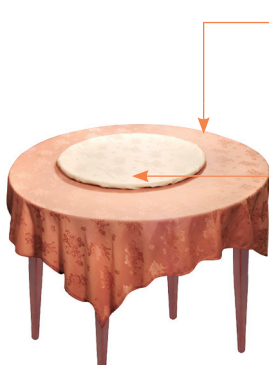
## 美食篇

## 吃火鍋吧！

Let's Have Hot Pot!

## Part 1 Chinese Restaurant

Normal: 19 Slow: 41



1. 桌子 zhuōzi | *n.* table

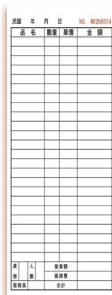


2. 轉盤 zhuǎnpán | *n.* Chinese Lazy Susan



3. 椅子 yǐzi | *n.* chair

4. 菜單 càidān | *n.* menu



5. 帳單 zhàngdān | *n.* bill



6. 醬油 jiàngyóu | *n.* soy sauce



7. 醋 cù | *n.* vinegar



8. 胡椒粉 hújiāofěn | *n.* pepper



9. 牙籤 yáqiān | *n.* toothpick



10. 茶壺 chá hú | *n.* teapot



## Part 2 Being Seated

Normal: 20 Slow: 42

請<sub>ㄑㄩㄥˇ</sub> 問<sub>ㄇㄨㄣˋ</sub> 有<sub>ㄩˇ</sub> \_\_\_\_\_ 嗎<sub>ㄇㄚˊ</sub> ？

Excuse me, do you have \_\_\_\_?

客人<sub>ㄎㄜˋ ㄖㄣˊ</sub>: 請<sub>ㄑㄩㄥˇ</sub> 問<sub>ㄇㄨㄣˋ</sub> 有<sub>ㄩˇ</sub> 位<sub>ㄨㄟˋ</sub> 子<sub>ㄗㄩˊ</sub><sup>1</sup> 嗎<sub>ㄇㄚˊ</sub> ？

Customer: Excuse me, do you have seats available?

服務生<sub>ㄈㄨˊ ㄨˋ ㄕㄨㄥˉ</sub>: 有<sub>ㄩˇ</sub> 。 請<sub>ㄑㄩㄥˇ</sub> 問<sub>ㄇㄨㄣˋ</sub> 你<sub>ㄋㄧˇ</sub> 們<sub>ㄇㄣˊ</sub> 有<sub>ㄩˇ</sub> 幾<sub>ㄐㄧˇ</sub> 位<sub>ㄨㄟˋ</sub><sup>2</sup> ？

Waiter / Waitress: Yes, we do. How many people, please?

客人<sub>ㄎㄜˋ ㄖㄣˊ</sub>: 兩<sub>ㄌㄨㄤˊ</sub> 位<sub>ㄨㄟˋ</sub> 。

Two.

服務生<sub>ㄈㄨˊ ㄨˋ ㄕㄨㄥˉ</sub>: 好<sub>ㄏㄠˇ</sub> ， 請<sub>ㄑㄩㄥˇ</sub> 等<sub>ㄉㄥˇ</sub> 一<sub>ㄧˊ</sub> 下<sub>ㄒㄩㄚˋ</sub> 。

OK, wait just a moment.

客人<sub>ㄎㄜˋ ㄖㄣˊ</sub>: 請<sub>ㄑㄩㄥˇ</sub> 問<sub>ㄇㄨㄣˋ</sub> 有<sub>ㄩˇ</sub> 非<sub>ㄈㄟ</sub> 吸<sub>ㄒㄧˊ</sub> 煙<sub>ㄧㄢˉ</sub> 區<sub>ㄑㄩ</sub><sup>3</sup> 嗎<sub>ㄇㄚˊ</sub> ？

Excuse me, do you have a non-smoking section?

服務生<sub>ㄈㄨˊ ㄨˋ ㄕㄨㄥˉ</sub>: 有<sub>ㄩˇ</sub> ， 請<sub>ㄑㄩㄥˇ</sub> 跟<sub>ㄍㄣ</sub><sup>4</sup> 我<sub>ㄞˇ</sub> 來<sub>ㄌㄞˊ</sub> 。

Yes, we do. Please follow me.

## Vocabulary

- |   |   |
|---|---|
| 1. 位 <sub>ㄨㄟˋ</sub> 子 <sub>ㄗㄩˊ</sub><br>wèizi                                       | n.<br>seat                              |
| 2. 位 <sub>ㄨㄟˋ</sub><br>wèi  | m.<br>polite measure<br>word for people |
| 3. 非 <sub>ㄈㄟ</sub> 吸 <sub>ㄒㄧˊ</sub> 煙 <sub>ㄧㄢˉ</sub> 區 <sub>ㄑㄩ</sub><br>fēi xīyānqū | n.<br>non-smoking<br>section            |
| 4. 跟 <sub>ㄍㄣ</sub><br>gēn   | v.<br>to follow                         |





## Part 3 Hot Pot

## ① Spicy Hot Pot

**H**ot Pot is an old and popular cooking method. Each region has its own unique way of preparing a hot pot meal. 麻辣火鍋 (ㄇㄌㄞˊ ㄏㄨㄛˊ ㄍㄨㄛ / málà huǒguō, spicy hot pot) originated in Sichuan and is still a well-liked local dish. Pig tripe is the original main ingredient, but as hot pot is growing in popularity, the ingredients are becoming more diverse.

Spicy Hot Pot contains many ingredients, including peppercorn, chili powder, anis, ginger, fennel, and green onions. The first half of the name, 麻辣, means “numbing spicy” because the red hot spicy sauce numbs the tongue. During the cold winter months, eating this dish is considered the best way to thaw out.

Although many people enjoy spicy hot pot, not everyone is able to handle its spicy taste. For this reason, a 鴛鴦鍋 (ㄩㄢ ㄩㄤ ㄍㄨㄛ / yuānyāng guō, double boiler) divides the pot into two parts. The spicy hot pot ingredients are cooked on one side while milder ingredients are prepared on the other side, allowing people who can't handle spicy food and those who love to eat it to share the same pot.



● Most pots have only one flavor.



● Pots can be divided into two parts to allow for two flavors.



● Some pots are divided into three parts to allow for an ever wider range of flavors.



## ② Chinese Pickled Cabbage and Pork Hot Pot

There is nothing better than a pickled cabbage and pork hot pot 酸菜白肉鍋 (suāncài bái ròu guō, pickled cabbage and pork hot pot) in the cold, harsh winters of Northeast China. To make this dish, the chef must first prepare the broth. He does this by cooking pig bones and pickled cabbage together. Slices of pork are then added to the pot. Many people also like to put in frozen tofu and meatballs.

Pickled cabbage and pork hot pot appears to be simple, but there are secrets to creating its flavor. The quality of the cabbage is important as it affects the taste of the whole hot pot. Shandong cabbage is generally considered the best for making pickled cabbage. After going through a natural fermentation process, it should taste sour and crisp with just a bit of sweetness. The sliced pork needs to have the fat evenly distributed on each slice. It should only be cooked for a short time in the pot, making the pork very tasty, but not greasy. The hot, rich broth combined with the delicious pork creates a dish that is hard to resist, making it even harder to put down your chopsticks once you start.



● Various sauces for Chinese Pickled Cabbage and Pork Hot Pot

But why just read about pickled cabbage and pork hot pot? Why not try it for yourself? That's the only way you'll ever really know what this dish is all about.



● Chinese Pickled Cabbage and Pork Hot Pot

### Why is hot pot so popular?

Hot pot is a perfect dish for sharing a meal with a group of people. The round shape of pot represents the concept of "satisfaction and wholeness." Therefore, when family or friends have a reunion, hot pot is also common. The diverse ingredients and simple cooking process only add to its popularity.