

中国名菜经典

CLASSICS OF CHINESE CUISINE

鲁菜卷



中国旅游出版社



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SHAN DONG STYLE



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前言

一、概述

春秋战国时期,今山东地方东部,是具有浪漫精神的齐国,西面是继承古典文化的鲁国。这两个古国对后人影响至深,直至今日世人还称山东为“齐鲁之邦”。

山东省(省会济南),地处我国东部沿海,黄河自西向东贯穿其境。山东省东濒江洋,胶东半岛延伸于渤海与黄海之间,形成了长达 3000 多公里的海岸线。北踞华北平原,西南为鲁西平原,中部高山耸立,丘陵起伏,南有微山、南阳等众多湖泊。全省气候适宜,膏壤沃野,万顷碧波,为种植业和养殖业的发展提供了优越的自然条件。是我国粮食、蔬菜、畜产品及水产品的生产基地。仅驰名中外的名贵海产品就有鱼翅、海参、鲍鱼、干贝、对虾、加吉鱼、比目鱼、鲑鱼、大蟹等数十种之多。山东省内的丰富物产为发展烹饪事业提供了取之不尽、用之不竭的物质资源。丰富的物产在山东人的巧

手料理下,逐渐形成了独具特色的鲁菜烹饪艺术。经过一代又一代山东厨师的不断探索、提高和推广,鲁菜终于成为我国影响最大,流传最广的菜系之一,在中国烹饪历史的发展中,占据着特殊重要的地位。

鲁菜的雏形,可追溯到春秋战国时期。当时鲁国的都城曲阜和齐国的都城临淄,都是具有相当规模的经济繁华城市,饮食业兴旺发达,盛极一时。各诸侯国的王室、豪富、士绅讲究饮食,恣意享乐,直接刺激着烹饪技术的迅速发展。孔子,春秋时期的思想家、教育家也是一位讲究饮食的“美食家”,他



所提倡的“食不厌精，脍不厌细”，对后世的影响极深。这句话的含义不仅限于“粮食不嫌舂的细，鱼肉不嫌切得细”，而是泛指食物的烹调要精益求精，做到味美适口。这种饮食要求对后来齐鲁地区的生活习俗和烹饪技艺的发展，都具有很大影响，后来在其弟子相与上录而成书的《礼记》中，对膳、食、珍、饐、饮、脍、脯、羹等，从原料搭配、烹制方法到调味要求，都作了专门的论述。“强调调和之法，因料而



用；五味之用，因时而易”，这些精辟论述，奠定了鲁菜菜系的理论基础。到了北魏时期，贾思勰在《齐民要术》中，对黄河中下游地带，特别是山东地区的烹饪技术作了较为全面的总结和概括，不但详细阐述了煎、烧、炒、烤、煮、蒸、腌、腊、炖、糟等烹饪技法，还记述了一些菜点的制作方法。现今蜚声中外的名菜“烤鸭”、“烤乳猪”，在当时已是这个地区人民群众喜食的美味佳肴。《齐民要术》中有关烹饪的论述，对鲁菜菜系的形成和发展产生了极其深远的影响。历经隋、

唐、宋、金各代的提高和锤炼的鲁菜，逐渐成为北方菜的代表。至元、明、清时期，鲁菜风味的发展进入到昌盛阶段。这时的鲁菜大量进入宫廷，成为御膳的支柱，并在我国北方地区广为流传，成为我国的四大菜系之一。

二、组 成

山东菜是由内陆的济南菜和沿海的胶东菜(福山)所构成，分别有各自不同的烹饪特色。

省会济南，别号泉城，是山东政治、经济、文化的中心。自金、元以后便设为省治。大诗人杜甫的：“海右此亭古，济南名士多”一联，令济南人引为荣耀，流传千古，铭刻心中。济南地处水陆要冲，南依泰山，北临黄河，资源十分丰富，向以湖光山色，涌泉之丽著称。这里的历代烹饪名师，利用丰富的资源，全面继承传统技艺，博采众长，兼收并蓄，使各类烹饪技艺融为一体，将当地的烹调技艺推向精湛完美的境界。济南菜讲究清香、脆嫩味醇，口味多以鲜咸为主，但变化多端，也有酱香、咸酸、五香、酸辣等味型。是应用炸、煎、塌、扒、熘、爆、焖、煨、烤、烧、拔丝等烹调方法烹制的名菜有“糖醋黄河鲤鱼”、“九转大肠”、“蝴蝶海参”、“拔丝山药”等。

胶东菜最早起源于福山，距今已有八百年的历史。福山以前是一个县，现

在是烟台市的一个区,以烹饪闻名于世,其烹饪历史可上溯至春秋时期,但真正名声大噪应属明、清以后,明清以来山东人在北京开饭馆的历史上称为“两帮”:一为“济南帮”,一为“福山帮”。“福山帮”精于制海味,名闻京师。从前北京著名饭店曾有“八大楼”的总称,其中有“六大楼”是福山人开办的。号为“八大楼”之首的“东兴楼”,其“老号”、“礼堂”及分号“同春楼”,总掌柜及当灶厨师清一色是福山老乡。在福山本土,方圆只有三华里的县城,20至30年代时期较为有名的饭馆就有40多家。最能代表福山菜特点的是30年代福山城里“吉升馆”所制的菜肴。他们烹制的菜肴,色、香、形、味并重,而“以味为最”。尤其讲究原汤原味,多种多样,其代表名菜有“干煸大虾”、“糟熘鱼片”、“虾籽海参”、“芙蓉干贝”等等。

三、鲁菜烹调技法

鲁菜在其长期发展过程中,积累了



一整套烹调技法,其中尤以爆、熘、糟熘、拔丝、奶汤为最。

1 爆:

是指沸油猛火急炒,使小形原料快速至熟成菜的烹调方法。其中又可分为:油爆、汤爆、酱爆、芡爆、水爆等。“爆”制菜需旺火速成,故为保护食品营养素最佳的烹调技法之一。特别是油爆菜,必须是急火快炒,连续操作,一鼓作气,瞬间完成菜旺油包汁,挂汁均匀,有汁不见汁,菜净盘光,食之,鲜嫩香脆,清爽不腻。

2 熘:

这个“熘”字非常传神,是山东独有的一种烹调技法,它的烹制法就是用主料熘在锅上煎熟,只要先把主料和调味料拌匀后,裹上一层干面粉,再裹上蛋汁,熘平抹在热油锅中,用小火慢慢煎至两面金黄,加放少许清汤并续煎至汤汁收干方可起锅,而且盛盘时主料要铺平,不可叠压。现山东各地广为流传的“锅熘鸡片”、“锅熘鱼肚”、“锅熘薄菜”、“锅熘黄鱼”等,都是久为人们所乐道的传统名菜。

3 糟熘:

糟熘一法中,最重要的是必须具有好香糟酒。香糟是由小麦、糯米加工而成的。香糟与黄酒、白糖、桂花、盐等一起浸泡数日,再以细纱布滤出酒汁,就成了山东菜里著名的用料——香糟酒。此法做出的菜虽有糟香及甜味,但仍能保持原色。糟熘还带芡,所以汤汁少。



4 拔丝:

拔丝法由元代制作“麻糖”的方法演化而来,将糖熬成能拉出丝的糖液,包裹于炸过的原料上的成菜方法,又称拉丝,多用于去皮、核的鲜果、干果、根茎类蔬菜,以及动物的净肉或小丸等。成菜具有色泽晶莹金黄,口感外脆里嫩、香甜可口的特点,挟起时可拉出细长的糖丝,颇有趣味,多作为宴席中的甜点。

5 汤:

鲁菜以汤为百鲜之源,注意用汤,精于制汤,尤其讲究“清汤”。“好汤”的调制,清浊分明,取其清鲜。清汤的制法早在《齐民要术》中已有记载,经过长期实践,现已转变为用肥

鸡、肥鸭、猪肘肉为主料,经沸煮、微煮,使主料鲜味溶于汤中,中间要经过两次“清汤”,成品清澈见底,味道极其鲜美。一直被誉为高级汤料。制作“奶汤”需用大火,不加“清汤”,使之呈乳白色,所以叫“奶汤”。用“清汤”和“奶汤”制作的菜品繁多,仅名菜就有“清汤柳叶燕窝”、“清汤全家福”、“汤爆双脆”等,多被列为高档宴席的珍饈美味。

四、小 吃

山东小吃发展较早。汉桓帝延熹二年(159),赵岐流落北海(山东临北海),在市内卖饼,这是关于经营小吃品较早的记载。到了南北朝时,北魏(公元六世纪)高阳太守贾思勰,曾遍访山东等地,撰写了《齐民要术》一书,书中记录了丰富的小吃品种。其分类就有:饼法、羹、饭、素食、粽子等。清乾隆年间袁枚《随园食单》中称赞山东薄饼:“山东孔藩台家制薄饼薄若蝉翼,大若茶盘,柔腻绝伦。”有特色的小吃有“周村酥烧饼”、“荷叶饼”、“煎饼”、“福山拉面”、“鸡肉糝”、“甜沫”等等。

周村酥烧饼:源于淄博市周村区,以软面做极薄饼贴满芝麻,吊炉烘烤而熟,以薄、香、酥、脆为特点。

荷叶饼:又称春饼、鸭饼,系用烫面团擀薄饼烙成,配以烤鸭、香酥鸡、锅烧肘子等菜。

煎饼：是鲁中、鲁南地区的民间主食，用小麦、小米或杂粮与黄豆合磨成糊用鏊子摊烙成熟的一种薄饼。

福山拉面：源于福山县，用拉面（又称抻面）的操作方法制作而成，故名。将拉面下锅煮熟，浇入菜卤而食。福山拉面约创制于明代（1368—1644），在胶东一带十分盛行，是民间和饮食业普遍制作和食用的面食。

鸡肉糝：以临沂地区所制最有特色，又称“临沂糝”，是用小麦仁加肉块煮成的肉粥，是历史悠久的食品。

甜沫：又称五香甜沫，是一种加料的粥品。百余年前由鲁西南传入济南，经不断改进，成为济南传统早点食品，多在冬季供应。

山东其他特色小吃还有“武城晾饼”、“油馃”、“高汤小饺”、“金丝面”、“蓬莱小面”、“糖酥煎饼”、“潍县杠子头火烧”等等。

五、特产

章丘大葱、苍山大蒜、莱芜姜、胶东大白菜、潍县萝卜、烟台苹果、莱阳梨、肥城桃、东陵小枣、青州银瓜等，都是国内外著名的品种。素食佳品有泰安豆腐、济宁面筋。调味品有济宁王堂酱园的黄酱、黑酱、味珍酱油，即墨老黄酒、济南天然酱油，洛口、玉村醋，临沂豆豉，济南五香豆豉、羊口野油等，以上这些特产为山东提供了丰富的优质原料。

六、老字号餐馆

春和楼饭庄：位于青岛市中山路，1897年开业。原为一家供应油条、炸糕、锅贴等小吃的饭铺。后来扩大经营，增添了京津风味菜肴，并包办酒席。至二十世纪三十年代渐有声誉。四十年代该店推出烤鸭、香酥鸡、龙凤双腿、葱烧海参等名菜后，声誉更著。该店专营正宗鲁菜，尤以烹制海鲜著称，著名菜肴除传统的油爆海螺、香酥鸡等菜外，还创新了燕窝凤尾虾、两吃全蟹、凤凰鱼翅、珍珠海参、扒原壳鲍鱼等菜。

聚丰德饭店：位于济南市经五路纬三路。1947年由马义顺、王兴南等人集资在经三路纬四路西口紫阳春旧址



创办，他们从济南聚宾园、北京泰丰楼、全聚德烤鸭店三家餐馆的字号各摘一字，取名聚丰德。最初以经营闽粤风味菜肴为主，后为适应北方食俗，改以山东菜为主，辅以其他地方菜肴。该店烹制的菜点，选料精，下料准，调配料全，刀口均匀，火候适度，色、香、

味、形俱佳,著名菜点有油爆双脆、九转大肠、蟹黄鱼翅、扒酿海参、黄焖鸡肝等。

燕喜堂饭庄:位于济南市泉城路。1932年3月由赵子俊筹资在芙蓉街金菊巷内创办,因三月正是南燕北返报春的季节,故取名燕春堂。1956年迁至现址。1982年重新扩建,现有营业面积三千平方米。该店以经营济南风味菜为主,擅长熘、炒、蒸、扒、爆等技法,尤以清汤、奶汤菜著称。传统名菜有清汤燕菜、奶汤鸡脯、糟熘鱼片等二十余种。近年来,又创新了数十种不同风味的菜肴。同时该店经营的荷花酥、苹果酥、开花馒头、什锦素包、冠顶包等精细点心和风味小吃也深受欢迎。

其他著名的饭店还有济南的“江泉饭店”,烟台的“蓬莱春”、“松竹林”、“天鹅饭店”、“会宾楼”,青岛的“春和楼”、“青岛饭店”,曲阜

的“阙里孔膳”等等。

千百年来,鲁菜在其发展的灿烂历史中,形成了自成一格的风味特色,成为众口交赞的一个菜系,这是山东人民辛勤劳动的成果,是广大厨师智慧的结晶。在长期实践中,他们不断因袭名厨技艺,继承传统风味,各扬一家之长,自繁一方之盛,以五彩缤纷的菜点,把中国烹饪园地点缀得更加绚丽多彩。随着对外开放和广泛的经济文化交流活动的开展,“烹饪之乡”的鲁菜之花将更加鲜艳,长盛不衰的山东菜将会有更新的发展。

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A Brief Introduction

During the Spring and Autumn period (770-476 B. C.), the eastern part of Shandong Province was the State of Qi, neighboring the State of Lu in the west. These states had great influence on cultural development in Shandong Province.

Jinan, capital of Shandong Province, is situated along the banks of the Bohai Sea. The Huanghe (Yellow) River runs eastward through the city of Jinan. The Jiaodong Peninsula stretches between the Bohai and the Yellow seas, with a coastline of more than 3, 000 kilometers. Shandong Province neighbors the Huabei (North China) Plain in the north, and the Luxi (West Shandong) Plain in the southwest. There are high mountains and undulating hills in the central part, and countless lakes, such as Weishan and Nanyang, in the south. The mild climate and fertile land provide advantageous conditions for plantation and cultivation,

making Shandong a major producer for grains, vegetables, livestock, and aquatics, such as shark's fin, sea cucumber, abalone, dried scallop, prawn, flatfish, squid, and crab, to name only a few. The abundant natural resources offer exhaustless resource for the development of culinary art in Shandong, making Shandong cuisine one of the most famous in China. It has played an important part in culinary development in China.

Shandong cuisine took shape as early as the Spring and Autumn period. During



that period, the culinary art developed rapidly because of the flourishing economy in Qufu, the capital of the State of Lu, and Lizi, the capital of the State of Qi. The royal families and the rich lived a luxurious life and were too fastidious about their food, hence promoting the development of culinary art. The proposal "One



does not object to the finest food" by Confucius (551-479 B.C.), a great thinker and educator of the Spring and Autumn period, has greatly influenced the later generations. In the Book of Rites compiled by the disciples of Confucius, detailed were the ingredients, cooking methods, and condiments. The brilliant exposition in the Book of Rites has laid a solid theoretical foundation for the development of Shandong cuisine. During the Northern Wei Dynasty (386-534), more details were given in the important Arts for People's Welfare written by Jia Sixie on cooking methods, such as frying, broiling, stir-frying, roasting, boiling,

steaming, pickling, drying, and decocting. These cooking methods were very popular in the regions in the middle and lower reaches of the Changjiang (Yangtze) River, especially in Shandong Province. Many well-known dishes, such as roast duck and roast suckling pig, were favorites of the local people. The description of the culinary arts in the book of the Important Arts for People's Welfare has a great influence on the formation and the development of Shandong cuisine. During the Sui (581-618), Tang (618-907), Song (960-1127), and Jin (1115-1234) dynasties, Shandong cuisine became a representative cuisine in north China. Shandong cuisine reached its heyday during the Yuan (1271-1368), Ming (1368-1644), and Qing (1644-1911) dynasties, during which time many dishes were served on the royal tables and became popular in north China. Since then, Shandong cuisine became one of the four famous cuisine in China.

Components of Shandong Cuisine

Shandong cuisine is mainly composed of two parts, Jinan dishes and coastal Jiaodong dishes.

Also known as a city of hot springs, Jinan is the capital of Shandong Province, as well as the provincial center for politics,

economy, and culture, Jinan has become an important metropolis since the Jin and Yuan dynasties. As described in a poem by Du Fu, a distinguished poet of the Tang Dynasty, Jinan is the gathering place of celebrities.

Jinan is located in the communications center of both land and sea, with Mt. Taishan in the south and the Huanghe River in the north. It enjoys abundant natural resources and beautiful natural landscape. Master chefs of the past dynasties made good use of the rich natural resources and combined both traditional and contemporary cooking methods, winning Jinan dishes high popularity and fame for lightness and fragrance, and crispiness and tenderness. Various cooking methods, including deep-frying, grilling, fast-frying, quick frying, braising, broiling, and candied flossing were formed. The famous Jinan dishes are the Fried sweet and sour Carp, the Nine-Twist Intestines, the Butterfly Sea Cucumber, and the Candied Flossing Yam.

Jiaodong cuisine was originated from Fushan some 800 years ago. Formerly a county, Fushan is a district of Yantai City. Jiaodong dishes became popular in the Spring and Autumn period and famous in the Ming and Qing dynasties.



Restaurants run by Shandong people in Beijing can be divided into two schools: the Jinan and the Fushan. The Fushan was known for seafood. Among the eight famous restaurants in Beijing, people from Fushan run six. The best among the eight famous restaurants was the Dongxing Restaurant. The boss and the chefs of the Dongxing Restaurant were all from Fushan.

During the 1920s and the 1930s, there were more than 40 famous restaurants in the small town of Fushan. The Jiseng Restaurant made the most representative Fushan dishes in the 1930s. The dishes were famous for color, fragrance, shape, and taste, represented by Dry Braised Shrimp with Pepper sauce, Fast-fried Fish Slices with Fermented Glutinous Rice, Sea Cucumber with Shrimp, and Dried Scallop with Egg.

After years of development, Shandong

Cooking Method

cuisine has formed a complete cooking method, including fast frying, pan frying, frying with fermented glutinous rice and wheat candied flossing, and milk soup.

1. Fast - frying

Fast - fry the small - sized ingredients in boiled oil over high heat. It includes fast frying in boiled oil, soup, sauce, and water. It is one of the best methods to keep the nourishment in food. When fast - frying vegetables, the degree of heating must be high. It should be done in a very short period of time.

2. Pan - frying

It is a special technique only used for cooking Shandong dishes. The main in-



gredients are first fried until well done. Stir with condiments, wrapped with a thin layer of flour, the egg, and fry in oil over mild heat until golden on both sides. Add

a little soup, fry until dry. Take out, and serve. The most popular pan - frying dishes in Shandong are chicken slices, fish maw, vegetables, and yellow croaker.

3. Frying with fermented glutinous rice and wheat.

The key point for using this method is to have the best fermented glutinous rice and wheat. Marinate the fermented glutinous rice and wheat in yellow wine, sugar, osmanthus, and salt for a couple of days, and filter with muslin. Although tasting sweet and special with fermented glutinous rice and wheat, the vegetable retains its original color and has less juice.

4. Candied flossing.

This method was originated from the way of making candied sesame in the Yuan Dynasty. Decoct sugar until floss can be drawn. Fry fresh fruit, dried nuts, rhizome vegetables, meat, or small balls. Stir quickly in the decocted sugar, and serve together with cool water or cold drinks.

5. Soup.

Shandong cuisine is good at using soup for cooking. The soup is clear and fresh. Records of making soup are found in the Important Arts for People's Welfare. After

long time of practice, fat chicken and duck, and pig elbow, are used as the main ingredients for soup after boiling. The soup is crystal clear, fresh, and delicious. The milk soup is boiled over high heat until milky. Hence its name. The clear soup and the milk soup can be used for cooking many dishes, such as Bird's-nest Consommé, Hotchpotch Consommé, and Fast-Frying Double Crisps Consommé.

Snacks

Snacks appeared early in Shandong. In the second year of Emperor Yan Xi of the Han Dynasty (206 B. C. - A. D. 220), a man named Zhao Qi was stranded in Beihai (Zibo of Linbei, Shandong Province), making a living by selling pan cakes. This is the early written record of snacks in Shandong. Until the Southern and Northern Dynasties (420 - 550), Jia Sixie, prefecture chief of Gaoyang during the Northern Wei period (386 - 534) visited Shandong and wrote the book the Important Arts for People's Welfare. In the book were described a rich variety of snacks, including pan cake, thick soup, rice, and pyramid-shaped dumplings made of glutinous rice wrapped in bamboo or reed leaves. Descriptions for the thin pan cake of Shandong can also be found in the Suiyuan Menu written by Yuan Mei of

the Qing Dynasty: "The pan cake made by Kong Pantai's family in Shandong is as thin as cicada's wings and as big as a tea tray. It tastes so soft and crisp."

Other local snacks include short sesame cake, lotus-leave cake and pan cake from Zhoucun, and hand-pulled noodles, rice grain with chicken, and sweet porridge from Fushan.

The short sesame cake was originated from Zhoucun of Zibo City and made of soft wheat flour and sesame. It is thin, fragrant, short, and crisp.

Also known as spring cake or the duck cake, the lotus-leave cake was made of wheat flour mixed with boiling water. They can be served together with other dishes, such as roast duck, crisp chicken, and stewed pig elbow.

The pancake is one of the main foods in



central and south Shandong Province. It is made of wheat, millet, coarse cereals, and bean curd.

Hand - pulled noodles were first popular in Fushan County in the Ming Dynasty. After boiling, the hand - pulled noodles can be served together with thick gravy.

Also known as Liyi rice grain, the rice grain with chicken was popular in Liyi region in Shandong. It was porridge with wheat and meat.

Also called the five - fragrant porridge, the sweet porridge was introduced from southwest Shandong and became popular for breakfast, mostly in winter, in Jinan.

Characteristics

Shandong is famous for many local products, such as green onion from Zhangqiu, garlic from Cangshan, ginger from Laiyuan, Chinese cabbage from Jiaodong, radish from Weixian, apple from Yantai, pear from Laiyang, peach from Feicheng, and jujube from Dongling. Shandong cuisine became famous thanks to its abundant quality condiments. The condiments include the bean sauce and the black soy sauce from Jining, the yellow rice from Jimo, the natural soy sauce from Jinan, vinegar from Luokou and Wangcun, the

broad bean sauce from Linyi, the five - spicy broad bean sauce from Jinan, and the shrimp sauce from Yangkou.

Shandong people are especially famous for their favorite pancake wrapped with green onion. In southwestern Shandong people prefer to eat pancake wrapped with green onion, while in eastern Shandong people like to eat green onion with sauce. People first ate the pancake wrapped with green onion during famine days. As the living standard of the people rises, it is served as a snack.

Famous Restaurants

Chuhelou Restaurant

Opened in 1897, the Chuhelou Restaurant is located on Zhongshan Road in Qingdao City. In the early days, Chuhelou was only a small restaurant specializing in deep - fried dough sticks, deep - fried cakes, and lightly fried dumplings. In the 1920s and 1930s, it won high fame for its famous dishes, such as roast duck, short, crisp fried chicken, chicken legs, and sea cucumber with green onion. Today, it is known for authentic Shandong dishes, seafood in particular, as well as newly developed dishes, such as shrimp with bird's nest, crabs in two ways, shark's fins with chicken, stewed sea cucumber with fish balls, and grilled abalone.

Jufengde Restaurant

Located on Wei'er Road of the Fifth Street in Jinan, the Jufengde Restaurant was established in 1947 by Ma Yishun and Wang Xingnan on the original site of Ziyangchun Restaurant. In the name of Jufengde, Ju represents Jubing Restaurant in Jinan; Feng represents Taifeng Restaurant in Beijing; and De represents Quanjude Rost Duck in Beijing. These restaurants are time-honored restaurants in China. Jufengde first specialized in Fujian and Guangdong (Cantonese) dishes, and then Shandong dishes, together with local flavors. The dishes prepared by Jufengde are famous for fine selection of ingredients, rich condiments, excellent cutting skills, and proper degree of heating. They are pleasant to the eye and taste. Jufengde's famous dishes include the oil-fried double crisps, nine-twist intestines, shark's fins with crab's ovary and digestive glands, grilled sea cucumber, and braised chicken liver.

Yanxitang Restaurant

Located on Quancheng Road in Jinan, the Yanxitang Restaurant was established in March 1932 by Zhao Zijun. It was moved on Quancheng Road in 1956 and rebuilt in 1982. Yanxitang covers an area of 3,000 square meters and specializes in Jinan dishes, *consommé* in particular. It pro-

vides more than 20 kinds of traditional dishes, including chicken chest with milky *consommé* and fast-fried fish slices with fermented glutinous rice. In recent years, it has developed dozens of kinds of dishes. Moreover, diners also warmly accept pastries and local snacks, such as short cakes, steamed bread, and dumplings with different fillings.

Other restaurants are the restaurant of the Huiquan Hotel in Jinan; the Pine & Bamboo Groove Restaurant, the restaurant of the Swan Hotel, and the Guest Restaurant in Yantai; Chunhe Restaurant and the restaurant of the Qingdao Hotel in Qingdao; and the Confucius Restaurant in Qufu.

After thousands of years of development, Shandong cuisine has formed a style of its own and won high prestige. It is an achievement made by the hard-working people as well as a gem of the wisdom of chefs in Shandong, who have handed down the traditional cooking techniques and combining the excellency of other schools. Under the policies of reform and opening up, Shandong cuisine will develop by leaps and bounds.

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