



Food of Chinese New Year Festival 2010

Food is a big thing in every culture. Chinese food is famous for its rich content, variety, history, and innovation. There are hundreds of thousands of recipes for various Chinese dishes around today. Many people have tasted regional food from Shanghai, Fujian, Sichuan, Hunan, Canton, Taiwan, Hong Kong, Northern, and Northeastern. Members of TACAS prepare authentic regional cuisines at the festival every year and most come from private home recipes that you won't be able to find in any restaurant.

Fine food requires good presentation, smell, and taste (色, 香, 味). The "Iron Chefs" of TACAS prepare use the festival food skills that have been mastered



from over 24 years of experience of Raleigh International Festivals. Of course these chefs won't work alone. TACAS "Moms" share their gourmet skills regularly and provide all the fine tuning to

the dishes. Other volunteering groups including professional chefs and gourmet experts are. Together, the festival will offer 12 food booths all cooked and served by TACAS volunteers. Many unique cuisines will be ready for you.

There will be special Chinese New Year dishes of beef brisket and pork shoulder with a NC BBQ style twist. There will be Dim-Sum, Combo, Meat, Veggie, Grills, Noodles, Bakery, Drinks, and Bubble tea. Slow braised fresh side pork on a steamed bun with Taiwanese sauerkraut is a variation of an ancient recipe created 1600 years ago by one of the greatest masters of Chinese literature from the Sung Dynasty, Su Don Po (蘇東坡). It and other popular dishes found often in every night markets of Taiwan will be featured in the festival as well.

Here is the list of the food booths:



Fine Chinese Candies, Cookies, Baked Goods, Shrimp Chips, Snacks, and Fried Sesame Seed Balls from home and selected local bakeries



Dim Sum
點心飲茶

Fried Oil Sticks (9 AM - 11AM), Shrimp Dumplings (Haw-Kaw), Pork Dumplings (Shu-Mai), Roast Pork buns (Chao-Sho Bao), Peach Buns (So-Tao), Steamed Twisted Rolls, Fried Twisted Rolls, Spring Rolls, Chinese Beef Brisket on a Hoagie roll, Chinese Pork Shoulder BBQ on a bun, Steamed vegetable meat, vegetable, and sweet black-bean paste buns

The Wok
鍋氏快餐

Classic Sesame Chicken Combo, Sweet & Sour Chicken Finger Combo, Lo-Mein Combo, Fried Rice, Lo-Mein, and Egg Rolls

Happy Moms
快樂媽媽

Slow Braised Fresh Side Pork with Yellow Radish, Chinese-NC Beef Brisket BBQ, Chinese-NC Pork Shoulder BBQ served with rice, bean curd cabbage salad, and crisp vegetable spring roll

Symphony Cafe
圓園音樂餐點

Tea Eggs, Fried chicken noodles, Singapore rice noodles, Custard Tart, and Fruit Cup

Southern Pacific Delight 南洋小吃

Ground Pork Stew over rice (Lu-Rou Fan), Curry Fried Rice (Curry Fan), Pork Dumpling, and Curry Dumpling

Noodle Shop
虎威麵館

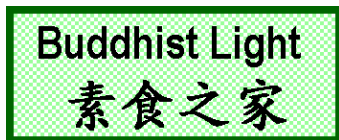
Beef Stew Noodles 牛肉麵, Pot Sticker 鍋貼, Dry Tossed Noodles 担担麵, and Hot Chilly Won-Ton 紅油抄手



Grilled quarter inch thick beef or pork steak on a Hoagie roll or skewer



Taiwanese Soft Spring Festival Taco (潤餅), Taiwanese Crepe (蛋捲), Slow Braised Pork w/Gua-Baw (Braised Fresh Side Pork on steamed split bun with Taiwanese Sauerkrauts), Pork Rice noodles, Fish Ball soup, 控肉飯, and Taiwanese Soup Tempura (甜不辣)



Veggie meat balls, Veg. ground pork rice, Veg. rice noodle soup, Veggie Lo-Mein, Veggie buns, Sticky Rice, Soy Sauced Seaweed & Bean curd, Veggie Duck, Purple Rice Cake, Redish Cake, Coffee & Mango Moose Cake, Honey Cake, Sweet Soup, Pinapple Pastry, and Blueberry Pastry



Bubble Tea, Milk Tea, Lemonade, Bottled Water, Hot Chinese Tea, and Green Tea Ice Cream

Enjoy the food. Bon Appétit! 請享用。