



Girdle Cooked Beef Steak (Niupai ganguo) is one of Guilin's most well known local dishes. This kind of beef steak is cooked with different seasonings, such as chili, cassia bark, and fennel. It is similar to eating hot pot, except no broth is used in the wok. Diners can control the heat to cook the meat to their specifications.

The griddle cooked beef steak tastes spicy, and its flavor is unique. It is very different from that of a Western steak. If desired, diners can add some beer to the wok to make the steak even tastier. After the steak is finished, vegetables, bean curd, pickled cabbage, noodles and a bowl

of broth can be added to the wok and cooked in the steak's juices.

This delicious dish can be found at most hot pot restaurants in Guilin and Yangshuo.