



The noodles of Guilin are famous throughout China and can be found in places such as Shanghai and Hong Kong. Of course for the most authentic Guilin Rice Noodles, visitors must eat them in their home town, Guilin.

The rice noodles are made from oil and rice flour. The noodles are cooked in broth and served in a bowl of soup made from pork, beef, garlic, peanuts, peppers, and radishes. The peppers are added by the diner, so visitors who do not like spicy food can simply not add it.

It is a staple of Guilin people's diet and is a wonderful and cheap dish. During meal times the many small rice noodle restaurants are always packed with diners.

