



A specialty dish of Guilin, the suckling pig is fed with glutinous rice or some other kinds of rice, which makes its meat and skin delicate. It is roasted using unique methods and skillful control of the fire. After it is cooked its skin appears to be yellow, lustrous and transparent. It is then cut it in slices after which shallot, soy sauce and white sugar are added. This succulent pork dish is incredibly tasty and crisp. In addition it can nourish the heart and beautify the face.