



Finely grind of top-grade rice into paste, scrub it into small cylinders, steam it until its 80% done, take it out and dry it, and you have Fengli. In Guilin, Fengli is often on the market in winter after Spring Festival. Before being eaten, it is usually cut into strips, and fried with preserved ham, celery, cauliflower or green garlic. The end result is bright in color and delicious in taste.