

Chasing Aromas Through
the Hutong:

A Flavor-Filled Journey

追着
香味儿跑

胡同寻味之旅



illustrated by
Annie Wang

*Chasing Aromas Through
the Hutong:*

A Flavor-Filled Journey

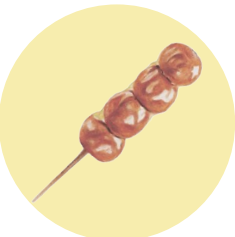
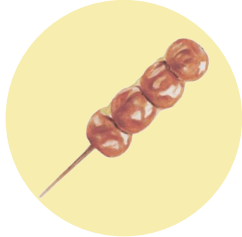


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Bei Bei
贝贝

A self-proclaimed "Hutong Food Detective". Her superpower? Sniffing out freshly cooked delicacies from three blocks away! Always seen holding Dou Dou's leash, she follows the tantalizing aromas wafting through the alleys to discover the next mouthwatering time-honored eatery.

自称“胡同美食小侦探”。她的超能力是：能闻着香味，找到三条街外刚出锅的好吃的。她总是牵着豆豆，跟着飘来的香味，去发现下一家让人流口水的老字号。

Dou Dou
豆豆

Bei Bei's ultimate partner-in-crime, a "Flavor Navigator" who never loses the scent. His tail is a "Mood Vane": sniffing something delicious – spins like a helicopter, tasting something yummy – wags with pure joy.

贝贝的最佳拍档，永远不会跟丢的“美味导航仪”。它的尾巴是“心情风向标”：闻到香味——疯狂旋转，吃到美食——快乐摇摆。



The early morning in Beijing revealed a world blanketed in white outside the window. Bei Bei and Dou Dou studied the Hutong food map with growing excitement. "Let's go, time to explore!" "Woof! Woof!"



北京的清晨，窗外一片雪白。贝贝和豆豆兴奋地研究着胡同美食地图。
"走，出发！" 豆豆："汪汪！"



Daoxiangcun
稻香村



Quanjude
全聚德



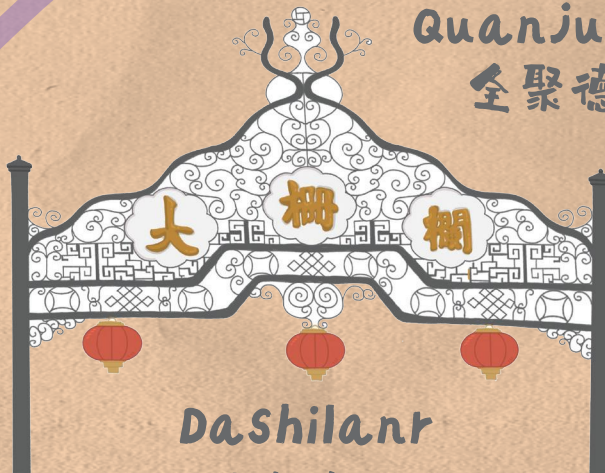
Huguo Temple Snacks
护国寺小吃店



Beijing Noodle House
北京炸酱面馆



Menkuang
Stewed Organs
门框卤煮



Dashilanr
大栅栏



YinSan Douzhi
尹三豆汁



DonglaiShun
Restaurant
东来顺饭庄



This is the famous Dashilanr! At over 600 years old, this street is like a living fossil in the heart of Beijing.

Back in the Ming Dynasty, the government built huge gates here for security—and that's how the name "Dashilanr" (Big Gates) came to be! During the Qing Dynasty, this place was incredibly lively—opera houses echoed with gongs and drums, silk shops were filled with exquisite fabrics, herbal medicine stores wafted soothing scents, and tea shops offered the fragrance of jasmine. Old Beijingers used to say, "Hats from Majuyuan, shoes from Neiliansheng, clothes from Badaxiang, money from Sidheng"—all referring to the legendary shops right here in Dashilanr!

Walking along this street today, you can still smell the traces of time: the aroma of Quanjude's roast duck mingles with the tea fragrance from Zhang Yiyuan; the sheen of Ruifuxiang's silk reflects in the ancient plaque of Tongrentang Pharmacy. Freshly served fried noodles sizzle, and candied hawthorn berries sparkle in the sunlight—this is not just a museum of time-honored brands, but a food paradise that's always steaming with life!



这里就是大名鼎鼎的大栅栏！这条六百多岁的老街，可是北京城里的一块“活化石”。

明朝的时候，官府为了防盗，在这里修建了巨大的栅栏，“大栅栏”这个名字就这么叫开啦！清朝那会儿，这里热闹得不得了——戏园子里锣鼓喧天，绸缎庄里绫罗满架，药铺飘着草药的清香，茶庄传来茉莉的芬芳。老北京人常说：“头顶马聚源，脚踩内联升，身穿八大祥，腰缠四大恒”，说的可都是大栅栏里的老字号！

如今走在这条街上，你依然能闻到时光的味道：全聚德的烤鸭香混着张一元的茶香，瑞蚨祥的绸缎光泽里映着同仁堂的古朴匾额。刚出锅的炸酱面“滋啦”作响，冰糖葫芦在阳光下亮晶晶的——这里不仅是老字号的博物馆，更是一座永远冒着热气的美食乐园！

第一站：尹三豆汁

一口酸香，喝的是北京的早晨

A single sour sip

—this is how Beijing wakes up.

一股酸溜溜的独特香味飘了过来，顺着香味找去，
冒险的第一站——尹三豆汁店到啦！

A uniquely sour and tangy aroma drifted through the
air. Following this intriguing smell, our adventurers
arrived at their very first stop: Yinsan Douzhi!

尹三豆汁是北京最富传奇色彩的本土小吃店之一。它开业于1997年，由地道的北京人尹新安创办，因在家排行老三而得名。这家店最初是为养家糊口而开的，却意外凭借地道的传统味道，成为连接几代老北京人味觉记忆的纽带。

Yin San Douzhi is one of Beijing's most legendary local eateries. It first opened its doors in 1997, founded by Yin Xin'an, a true Beijinger nicknamed "Third Brother" in his family. Though the shop started simply to make ends meet, it soon became an unexpected bridge connecting generations of old Beijingers through its authentic, traditional flavor.





豆汁儿有六百多岁啦！最早是做绿豆粉丝时剩下的汤汁，老北京人就好这一口！记得要配着咸菜丝和焦圈，一口咸菜，一口焦圈，再喝口豆汁儿，那才叫地道！贝贝小心翼翼地尝了一口："嗯...酸酸的，但是越喝越香呢！"

贝贝先夹一撮辣咸菜丝含在嘴里，再咬一小口焦圈。当焦圈的油香还在舌尖打转时，她捧起碗“滋溜”喝下一口豆汁儿——奇妙的事情发生了！咸菜的辛辣、焦圈的酥脆、豆汁儿的酸香，在口腔里开起了热闹的派对，最后竟融合成一种说不出的醇厚滋味。

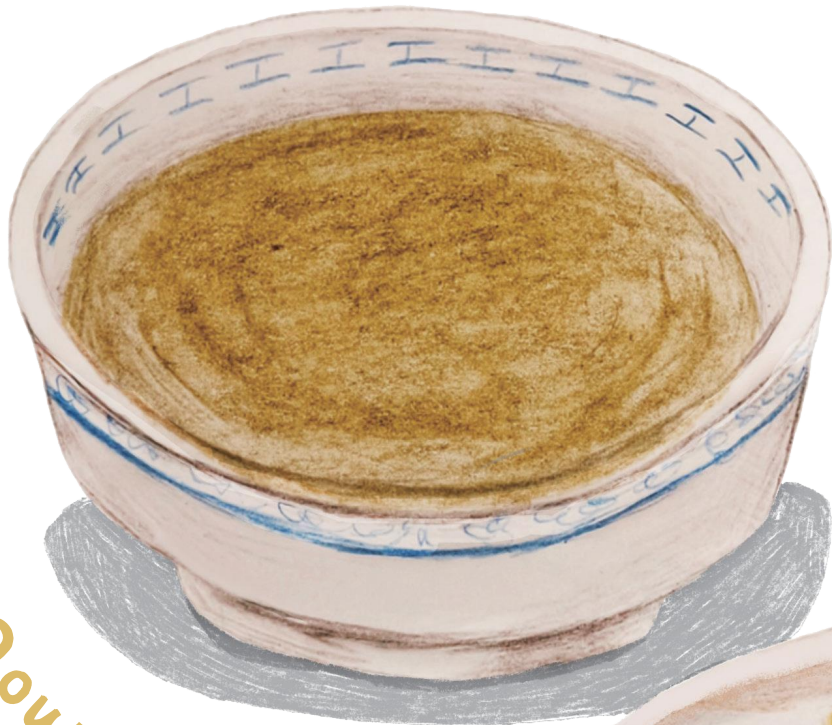
"This fermented mung bean drink is over 600 years old!" a friendly voice explained. "

It started as leftover broth from making vermicelli noodles. Old Beijingers just can't get enough of it! The key is to eat it with the pickles and the crispy jiaoquan. Take a bite of the vegetables, a crunch of the ring, then a sip of the douzhi'er – that's the authentic way!"Bei Bei took a cautious sip. "Hmm... it's sour," she said, pausing thoughtfully, "but the more I drink it, the more I like its unique flavor!"

Bei Bei first placed a pinch of spicy pickles in her mouth, then took a small bite of jiaoquan. While the rich aroma of the fried ring still lingered on her tongue, she lifted the bowl and slurped a sip of douzhir—and something magical happened! The spiciness of the pickles, the crispiness of the jiaoquan, and the sour fragrance of the douzhir threw a lively party in her mouth, blending in the end into an indescribably mellow flavor.

豆
汁
儿

Douzhir



Bei Bei peered curiously at a bowl of greyish-green douzhi'er, accompanied by a small dish of spicy pickled vegetables and golden, ring-shaped jiaoquan. Fine wisps of steam still rose from the rim of the ceramic bowl, like a warm breath on a winter day.

贝贝好奇地打量着一碗灰绿色的豆汁儿，旁边摆着小碟的辣咸菜丝和金黄的焦圈。瓷碗边缘还冒着细细的白气，像是冬天里呵出的一口暖雾。

第二站：稻香村

创立于1895年的中华老字号

Founded in 1895, a time-honored taste
passed down through generations.

By noon, Bei Bei and Dou Dou arrived at Daoxiangcun, the kingdom of pastries and a time-honored brand over a century old! "The Rose Petal Pastries here look like blooming flowers," Bei Bei explained. "Even the famous writer Lu Xun was a loyal fan!"

中午，贝贝和豆豆来到“点心王国”稻香村，一百多岁的点心老字号！这里的枣泥酥像盛开的花，连鲁迅先生都曾是它的忠实粉丝。



The aroma of Daoxiangcun can travel through time.

In the autumn of 1895, when the sweet scent of the first batch of date paste pastries wafted out from Qianmen Dashilanr, it was destined that this southern-style pastry shop would take root in northern soil for a hundred years. Though founded by a master from Jinling, it captured Beijing's four seasons in its pastries. Each pastry is like a wordless letter home, telling every wanderer: this is the taste of Beijing.

What's even more special is that Daoxiangcun's master bakers still uphold the tradition of "seasonal pastries": spring pancakes for the Beginning of Spring, green dumplings for Qingming Festival, and poria cakes prepared for the Start of Autumn. It is said this custom was passed down from the imperial palace, allowing ordinary people to taste the poetry of the changing seasons on their tongues.

稻香村的香气，是能穿越时光的。

1895年的秋天，当第一炉枣泥酥的甜香飘出前门大栅栏时，就注定了这家南点心铺要在北方的土地上扎根百年。创始人是金陵人，却把北京的四季都包进了点心。每一块点心都是一封不用文字的家书，告诉每个异乡人：这就是北京的味道。

更特别的是，稻香村的老师傅至今仍守着“节气点心”的传统：立春做春饼，清明做青团，立秋要备好茯苓饼。据说这种做法是从宫里传出来的，要让老百姓的舌尖也能尝到四季轮回的诗意。

稻香村的枣泥酥里，藏着阳光晒过三百天的甜蜜秘密。每一颗沧州金丝小枣都要在秋日的竹匾上翻晒百日，直到枣皮泛起深红丝绒般的光泽。去核后的枣肉要在大缸里与冰糖层层相叠，像一封封藏了三个月的甜言蜜语，直到枣肉吸饱糖霜，化作深琥珀色的枣泥。

老顾客都知道，地道的枣泥酥要满足“三不沾”：不沾牙、不沾手、不沾心——最后这个“不沾心”，是说吃了这块点心，那份甜会久久留在记忆里，让人念念不忘。

曾有美食家写过，稻香村的枣泥酥要配着大栅栏清晨的光线吃：当第一缕阳光照进雕花窗格，酥皮上的油光会泛起彩虹般的细晕，那时咬下一口，能同时尝到1895年的传统与今天的晨光。

枣泥酥



Hidden within Daoxiangcun's date paste pastries is a sweet secret kissed by three hundred days of sunlight.

Each Cangzhou golden-thread date is sun-dried on bamboo trays for a hundred autumn days until its skin gleams like deep red velvet. After removing the pits, the date flesh is layered with rock sugar in large ceramic jars—like sweet whispers preserved for three full months—until the fruit absorbs the sugar and transforms into dark amber date paste. Regulars know that an authentic date pastry must meet the “three non-sticks”: it shouldn't stick to your teeth, your fingers, or your heart—the last meaning that its sweetness lingers in memory long after the last crumb is gone.

A food critic once wrote that Daoxiangcun's date pastries should be eaten in the morning light of Dashilanr: when the first rays of sun touch the carved window lattices, the pastry's glossy surface shimmers with rainbow hues. Take a bite then, and you'll taste both the tradition of 1895 and the dawn of today.

Date
PaSte
PaStrY

第三站：炸酱面

一碗面，拌开了整座城的烟火

One bowl of noodles, stirred with the everyday life
of the whole city.

No sooner had they left Daoxiangcun than a wave of rich, savory aroma washed over them, pulling them straight into the neighboring Beijing Noodle House. It all started as the "quick lunch" for dockworkers on the Tonghui River.

In the late Qing Dynasty, the docks were bustling. The laborers, hauling heavy cargo, needed a meal that was fast and filling. A street vendor named Master Zhang came up with the idea: "Sauce-Mixed Noodles." He tossed hearty, hand-pulled noodles with a thick, salty-savory fried sauce and threw in some raw cucumber for a fresh crunch. You could finish a bowl in three minutes flat, and the energy would keep you going for hours.

The noodles were cheap, satisfying, and packed with flavor, quickly becoming the dockworkers' favorite "port-side fast food." Later, this bowl born from sweat and toil traveled from the Tonghui River into Beijing's winding hutongs. There, it slowly evolved into the beloved, iconic dish we know today: Old Beijing Zhajiangmian.

刚走出稻香村，一股浓郁的酱香就扑面而来，直接把她们吸引到了隔壁的老北京炸酱面馆。最初，这是通惠河码头工人的“快午餐”。

清末码头繁忙，搬运工人急需快又顶饿的吃食。摆摊的张师傅便琢磨出了“酱拌面”：用浓稠咸香的炸酱拌上手擀面，再配上些生黄瓜，三分钟就能吃完，力气却能源源不断。

因为这面实惠、顶饱、滋味足，迅速成了工人们最爱的“码头快餐”。后来，这碗诞生于汗水中的面，顺着通惠河飘进了北京的胡同，演化成了今天家喻户晓的老北京炸酱面。



炸酱面酱色油亮，上面铺满了五颜六色的菜码，炸酱要用六必居黄酱和肥瘦相间的五花肉，菜码至少八样：黄瓜丝、豆芽、青豆、萝卜缨、芹菜丁、白菜丝、大蒜、香椿芽...面条要“锅挑儿”（刚出锅）直接吃最劲道。

Before them sat a bowl of Zhajiangmian: noodles coated in glossy, dark soybean paste and topped with a rainbow of fresh toppings. "The paste is made from Liubiju yellow soybean sauce and slow-braised pork belly," a chef explained. "And we use at least eight toppings: shredded cucumber, bean sprouts, soybeans, radish greens, diced celery, shredded cabbage, garlic, and Chinese toon shoots... The noodles must be served 'guo tiao'er'—straight from the pot—for the perfect chew!"

老北京炸酱面

Noodles with Soy Bean Paste, Beijing Style





第四站：东来顺饭庄

羊肉要切得薄如蝉翼，入口即化才叫地道

Lamb sliced as thin as cicada wings—only then does it truly melt in the mouth.

As evening fell, Bei Bei and Dou Dou lifted the thick cotton door curtain, and a wave of warm, fragrant mutton aroma greeted them—they had arrived at Donglaishun!

Founded in 1903, this time-honored restaurant is synonymous with Beijing's bronze-pot hot pot. Look—on every table sits a gleaming bronze pot, with charcoal burning brightly in the center and clear broth bubbling away.

The mutton at Donglaishun is particular: it must be premium meat from Inner Mongolian grasslands. The master slicers showcase incredible skill, cutting the meat “as thin as paper, as even as crystal, as uniform as thread.” Arranged on porcelain plates, the slices look like blooming flowers. From the late Qing Dynasty to today, Donglaishun's bronze pot simmers not just mutton, but also the warmth of old Beijing winters and the joyful flavor of reunion.

傍晚，贝贝和豆豆掀开厚厚的棉布门帘，一股暖烘烘的羊肉香气扑面而来——东来顺到啦！

这家创始于1903年的老字号，是北京铜锅涮肉的代名词。看，每张桌上都端坐着闪闪发亮的紫铜锅，中间炭火正旺，清汤咕嘟咕嘟地翻滚着。东来顺的羊肉大有讲究，必须选用内蒙古草原的优质羊肉。切肉的师傅手艺了得，肉片要切得“薄如纸、匀如晶、齐如线”，铺在瓷盘里像一朵盛开的花。

从清朝末年飘香至今，东来顺的铜锅煮的不只是羊肉，更是老北京冬日的温暖，和热热闹闹的团圆味道。

"This meal has a grand history!" Bei Bei explained. "It dates back to the Yuan Dynasty. Legend has it that Mongolian soldiers would use their helmets as pots to cook meat! The mutton cooks in seconds in this boiling broth. Then, you dip it in sesame sauce with a touch of leek flower and fermented tofu—absolutely delicious!"

这铜锅涮肉可是有名堂的！
从元朝传下来，据说当时蒙古士兵用头盔当锅煮肉吃。羊肉在滚汤里一涮就熟，蘸上麻酱，
加点韭菜花、腐乳汁，馋死啦！

铜锅涮肉

Mutton hotpot

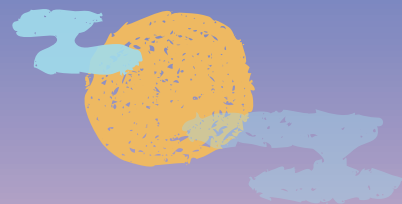


Mixing an authentic sesame sauce dip is part of the fun! Sesame paste, leek flower sauce, fermented tofu brine, cilantro, scallions... mix them as you like. Pick up a slice of mutton, give it a quick dip in the clear broth until it changes color, then coat it in the sauce and pop it in your mouth—fresh, tender, and fragrant, it melts on your tongue!

调一碗地道的麻酱小料也是乐趣！芝麻酱、韭菜花、腐乳汁、香菜、葱花……想怎么配就怎么配。夹一片羊肉在清汤里轻轻一涮，变色就熟，蘸上小料送进嘴里——鲜、嫩、香，瞬间在舌尖化开！







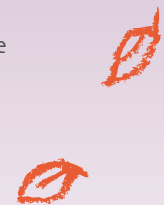
第五站：门框卤煮

小肠肺头火烧，一锅老汤熬煮百年滋味

Intestines, lung, and flatbread—simmered in a master stock carrying a century of flavor.

The next morning, led by a soul-stirring, rich aroma, Bei Bei and Dou Dou ducked into an even narrower alley. The smell was bold, deep, and full of the confidence that comes from masterful spices and aged broth—they had arrived at Menkuang Luzhu!

Menkuang Luzhu is old Beijing's most down-to-earth "street food legend." A giant pot of master broth, simmering for untold years, stews tender pork intestines, springy lung cubes, fried tofu, and wheat cakes—all soaked through with rich flavor. This humble dish evolved from the imperial "Suzao Rou," offering pure, hearty satisfaction in every messy, flavorful bowl. It's the vibrant taste of everyday life, served with gusto.



第二天早上，循着一股勾魂的浓香，贝贝和豆豆钻进了一条更窄的胡同。这香味霸道、醇厚，带着卤料和陈年老汤的底气——门框卤煮到了！

门框卤煮，是老北京最接地气的“江湖味道”。一口咕嘟了不知多少年的老汤大锅，炖着软糯的猪小肠、脆韧的肺头和吸饱汤汁的炸豆腐与火烧。这碗源自宫廷“苏造肉”的平民美食，吃的是个痛快热闹，连汤带料，满满都是市井的生命力。



Luzhu



卤煮

Bei Bei peered into a steaming bowl of luzhu. It was filled with pork lung, small intestines, tofu, and diced baked wheat cakes, all swimming in a deep, savory broth. She tentatively tried a piece of intestine. Soaked in the flavorful soup, it released a salty, fragrant taste in her mouth. "Mmm, so yummy!" she said, her mouth watering. "It's tender but still a little chewy." It's not refined, but it's bursting with life. Born in the bustling markets, it has become the most solid and enduring flavor, connecting the memories of generations of Beijingers.

贝贝看着一碗热气腾腾的卤煮，里面有肺头、小肠、豆腐和切块的火烧，汤汁是深深的酱色。贝贝尝了一口，吸饱了浓郁汤汁的肠子在口中释放出咸香的滋味，她满足地流着口水：“好香呀，嚼起来软软的，还有点筋道呢。它不精致，却充满了生命力；它出身市井，却成了连接几代北京人记忆的、最扎实的滋味。



第六站：胡同里的冰糖葫芦

咔嚓一声，冬天就甜了

With a single crunch, winter turns sweet.



In the chilly wind, the grandpa's stall gleamed with strings of candied hawthorn berries, each like a ruby! Bei Bei stood on her tiptoes and pointed to the biggest bunch. The rock sugar glaze was crystal clear, with bright red hawthorns shining inside.

寒风中，老爷爷的摊位亮起一串串红宝石般的糖葫芦！贝贝踮着脚，选中了最大的一串。冰糖外壳晶莹剔透，里面的山楂红彤彤的。



冰糖葫芦

"These sweet treats date all the way back to the Song Dynasty!" the grandpa explained. "They started as sugar-coated hawthorn balls used as medicine. Getting the sugar just right is an art—you wait until the syrup bubbles and boils, then dip the fruit in. That's what makes it so crispy, shiny, and never sticky!"

糖葫芦宋朝就有啦，最开始是包着糖的山楂药丸子，熬糖可是技术活，要等到糖浆咕嘟咕嘟，从小泡泡变成大泡泡，裹上去才又脆又亮，一点都不粘牙！



Bei Bei carefully took a bite—Crunch! The sweet, brittle shell and the soft, tangy hawthorn made her eyes squint with happiness. "It's cold and sweet," she beamed. "So delicious!"

贝贝小心翼翼地咬下一颗，“咔嚓！”糖壳脆甜，山楂果酸软，她幸福地眯起了眼睛：“冰冰的，甜甜的，好好吃！”

第七站：护国寺小吃

在豆香里打个滚，才算吃过北京点心

Only after rolling in the aroma of beans have you truly tasted Beijing snacks



Want to taste all of Beijing's flavors in one stop? Then come to Huguo Temple Snacks! This is the ultimate "grand view garden" of Beijing-style snacks, where Lüdagun rolls in delight. Bei Bei looked at a plump roll of glutinous rice covered in golden bean powder on the plate. "What's this?" she asked.

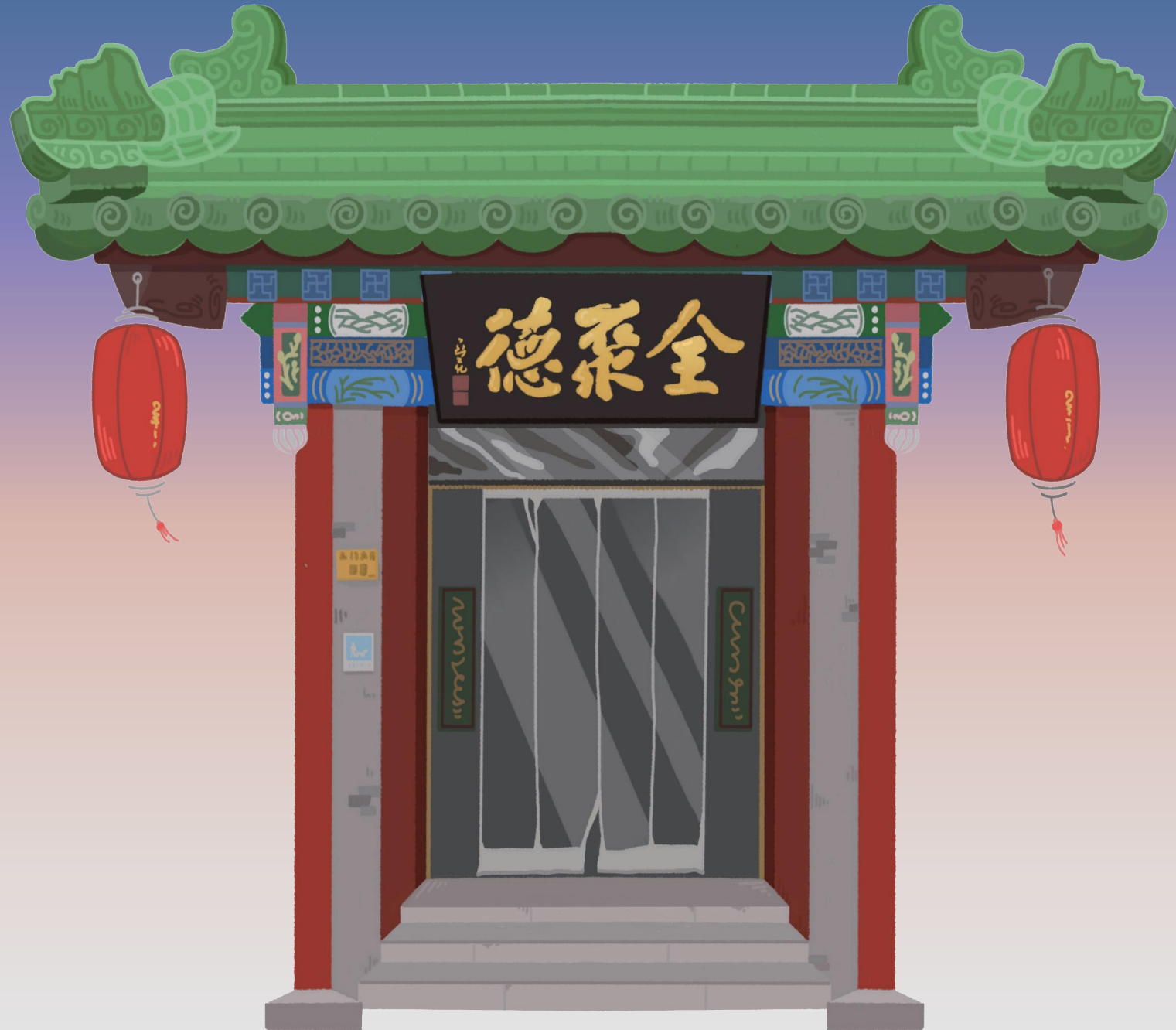
想一次尝遍北京味？那就来护国寺小吃！驴打滚在这里“打滚”，是京味小吃的“大观园”。贝贝看着盘子里胖乎乎、沾满黄色粉末的糯米卷。“这是什么呀？”



"It's called Lüdagun—'Donkey Rolling on the Dust'," the shopkeeper explained. "It originally came from the Manchu people, who called it 'bean flour roll.' It's quite particular—the glutinous rice must be from Wuchang, Heilongjiang, and the sweet bean filling is sifted again and again until it's perfectly smooth. They say Empress Dowager Cixi tried it while traveling and loved it so much, she brought it back to the palace with her!"

它叫‘驴打滚’，本来是满族的‘豆面卷子’，可讲究了！糯米要用黑龙江五常的，豆馅要筛得细细的。听说慈禧太后逃难时吃到，特别喜欢，回宫时都把它带上了呢！”





第八站：全聚德

这一口，是北京最体面的味道

This single bite is Beijing at its most dignified.

At their final dinner of the journey, Bei Bei and Dou Duo arrived at a famous roast duck restaurant. Quanjude, the "King of Roast Duck," has been spreading its aroma since 1864.

A unique fragrance—a mix of smoked fruitwood and crispy duck fat—welcomed them into a culinary legend spanning over 160 years. Founded by Yang Quanren from Hebei, this time-honored brand made its name with a single dish, and its secret was on full display by the open brick oven.

From the high officials of the Qing Dynasty to guests from all corners of the world today, the fires in Quanjude's ovens have never gone out. What is roasted here is far more than just a duck; it is Beijing's highest form of hospitality, a flavorful name card for the city that has traveled through time.

旅程最后的晚餐，贝贝和豆豆来到一家著名的烤鸭店。烤鸭之王全聚德，从1864年就开始飘香。一股混合了果木烟熏与鸭油焦香的独特气味，将她们带入一个延续了一百六十多年的美食传奇。这家由河北人杨全仁创办的老字号，凭借一道菜名扬天下，秘诀就写在明档的砖炉前。从清朝的达官贵人，到今天的四海宾朋，全聚德的烤炉火从未熄灭-8。它烤制的不仅是一只鸭子，更是北京待客的最高礼遇，是一座城市穿越时光的滋味名片。

Bei Bei learned to wrap a thin pancake around the duck, adding cucumber strips, scallions, and a dab of sweet bean sauce. She took a big bite. The skin was crispy, the meat was tender and flavorful. She swayed her head with pure delight:

"This is absolutely amazing!"

贝贝学着用薄饼包上鸭肉、黄瓜丝、葱丝，蘸上甜面酱，咬了一大口。鸭皮酥脆，鸭肉香嫩，她满足地晃着脑袋：

“真是太好吃啦！”

Peking Duck

北京烤鸭

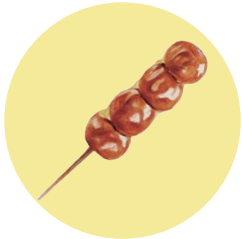
"Woof! Woof! Look, it's the superstar!" Dou Dou seemed to say. "Roast duck has been around since the Ming Dynasty, but it was during the Qing Dynasty that it became what it is today! The ducks are a special breed, force-fed for just 60 days until they're perfectly plump! Watch the chef's skill—each duck is carved into exactly 108 slices, each with a piece of that crispy skin! And here's a royal secret: in the imperial palace, they used to dip the crispy skin directly into sugar. It melts in your mouth!"

汪汪！大明星来啦！烤鸭从明朝就来啦，到清朝变成了现在这样。这鸭子是专门喂养的北京填鸭，才60天就长得胖乎乎！看师傅的刀工，一只鸭要片108片，片片都要带着脆皮！以前皇宫里吃，鸭皮要蘸白糖，入口即化呢！



Bei Bei and Dou Dou walked home, their hearts and bellies full. The flavors of Beijing's hutongs—the sour, the sweet, the savory, and the rich—were now etched into their taste buds and their memories forever.

贝贝和豆豆心满意足地走在回家的路上。北京胡同的滋味，是酸的、甜的、香的、浓的，全都留在了他们的味蕾和记忆里。



Chasing Aromas Through the Hutong: A Flavor-Filled Journey

