

King of the Night: Shi-Lin Night Market

The King's Heart 1: Foods—Traditional and New

As long as you enter this prosperous kingdom, you will find yourself greeted with various kinds of foods and treated as a VIP on that day. Right, the most distinctive feature of Shi-lin night market is its abundant foods of different styles and different flavors.

Unlike the traditional night markets you might have visited before, Shi-lin night market not only preserves the traditional foods for you to try but also includes some new foods with interesting look and special taste. Believe me, you will enjoy the feast from such a generous king whenever you go in his kingdom. “Welcome, my friend.” We’d better not keep the king waiting. Let’s go!

Traditional Foods

The tasty traditional foods in Shi-lin night market are so many, but you may need to try some of the famous first. Here are some famous foods recommended by us, as well as the market goers we interviewed:

1. Double Pastry [大餅包小餅] / 40-45NT:



Before you buy the Double Pastry, you can choose the flavor you want such as peanut, taro, curry, etc. for the small pastry and you will see the seller deep-frying the small pastry first in the boiling oil for a few minutes until the pastry turns to the golden hue. Later, the well-fried small pastry will be put into a thinner and sleek pastry pocket. After this, the seller will add the different seasonings in it before the pocket gets wrapped up. Each one costs you around 40 NT dollars and you are ready to enjoy the special food which has

accompanied the growth of Shi-lin night market for at least thirty years. With the soft and chewy “small” cake inside the crispy “large” wrapping, double pastry allows you to enjoy different levels of exquisite texture at the same time when you give it a bite.

2. Double Sausage [大腸包小腸]/ 40-45NT



Another tasty traditional food is Double Sausage. First of all, the seller will barbecue two different kind sausages—the one with meat filling and the one with glutinous rice filling. After these sausages are well-cooked, the seller will cut the rice-sausage and put the meat sausage onto it. Next is the last step—adding different seasonings to it according to the customers’ preferences and you will be enjoying a unique taste of two kinds of delicious sausages at the same time.

Other than these two traditional foods, you can have yourself try **Oyster Omelet** [蚵仔煎] and **Sleek Pastry** [潤餅; unfried spring roll], both of which will amaze your taste buds so that you must eat it whenever you come to this night market. Make sure you try some of the traditional foods in Shi-lin night market before you leave, or you won’t know what “irresistible” means.

Hot Stands and Fancy Foods

While the traditional foods in Shi-lin night market deserve your visit, there are also many different foods you can try. According to our interview with the market goers and the students studying in Min Chuan University, the following stands are said to be popular. Don’t ask what happen if you see a long waiting line in Shin-lin night market because that

might be one of the hottest stands which need your patience in getting them. The following three stands are the amazing examples of this kind:

HOT no. 1—Shang Hai Fried Bun[上海生煎包]

When you are in Shi-lin night market, you will see many different vendors selling fried buns with their own brand. However, from our observation, this one is the superstar of this kind of food there. To cater to different customers' tastes, there are two kinds of fillings: meat and vegetable. If you are ready for this, make sure you are waiting in line.

HOT no. 2—Wow Frog Eggs[青蛙下蛋]

The second hottest stand is the drink named Wow Frog Eggs[青蛙下蛋]. Before you approach it, the colorful



store sign and logo—a row of big green frogs with red eggs on top of some green grass—catches your attention already at first sight. When you get near it to buy the drink, you even find out one special thing—you pay and take the change on the table yourself, while the seller is already busy with preparing new drinks for the next customers. With such a quick motion, his only goal is to make big money in a short time. Yes, we calculate that he sells 216 cups per hour and earns about 38,880 for six working hours while the night is not yet too late.

HOT no. 3—Spiral Potato Skewer from South Afric[南非旋轉洋芋棒]



The third hot stand can arouses your curiosity even more. The stand is not on the roadside, but it's easy to be found because you can trace it by going against the direction taken by the people taking a skewer with some spiral on it. At the moment you see the stand,

you find yourself welcomed by a big sign with a smiling face, pretty much like a cute baby waving at you. The food is called Spiral Potato Skewer from South Africa [南非旋轉洋芋

棒]. Made from a whole potato put onto the stick and fried in boiling oil, the potato skewer presents a special way of enjoying potato. No wonder you can see not only hundreds of thousand people's heads in Shi-Lin night market but also many spiral sticks standing in the air.