

Foreign Friends Encounter Traditional Ningbo Food⑨

Turkish Savors Pickled Crab in Xiangshan



Erdem Ozturk from Turkey owns a company in Ningbo. This year, he was officially granted the title of "Overseas Communication Officer for Ningbo".

埃德姆·奥兹图克先生来自土耳其，是宁波一家私营公司的CEO，宁波市新闻办聘请的海外传播官。

Autumn has arrived with fresh air and clear sky. And in the East China Sea, "Suozi" crab – the swimming crab – is growing red cream (a mixture of protein, fat, etc.); it is high time for offshore locals to make and taste their household traditional seafood dish – the Pickled Crab.

秋高气爽，东海梭子蟹开始长红膏，又到了腌制红膏呛蟹的好时节。

Erdem Ozturk comes from the Turkish coastal city of Bursa and is passionate about the sea and the fish, shrimp and crab that it provides. In 2013, he came to Ningbo to conduct business and soon became interested in the local culture and cuisine. The fresh taste of pickled crab, with the bonus of rich nutrition, soon won his favor. Erdem has been looking forward to a trip to the local sea where he can get a fresh taste of this native crab.

来自土耳其海滨城市布尔萨的埃德姆·奥兹图克先生，热爱大海，喜欢品尝海里的鱼虾蟹等海味，梦

想有一天驾车经过丝绸之路。2013年，他来到了宁波，从事外贸工作。奥兹图克喜欢宁波文化、宁波美食，尤爱咸鲜合一的红膏呛蟹，非常期待在海边和大螃蟹来一次亲密接触。

On October 28, Erdem woke up early and left for Xiangshan, a seaside county known as "hometown of the swimming crab". There, in Maowan Village of Tuci Town, he encountered local star chef Xu Saiming.

10月28日一早，奥兹图克如约来到了被誉为“梭子蟹之乡”的宁波象山，土生土长的名厨许赛明早就在象山涂茨镇毛湾村等候。

With Xu's accompaniment, Erdem mounted a viewing platform with a panorama of Maowan Bay: Up on the ridge, wind turbines were spinning languidly. Down on the beach, calm waves touched the beach sand in gentle motion. In the distance, two offshore hills, each in the shape resembling either "Tom" or "Jerry", formed a small gourd-like bay. No wonder that Maowan Bay derives its name from "Cat Bay", for "mao" is the homonym for "cat" in Mandarin.

两人一起爬上观景台，极目远眺，山脊上大风车缓缓转悠，海浪“轻抚”长长的沙滩，两座形似猫和老鼠的小山围成了一个葫芦状的小海湾，毛湾原来叫“猫湾”。

For the next stop, we visited the

large-scale central food bazaar in Xiangshan. In the marketplace, a large variety of seafood – including fresh swimming crabs and muddy shells – were displayed for sale at the stalls. Erdem told us that people from his hometown refuse to eat crabs or any other seashell animals, referring to them as oceanic "insects". With this perfect metaphor, he evoked vivid imagery as well as a burst of laughter.

在象山大型的中心菜场，摊位上鲜活的梭子蟹、带泥的贝壳，海鲜琳琅满目。奥兹图克笑着告诉我们，在他的家乡，很多人不吃蟹、螺等这些海“昆虫”，他的解释，逗得大家哈哈大笑。

Erdem, under the instruction of Chef Xu, selected two female crabs with green shells and white bellies and brought them back to "Xiangshan Flavor", the local R&D Center for Culture and Innovation. Before cooking, Xu narrated a 'must-know' legend about the pickled crab for everyone: "Once upon a time, a fisherman dropped a female swimming crab into a pile of salt by accident. And he wasn't aware until a few days later. When he found the crab, its butter had grown red and its meat had turned crystal clear, boasting a fresh and delicious taste." "Was this delicious dish made by accident?" Erdem was astonished by the tale.

许赛明和奥兹图克一起选购了两只壳青肚白的母蟹，拎回“象山味道”研发文创中心。呛蟹还有一个神奇的传说，许大厨娓娓道来，“以前，有个渔民不小心把红膏蟹丢在了盐堆里。几天后，蟹膏变红，蟹肉通透，味道异常鲜美。”这是不经意间成就的美食？奥兹图克惊讶不已。

Having learned about its history, now it is time to make a move. Xu informed: "Mix sea salt and water completely in a ratio of 1:3. Soak the crab

with the saltwater. And, to deplete its fishy odor, Chinese onion and ginger slices would be helpful. Then, wait for 12 hours." "So, we are not going to eat it today?" Erdem seemed depressed. "Not exactly." Xu presented another crab which had been pickled and was ready for cutting. With a joint effort, they cut it up and then styled the pieces on the plate. Voila! The off-white meat! The abundant red crab butter! The pickled crab is made!

许大厨和奥兹图克一起动手做美味。“海盐和水的比例为1:3，充分融化后，盐水完全浸没红膏蟹，再加些许小葱和姜片去腥，静置12个小时后即可享用。”“今天吃不到了？”许大厨悄悄拿出一只头晚上就腌制的红膏蟹，原来他早有所备。许大厨和奥兹图克细心地切块，精心摆盘，端出了一盘蟹肉洁白，蟹膏鲜红的宁波传统美食——咸呛蟹。

Erdem grabbed a bite and was impressed: "That's exactly what I was dreaming about!" Soon, he had a second one with vinegar sauce: "I will definitely recommend this crab to more friends from abroad."

奥兹图克尝了一块，连说好吃，竖起了大拇指；再来一块，蘸点醋后口味更为丰富，“一定要把这道美味推荐给更多的外国朋友。”

According to Erdem, it is a delight to visit the coastal village of Xiangshan and try local seafood. "Ningbo is an inclusive city where you can find everything you need to live a cozy life." Having been living here for almost 9 years, Erdem regards Ningbo as his second hometown and shows great devotion to the city wherever he goes.

来到象山，在海边尝海鲜，他很开心，奥兹图克盛赞宁波是一座包罗万象，非常宜居的城市。他在宁波生活了近9个年头，已将宁波当成了他的第二故乡。

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