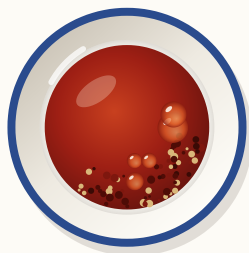


摆

bǎi
SET OUT

THE FINISHING TRAY

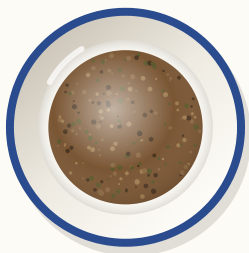
Cook one gentle pot with no chili and no numbing. Put four small dishes in the middle. Everyone finishes their own bowl, from no heat to extra hot.



红油

hóngyóu

Chili oil or chili crisp
the jar you already own



花椒面

huājiāo miàn

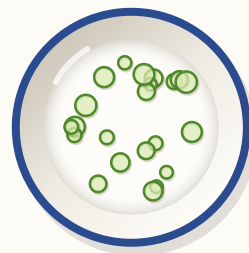
Ground roasted huajiao
the 麻, the numbing



香醋

xiāngcù

Black vinegar
a splash for every bowl



葱花

cōnghuā

Sliced scallion
green and fresh

HOW TO SET IT OUT

- 1 Cook the pot plain.** No chili and no Sichuan pepper in the pot. Season it for everyone.
- 2 Put the tray in the middle,** a small spoon in each dish. A $\frac{1}{4}$ teaspoon measure in the huajiao keeps the 麻 honest.
- 3 Serve every bowl plain.** Each person adds their own heat, using the ladder on the back.
- 4 Start one stop lower than you think.** You can always add a spoonful. You can't take one out.
- 5 No heat is a full seat at the table.** Black vinegar and scallion finish a 不辣 bowl.

THE UPGRADE

HOMEMADE CHILI OIL

Any homemade chili oil, plain or with aromatics: **refrigerate and use within 4 days, or freeze in tablespoon cubes.**

Use a cube from frozen, straight onto hot noodles or wontons. If you need one thawed, thaw it in the fridge, use it at that meal, and don't refreeze it.

Store-bought chili oil or crisp: follow the label.

ALLERGENS ON THE TRAY

Chili crisps commonly contain soy, and some contain sesame or peanuts. Chinese black vinegar typically contains wheat. Read the allergen line on each jar if it matters to anyone at the table.

调

tiáo
SEASONTHE HOUSE
LADDER

Per-bowl amounts, from the tray on the front. Heat, 辣 là, is four stops. Numbing, 麻 má, is chosen separately, in pips.

待
试

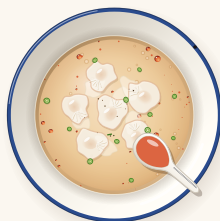
DRAFT RATIO
— final after we cook
the house ladder at our
table.



不辣 bù là

No heat

The bowl as the pot made it
— a splash of black vinegar
and scallion.



微辣 wēi là

A little heat

1 tsp chili oil, oil only.



中辣 zhōng là

Medium heat

2 tsp chili oil with its
sediment.



特辣 tè là

Extra hot

1 tbsp chili oil with
sediment + ½ tsp chili
flakes.

麻 Ground roasted huajiao, per bowl. Any heat stop can take any number of pips.

○○○ 不麻 bù má

none

●○○ 微麻 wēi má

⅓ tsp

●●○ 中麻 zhōng má

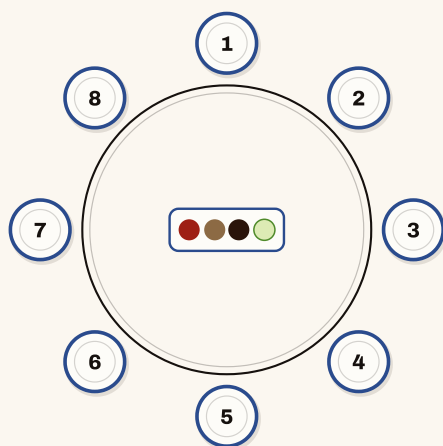
⅓ tsp

●●● 特麻 tè má

½ tsp

OUR TABLE TONIGHT

Write a name by each bowl. Tick the heat, fill in the pips.



- | | | |
|---|---|-----|
| 1 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 2 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 3 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 4 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 5 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 6 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 7 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |
| 8 | ☐ 不 ☐ 微 ☐ 中 ☐ 特 | ○○○ |

THE FLOOR

WHEN THE HEAT IS IN THE
BASE

For dishes whose heat is a finish, the
heat lives in the bowl. When it's cooked
into the base, we print the floor: the
lowest stop that dish can reach.

麻婆豆腐

mápó dòufu

Mapo tofu

FLOOR

微辣

Its base is built on doubanjiang, which
carries heat. For a no-heat bowl that
night, cook tomato and egg alongside.