



The Introduction of Doubled Layer Roll 大腸包小腸

Doubled layer roll is a tasty food in Taiwan night market. It's made by millet and sausage. And it looks like Hot dog burger! Doubled layer roll is a snack invented in Taiwan in the late 20th century. A segment of Taiwanese pork sausage is wrapped in a (slightly bigger and fatter) sticky rice sausage to make this delicacy, usually served chargrilled. Deluxe versions are available in night markets in Taiwan, with condiments such as pickled cabbage, garlic, wasabi and thick soy sauce paste to complement the taste.

This delicious combination is from a man who call "ChenDing-Chuei", he like millet and sausage pretty much! Because he thought that to eat millet and sausage separately was expensive and inconvenient, so he decided to put those things together! And our delicious Doubled layer roll was appear in this lovely island!

Chen Ding-Chuei still sale the Doubled layer roll at Luo Shi Fu Road at Taipei .However ,Doubled layer roll is spread all over this island already. When people went through the street vendor who sale the Doubled layer roll, they will be attracted by it's wonderful smell, and just cannot help to grasp one to eat! Doubled layer roll was become one of the most important snack in night market already!

Doubled layer roll is a snack that you can't miss when you visit the night market!!