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FOR 12 p. 102

bon appétit

JUNE 2008

TASTE OF SUMMER

15 MEALS IN 15 MINUTES

QUICK CHICKEN,
ASIAN PORK,
STEAK FAJITAS &
A DOZEN MORE!

FABULOUS PASTAS

WITH SAUSAGE,
CLAMS, OR
GRILLED SHRIMP

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HOW TO
HOMEMADE
PICKLES

AMERICA'S
BEST STREET
FOOD

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street food

Of all the reasons to dig street food—it's cheap, it's messy, it's fun—we're with writer Calvin Trillin, who said, "My sense of taste is at full strength only when I'm standing up." America's mobile food scene has come a long way since the days of hot dogs and soft pretzels. Maple-braised pork? Chocolate bread pudding? They're both part of the American street revolution, coming this summer to a corner near you.

1/ Ingrid's lunchbox/
MADISON, WISCONSIN
At the excellent Dane County Farmers' Market on the Square, Ingrid Rockwell puts farm-to-table into practice at her tiny trailer. The menu includes Swedish meatless balls and fried egg sandwiches on cheddar-and-chive biscuits./ *Capitol Square; ingslunchbox.com*

2/ hamdingers/
CHARLOTTESVILLE, VIRGINIA
Patrick Critzer is a student of great global street food. At his cart he sells a wide range of locally sourced and organic dishes, from grilled Moroccan chicken and masala curry to teriyaki tofu. This being the South, he makes a mean peach iced tea as well./ *Downtown Mall; 434-977-4648; hamdingerscart.com*

3/ desserttruck/
NEW YORK
The latest high-end New York street food trend is sweets. At the DessertTruck, co-run by a former Le Cirque pastry chef, the specialties include *bomboloni* (cream-filled, deep-fried brioche dusted with cinnamon sugar) and chocolate bread pudding./ *8th Street and University Place; www.desserttruck.com*

4/ let's be frank/
LOS ANGELES
The dogs from this food cart run circles around most franks. No surprise, considering: They're made from grass-fed beef and humanely raised pork; homemade condiments are on the menu; and one of the owners is the former meat forager for Chez Panisse restaurant./ *Helms Avenue between Washington and Venice boulevards; letsbefrankdogs.com*

5/ garden state/
PORTLAND, OREGON
At this shiny cart, manned by the affable Kevin Sandri, you'll find Sicilian and northwestern Italian specialties, including mozzarella-stuffed *arancini*, potato fritters called *cazzilli*, and chicken *alla diavola*. Most are made from organic, locally sourced ingredients./ *SE 13th and Lexington streets; 503-705-5273*

6/ food shark/
MARFA, TEXAS
In a tiny artist town (population 2,400) in southwest Texas, Krista Steinhauer and Adam Bork have made a name for themselves by dishing up a roving Middle Eastern- and Mediterranean-influenced menu. The truck (below) has become a sort of town hall for locals, who talk over "Marfalafel," hummus, and *fatoush* salad./ *Highland Avenue next to Marfa Book Company; foodsharkmarfa.com*

7/ flip happy crepes/
AUSTIN, TEXAS
Barbecue and tacos aren't the only street foods in town, thanks to Nessa Higgins and Andrea Day Boykin, who flip and fold crepes savory (shredded pork with caramelized onions and Gruyère) and sweet (brownie crumbles topped with dark chocolate sauce and Chantilly cream) inside their Avion trailer./ *400 Jessie Street; 512-552-9034; fliphappycrepes.com*

8/ petunia's silver jalapeno/
CHATTANOOGA
If you don't smile when you hear the name, you have no sense of humor. If you don't enjoy the fish tacos and hickory-smoked barbecue served out of this Airstream trailer, you have no taste. And if you can't support a funky, independent roadside eatery, you have no heart. It's exactly the kind of place every town needs./ *309 Signal Mountain Road; 423-785-7578; www.petuniasilverjalapeno.com*

9/ happy belly foods/
SAN FRANCISCO
Owned by a group of friends who do double duty at nearby Namu restaurant, the carts (four total) offer all-beef hot dogs as well as sandwiches, including the Pan-Asian Bagnat (a riff on the classic tuna sandwich from France) and The B.L.G.T. 3000 (the G stands for guacamole)./ *Various locations in Golden Gate Park; happybellyfoods.com*

10/ skillet street food/
SEATTLE
Take a culinary school graduate, a hospitality veteran, and a few Airstream trailers, and you've got the idea behind Skillet Street Food. Have maple-braised Oregon pork belly, a fried egg, and a cornmeal waffle for breakfast or a lemongrass pork "Sammy," red cabbage and ginger slaw, and hand-cut fries for lunch./ *Multiple locations; 310-694-7836; skilletstreetfood.com*
~ANDREW KNOWLTON

