

The Food and Travel Issue

TRAVEL + LEISURE

UNITED STATES



WE ASKED 51 OF OUR FAVORITE CHEFS

TO REVEAL THEIR HOME-STATE HAUNTS—FROM TACO TRUCKS AND TAPAS BARS TO BISTROS AND *BANH MI* JOINTS. HERE, HOW TO EAT LIKE A LOCAL ACROSS THE U.S.A. AS TOLD TO **FRANCINE MAROUKIAN**

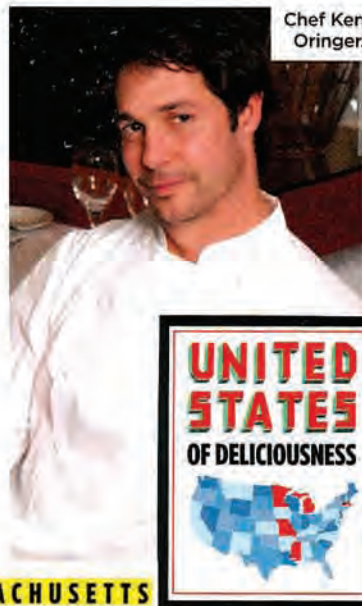
G
IKE

KS
TABLE

PHOTO: JULY 2011

CHEFS

are curious creatures. No matter what they've got cooking in their own kitchens, their off-duty tastes sway toward the homey, the humble, the hearty—those big-on-flavor, low-on-fuss foods that the rest of us seem to crave more than ever now, too. But chefs are also deeply adventurous, and their picks reflect the remarkable ethnic and cultural range of American cooking today. Turkish mezes in Alaska? Vietnamese *pho* in Missouri? Creole-Caribbean soul food in Minneapolis? We've got that. Plus, plenty of pork belly, sushi, pizza, and more—all bound to make you hungry no matter what state you're in.



MASSACHUSETTS

"Although Boston's Chinatown is fairly small, the spicy Sichuan fish soup at **Gourmet Dumpling House** (52 Beach St.; 617/338-6223; dinner for two \$30) is as addictive a dish as you can have anywhere in the world. At first you think the soup will be too strong, with all of the chili oil, peppercorns, and aromatics. But once you brave the second or third spoonful you just can't stop."

KEN ORINGER

*CLIO 370A Commonwealth Ave.,
Boston; 617/536-7200.*