**THE RIGHT IDEA**

**Bugging Out**

ENTOMOPHAGY, or the practice of eating insects, is something you'll be hearing a lot more about—especially if the Cambridge-based snack company Six Foods has anything to do with it. The brainchild of three recent Harvard grads, the startup received Kickstarter funding last month to create “Chirp Chips” and “Chocolate Chirp Cricket Cookies,” pun-tastic snack foods made with protein-rich cricket flour.

The products aren’t as far-fetched as you’d think: About 80 percent of the world already consumes insects, which are also a sustainable protein source. And when prepared by skilled chefs, they can bring exciting new flavors to the table. At Six Foods’ Kickstarter launch party, for example, Sofra chef de cuisine Geoff Lukas (who consulted with the company) fed the crowd with cricket sushi, mealworm arancini, and waxworm tacos. Lukas isn’t the only chef in town giving insects the restaurant treatment. Here, four more dishes you may see on a local menu in the not-so-distant future. —Leah Mennies

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**THE BREWER’S FORK**

This collaboration between Michael Conney, of the Publik House, and John Paine, of Les Zyzgomatics, will bring rare beers and wood-fired pizzas to Charlestown later this summer.

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**YAKITORI CRICKETS, UNI**

At this Back Bay sashimi bar, chef Tony Messina is hoping to serve the crickets up yakitori-style (skewered and grilled over hot charcoal) with a sweet soy glaze.

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**CHAPULINES, STRIP-T’S**

A Strip-T’s line cook who hails from Mexico gets his family to ship grasshoppers, known as chapulines, to the restaurant when they come into season during the summer. There, chef de cuisine Jared Forman fries them, finishes them with lime juice and salt, and serves them with cayenne-spiced sour cream.

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**TRADE SECRET: COLUTURA**

Chefs all over town have been using Thai nam pla and Vietnamese nuoc mam to add a uniquely funky kick to everything from roasted veggies to pork ribs. But these are just two of the many fish-based condiments out there. At Cambridge’s Alden & Harlow, for example, chef Michael Scelfo punches up his three-onion dip with colatura, an anchovy-based Italian fish sauce. “It’s like training wheels for fish sauce,” he says of its mellow character. At home, Scelfo suggests brushing it on meat just as it comes off the grill: “A drizzle in lieu of salt, with a squeeze of lemon, is a nice way to add another layer [of flavor].” —L.M.

$20 for 100 milliliters, Bricco’s Salumeria & Pasta Shop, homemade-pasta.com.