

"Eat it."

2009 MAXIM FOOD AWARDS!

As seen in the August 2009 issue of Maxim Magazine.



BEST MEALS ON WHEELS!

WE HEAR THESE CARTS! CHASE ONE DOWN TODAY.

THE SAUSAGE GUY

BOSTON, MA
IN THE GREEN MONSTER'S SHADOW, THE SAUSAGE GUY SERVES UP A SWEET ITALIAN SAUSAGE TOPPED WITH SEASONED GRILL-CARAMELIZED ONIONS AND GREEN PEPPERS. WASH IT DOWN WITH A HARPOON SUMMER BEER AND GET IN LINE AT THE STADIUM BATHROOM. \$6

BIKER JIM'S GOURMET HOT DOGS

DENVER, CO
FROM 16TH AND ARAPAHOE IN DOWNTOWN DENVER, BANDANNA-CLAD BIKER JIM (A FORMER REPO MAN) OFFERS A SMOKED ELK BRATWURST SMOTHERED WITH MARINATED JALAPEÑOS, CREAM CHEESE, AND SRIRACHA SAUCE. QUELL THE FIRE WITH A FAT TIRE BEER. \$4.25

KOGI

LOS ANGELES, CA
THE BEST SEUL FOOD IN THE STATES COMES FROM AN UNASSUMING CART SERVING MIND-BLOWING SHORT RIB TACOS. MARINATED IN A CARAMELIZED SESAME SAUCE, THE DIVINE SWINE IS CROWNED WITH SESAME-CHILI SALSA, SOY SAUCE, AND RELISH. INHALE A FEW OF THEM WITH SOME KOREAN OB BEER. \$2

CARPE DONUT

CHARLOTTESVILLE, VA
THE SIGN ABOVE THIS FAMILY-OWNED CART DECLARES THEIR FRIED WONDERS "SCRUMPTRALESCENT." SWALLOW YOUR SKEPTICISM AND STEP TO THE WINDOW FOR TWO APPLE CIDER DONUTS (\$3) AND A MUG OF ITALIAN HOT COCOA (\$3) THAT'LL WARM YOUR SOUL AND SPARK A GLEEFUL GRIN.

sweet-and-sour cabbage (\$6.91). Pair with: Snake River Pale Ale on tap

DEADLIEST CATCH TRACY'S KING CRAB SHACK JUNEAU, AK

You'll understand why men risk their lives to pull king crabs out of the Bering Sea as you gorge yourself into oblivion on bucket after bucket of meaty claws drenched in melted butter (\$49) at this dockside stand. The purest wild king crab you'll ever crack.

NUCLEAR NOODLES BLUE ASH CHILI MASON, OH

Blue Ash's Cincinnati chili five-way (\$5.30) is a bed of thin spaghetti with cinnamon-spiked chili, kidney beans, diced onions, and delicate curls of cheddar piled indelicately high on top. Sure, it looks like an orange-haired Muppet, but after that first bite you'd stab Kermit in the neck for another taste.

MOST UNEXPECTED BBQ BRILLIANCE HICKORY PARK AMES, IA

lowa? Really? This Ames institution churns out the best BBQ sandwich on Earth, though they should consider changing its name: The Saucy Southerner (\$4.50) is a daring combo of hickory-smoked beef, pork, and turkey smothered in BBQ sauce. Wash it down with a \$7 pitcher of beer, and still buy a condo with your leftover lunch money.

HEAVENLIEST BURGER IN-N-OUT BURGER AZ, CA, NV, UT

Follow our drool to page 65.

JUMBO GUMBO JUBAN'S BATON ROUGE, LA

Stick your fork in a heaping hearty stew of smoked chicken, roasted duck, and fresh andouille sausage that strikes the perfect mix of steamy spice and smoky sweetness (\$10). Best consumed at lunch with all the red-faced, seersucker attorneys, or on a Friday night with a gaggle of giggly LSU Tiger cheerleaders who instinctively call you "Daddy."

CLAMS MOST WORTHY OF YOUR CLAMS CLAM BOX IPSWICH, MA

Shaped like a giant takeout container, the Clam Box of Ipswich, 30 miles north of Boston, has been serving locally caught fare since 1938. Your order: the Native Clam Plate (\$19), piled high with an obscene helping of large, juicy critters encased in a crisp, salty batter with sides of fries and cole slaw. Bring your own Guinness.



Scott Conant
Chef and owner of Sc...
New York City.

Everyone should try and make it to Ferdinando's Focacceria in Carroll Gardens (Brooklyn, NY). It has an old-world feel, like eating at your Italian grandmother's, and it's been there for about 100 years. The food—sandwiches, pasta—is great, but best of all, the service is what you'd expect, with old Italian-American women telling you all the things you do wrong. It's kind of a glimpse into the lost era of Italians and an homage to their homeland.



Donald Link
Chef and co-owner of Cajun meccas Cochon and Herbsaint, both in New Orleans.

As a Cajun cook, I have to recommend the Zydeco Breakfast at Cafe des Amis (Breaux Bridge, LA). There's something about all that food and all these people dancing and drinking at 8:30 in the morning that's just awesome. And the food is fantastic: eggs and biscuits smothered in crawfish étouffée, boudin patties, and a dish called the Oreille de Couchon, which is dough shaped like pigs' ears that gets deep-fried and powdered with sugar. It's so amazing I rent a bus every year and take our entire staff.



Salami, cheese, and lettuce make a fine sandwich. But so does a concoction of chopped olives, veggies, garlic, and vinegar, and you've got the muffuletta (\$13), a salty stairway to heaven.

FANCIEST TASTE FRENCH LAUNDRY YOUNTVILLE, CA

Foodniks take drastic measures to snare a coveted reservation at Thomas Keller's temple of gastronomy featuring the world's most worshiped tasting menus. The nine-course parade (\$240) is a series of bewitching small plates, including the extraordinary "oysters and pearls," Keller's ode to oysters and caviar.

SMOKIN' BIRD BIG BOB GIBSON BAR-B-Q DECATUR, AL

Every barbecue geek worth his dry rub knows that Alabama is pork country. So why in tarnation would anyone order the barbecue chicken platter (\$7.50) at Big Bob Gibson Bar-B-Q in Decatur? Three words: smoke and sauce. The bronzed birds pulled from the brick pits are hickory-smoked and then submerged into an ivory liquid invented by Big Bob himself.

MOST COMPLICATED PORK PRESENT FALLS CHURCH, VA

Thousands of Vietnamese restaurants in America have a menu longer than the Ho Chi Minh Trail, all featuring grilled pork with rice vermicelli. None will be as good as Chef Luong Tran's (\$9). He takes an ultra-fresh approach to this bounty in a bowl. Once all the 101 ingredients—or so it seems—are combined and drizzled with fish sauce, you have, essentially, a rice-noodle version of the entrée salad. Is there a better kind?

THE OTHEREST OTHER WHITE MEAT SCARPETTA NEW YORK CITY

Say what you will about goats: They have pre-irony beards, they like to



ANDREW ZIMMERN'S WEIRD FOODS WORTH TRYING

GOOSE INTESTINES: CONGEE, NEW YORK, NY; "PHENOMENAL," YAKITORI ROOSTER BALLS: ROBATA-YA, LOS ANGELES, CA; "IF YOU'RE GOING TO EAT BALLS, THEY'VE GOTTA BE FRESH," FRIED LIVERMUSH (PIG LIVER, HEAD MEAT, CORNMEAL): SHELBY CAFE, SHELBY, NC; "LIKE THE BEST BOLOGNA SANDWICH YOU'VE EVER HAD," WAGYU BEEF TONGUE: CRAFT, NEW YORK, NY; "EXTRAORDINARY," SEARED ALLIGATOR TAIL: SKIPPER'S SMOKEHOUSE, TAMPA, FL; "OUT-OF-CONTROL GOOD," Andrew Zimmern is the host of Bizarre Foods on the Travel Channel.