



HERE'S TO ... BOILED PEANUTS

It's the texture that freaks some people out. But to understand—and ultimately love—the boiled peanut, divorce yourself from the crumbly favorite at baseball games and embrace it as a soft legume, caressed by wood-fired flame and educated with salt and time. Jason Clemmon is the owner of Sunrise Grocery, a general store in the North Georgia mountains that's been around since the 1920s. He keeps a cauldron of boiled peanuts over a fire out front. The nuts cook in brine an entire day. This can't be rushed. At Nashville's Black Rabbit, chef Trey Cioccia serves a swankier version, cooked with a fermented variation of his grandfather's barbecue sauce, and you can pop the entire thing in your mouth, soft shell and all. Both methods evoke a slower place and time, when I can practically hear the crunch of gravel under tires as my dad and I pull over for a bag, drawn by aromas of fire, earth, and fresh mountain air. —Jennifer Justus





HERE'S TO ... WATER ICE

All ice is water, not all water is ice, and neither one is water ice, the weirdly named treat indigenous to greater Philadelphia. Water ice is a cousin to Italian ice, but while both originated with early 20th-century Italian immigrants, water ice's semi-frozen consistency sets it apart. Too slushy to hold a scoop and too solid to drink with a straw, it's served in waxed cups with spoons (though locals cut out the middleman by creasing their cup like a milk carton). Many a Philly kid, careless with a black cherry or chocolate, has ruined a pair of fresh Reebok Classics this way. Get it at independent stands like 73-year-old John's, O.G. and maker of a superior pineapple, and Bucks County's Yardley Ice House. Every Philadelphian has their favorite stand. Mine is inside L. Mancuso & Son cheese shop, where owner Phil Mancuso shovels bittersweet lemon from a seasonal sidewalk window, same as when I was a kid. —Adam Erace



sweet and salty.

• MIXED NUTS

/ Seattle

enjoyed with a

Bavarian beer on

the spacious patio.

Northern Rockies and

locals search for the

treat that's sweeter

than a blueberry. Can't forage? **Abi's**

Artisan Ice Cream

serves fruit-filled

scoops, along with

a huckleberry glaze.

• DEVILED EGGS

No, your eyes aren't

deceiving you. The

/ San Francisco

sundaes drizzled with

Canon lures in patrons with its worldclass selection of spirits—the collection currently tops 4,000 labels—but the whiskey bar's food menu is just as impressive in its own

JERKY / Denver

Thanks to its shelf life and light weight, jerky has long held a special place in the rough-and-tumble American West. Located in the city's trendy River North Art District, Rebel Restaurant sells its homemade jerky by the ounce.



HERE'S TO ... CHEESE CURDS

Ask a Wisconsinite about cheese curds and you'll get an earful, if not a mouthful. Everyone's got a story, a tradition, or an almost religious preference. Fresh cheese curds—solid pieces of curdled milk are small, salty, and chewy, so texturally satisfying that, while vour teeth are still working, your hand instinctively reaches for another. In a state that produces more than 3 billion pounds of cheese annually, the choices on how to consume cheese curds never end. Some dip them in marinara at roadside drive-ins. Others get a bag at a farmers market or munch samples at cheese factories. You'll find them at restaurants, fairs, cookouts. But the fried variation marries two great traditions: agriculture and deep frying. "The real Wisconsin play," one friend told me, "is to get a burger and, in lieu of fries, get cheese curds." And really, what could be more American than that? —Jeff Ruby

Light Bites

From kitchen experts, here are three easy recipes for healthier snacking.

BLACK-EYED PEA HUMMUS

A Southern staple reinvents this spread, lending it a heartier texture and earthier flavor.

- 4 cups cooked black-eyed peas
- 4 tablespoons chopped garlic
- ½ cup tahini
- 1 tablespoon cumin
- 1 teaspoon cayenne pepper Juice of 1 lime
- 1½ cups olive oil

DIRECTIONS: Place all ingredients, except oil, in a food processor. While adding the oil. pulse until the oil combines with other ingredients. Serve with carrots, sliced cucumbers, and pita chips.

-Hal Holden-Bache.

SEASONED

The sweetness of basil plays against the acidity of these fruits, while chile powder adds a subtle warmth.

- ½ cup sugar
- 1 cup basil leaves
- 1 big pinch salt
- 1 small pinch chile powder Juice of 1 lime
- 8-12 cups of sliced fruit (1 pineapple, 1 watermelon, 4-6 peaches or mangoes)

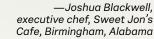
DIRECTIONS: In a food processor, pulse the basil, sugar, salt, and chile powder until the mix takes on a green tint. Set aside. Toss the fruit in a bowl with the lime juice. Scatter mixture over top to taste.

FROZEN YOGURT FRUIT POPS

Summer should be all about economizing your time. not fussing around in a hot kitchen. This treat is as quick as it is delicious. The color will vary depending on the fruit vou use.

- 4 cups unsweetened fullfat vanilla yogurt
- 2 cups fresh or frozen fruit
- 3 tablespoons honey

DIRECTIONS: Place all ingredients in a blender. Pulse until smooth (or chunky for fruit pieces in pops). Pour equally into molds or small paper cups. Place craft stick in center and freeze until solid.





THESE SPREADS **ARE THE CREAM** OF THE CROP.

SMOKED FISH DIP

/ St. Petersburg. Florida

Since 1951, Ted Peters Famous Smoked Fish has specialized in this spread that lives up to its billing.

GUACAMOLE

/ Long Beach, California

Ordering Padre's guac? Add the grasshoppers, a frequent feature in Oaxacan cuisine.

AJVAR

/ Portland, Oregon

At Kachka, this Balkan pepper and eggplant blend is served with lavash crisps.

CRAB DIP

/ Baltimore

Koco's Pub turns lump crab meat into a tasty. herb-filled spread. We won't judge if a spoon's your vessel of choice.

PIMENTO CHEESE

/ Charleston, South Carolina

This Southern favorite stands out at Smoke BBO, where it comes with rye toast and house pickles.

TARAMOSALATA

/ Washington, D.C.

Cava Mezze's Greek meze stars whipped salmon roe, lemon, and bread crumbs.



These simple fruit pops are sure to brighten

your break time.