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# 'Wich Won?



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T H E W I N N E R S

# RH's BEST SANDWICHES >>> IN AMERICA CONTEST

**O**N THE BEST SANDWICHES entry form, the editors of RESTAURANT HOSPITALITY confessed our undying love for sandwiches. And from the overall response we got back, you may love them as much as we do. Hundreds of best sandwich entries poured in, and one thing has become quite clear: sandwiches in America have never been more interesting and creative.

Many of them resemble in a small way the sandwiches our parents and grandparents enjoyed. But, man, have you really jacked them up. Smart, clever touches and ingredients have elevated standard, even classic sandwiches, to another level entirely.

Originally, we had created eight sandwich categories to judge. But so many interesting entries were submitted, we expanded the

categories to 12. That should be good news for all because we're naming 12 Best Sandwich Contest winners and two honorable mentions in each category. And what's up with you, Los Angeles? Based on the number of entries and the results of this competition, L.A. is not taking a back seat to any sandwich-loving city.

We could talk all day about the rise of the "better sandwich segment" and bury you with facts and figures about how important sandwiches are to your bottom line, but we chose instead to show you exactly the types of sandwich that will make you a hero in your hometown. So without further ado, we present the winners of the Best Sandwiches in America Contest.—*The Editors*

## BEST SANDWICHES >>

### CHICKEN

#### WINNER

### Wood-Fired Rotisserie Chicken Sandwich

**Restaurant:** The Parish, Los Angeles

**Sandwich Creator:** Chef/owner Casey Lane

**Inspiration:** This sandwich was inspired by Britain's rich Indian culture while showcasing England's gastropub culture.

**Key Ingredients:** Wood-fired rotisserie chicken, house-made paneer cheese, avocado, romesco aioli and a runny, fried egg.

**Why it's Special:** Lane cooks the chicken on the restaurant's wood-fired grill from Tuscany and pairs it with an amalgamation of British, Indian and California flavors.

**Price:** \$11

**Food Cost:** \$6

**What the Judges Said:** "We've not tasted anything quite like this chicken sandwich and we were transported. Pairing Indian paneer with Spanish romesco and giving it a British accent took us around the world, and the flight cost us a measly 11 bucks. The addition of a fried egg may be gilding the lily to



some, but it made us feel like we were flying in first class with our tray tables down and our seat backs fully reclined. I'll have another, stewardess!"

#### Honorable Mentions

- ★ **The Hen House** by Mary Nguyen Aragoni of Saigon Sisters in Washington, DC
- ★ **Grilled Chicken Ciabatta** by Chef Bo Palker of Vinifera Wine Bar & Bistro in Reston VA



### WRAPS

#### WINNER

### Beef Tsukune Slider

**Restaurant:** Sumi Robata Bar, Chicago

**Sandwich Creator:** Chef Gene Kato

**Inspiration:** The beef tsukune is a playful interpretation of two culinary staples—the Japanese dumpling dish and an all-American hot dog.

**Key Ingredients:** Ground wagyu beef, Japanese seven spice, grated onion and house-made bao bun.

**Price:** \$4

**Food Cost:** 20 percent

**What Others Said:** "The three-bite dish features a beef sausage shaped like a miniature hot dog, wrapped in a soft bao and finished with a stripe of Japanese mustard. It's far and away the best slider being served in Chicago right now, in no small part because it doesn't look or taste like a slider at all."—*Time Out Chicago*

**What the Judges Said:** "It doesn't look or taste like a slider because, in our opinion, it ain't no stinking slider. But it is one hell of a wrap that's both creative and reminiscent of a Wisconsin bratwurst. It's a perfect little package that made us consider putting on some lederhosen and heading to a Kung Fu movie festival. It was an urge we resisted. But the wrap? It's pretty damn irresistible."

#### Honorable Mentions

- ★ **Falafel Wrap** by owner Gus Karalekas for Sanford's Restaurant in Queens, NY
- ★ **Pie Wood-Fired Pi-zini** by Linda Becher of Pi Wood-Fired Pizza, Rochester, MN

### PORK

#### WINNER

### The Yandawich

**Restaurant:** Ryleigh's Oyster, Baltimore

**Sandwich Creator:** Chef Patrick Morrow

**Inspiration:** The sandwich was named for Marshal Yanda, the 315-pound offensive guard of the Ravens. Yanda is a beloved regular at Ryleigh's.

**Key Ingredients:** Yanda is from Iowa, where a pork tenderloin and pickle sandwich is a favorite treat. Ryleigh's version replaces the pickle on the sandwich with a corn and poached Chesapeake Bay oyster salad for a distinctly Maryland touch. And since Yanda loves Guinness stout, a Guinness stout mustard is applied to the bread.



**Price:** \$11

**Food Cost:** \$4

**What Others Said:** "It's the hottest bite in town."—CBS Baltimore/WJZ

**What the Judges Said:** The folks at Ryleigh's are a smart bunch. They named one of their sandwiches after a Super Bowl hero and then made it big enough to intimidate a 315-pound bruiser. Maintaining its seafood focus with a poached oyster dressing was also very clever. Eating a sandwich like this won't likely get you a Superbowl ring, but it will make you unbuckle your pants while watching the big game on the telly.

#### Honorable Mentions

- ★ **Grilled Berkshire Pork Belly & Applewood-Smoked Bacon BLT** by Chef Steve Redzikowski of OAK at Fourteenth in Boulder, CO
- ★ **The Little Piggy** by Chef Edward Sylvia of Certé in New York City