



12. Best Not-Beef With Broccoli
Is all Chinese takeout the same? Not at Grand Sichuan, a New York mini-chain dedicated to the superspicy cuisine of Sichuan Province. Ditch Americanized regulars like General Tso's chicken for specialties like soft-shell crab in red pepper sauce—so hot you won't care if it's actually dog meat. (thegrandsichuan.com)



13. Burger King In-N-Out restaurants look like fast food joints. But inside there isn't a single microwave or freezer. Everything's made fresh, including the hand-cut, all-chuck burgers. Order yours "animal style" for meat that's coated in mustard before grilling, then topped with pickles, sautéed onions, and extra mystery spread. *Bur-r-rr!* (in-n-out.com)



It's nice to see guys so proud of their Vienna sausages

14. Best Doggie Style: Chicago

Normally, we don't like salad on our meat. But Windy City dogs manage to make even garden-grown edibles taste good. The official recipe: one all-beef frank dropped into a poppy-seed bun and topped with mustard, onion, sweet relish, a dill spear, tomato, peppers, and a dash of celery salt—no ketchup, numskull. To get a taste, stop by local favorite the Wieners Circle. This hole-in-the-wall stand is known for its surly staff (have your order ready), but the dogs are worth the verbal beat-down—charred and hand-topped to order. To finish with a real treat, ask for a chocolate shake. (773-477-7444)



16. #1 Hot Sauce
Texas Pete is actually made in North Carolina and named for a guy whose *real* name was Harold. But never mind the false advertising. Fact is, this fiery sauce—a perfect balance of peppers, vinegar, and salt—kicks Tabasco's ass. Why? Douse a Saltine spread with mayo and find out. (texaspete.com)

17. Mail-Order Meat Leader
Why leave home when slow-cooked pig parts can be delivered right to your doorstep? Smithfield hog thighs are dry-cured, smoked over oak, hickory, and applewood, and then aged nearly a year—so addictively salty their production method is protected by law. Order, eat, repeat. (smithfieldcollection.com)



18. Most Authentic Country Breakfast
Reasons why waking up in Charleston, South Carolina might be better than waking up next to Jessica Alba: homemade banana bread, country ham omelets, and biscuits stuffed with fried chicken, creamy gravy, and melted cheddar—all at the Hominy Grill. Long live the South! (hominygrill.com)

