

## REGIONAL DISHES YOU SHOULD KNOW ABOUT

Our huge and diverse country has a plethora of regional food dishes that are specific to particular areas—many you might have never heard of. When traveling, it's fun to make a point of trying local favorites that you can't get in other places.

Swipe through to see what regional delights you should try when you travel.



Hangtown fry was invented in Placerville, California, during the gold rush years of the mid- to late-19th century. Traditionally, it's sort of a flat omelet featuring oysters and bacon. Modern versions found in San Francisco and other Northern California locales can include onions and bell pepper.



Common in Phoenix, a cheese crisp is a sort of an open-faced quesadilla. A large, thin flour tortilla is laid flat, smeared with butter, topped with shredded cheese and then broiled to melt the cheese and crisp up the tortilla. Other toppings, such as diced chicken or green chilies, may be added.

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Hawaiians are partial to loco moco, a layered dish featuring rice, a hamburger patty, fried egg and gravy. Enjoyed any time of day, there are many loco moco variations, including substituting spam for the hamburger patty.

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A southern staple on the dessert table is chess pie, a simple delight that's sort of like pecan pie without the pecans. It's a custardy delight featuring flour, butter, eggs and milk. Flavorings such as chocolate and lemon are sometimes added.

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In Cincinnati, the chili comes flavored with Middle Eastern spices such as cinnamon, allspice and cumin. It's served—wait for it—on top of a plate of spaghetti noodles. Top it with shredded cheddar cheese for what locals call a “three-way” or with beans and onions to really go crazy with this Ohio fave.

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Kolaches are breakfast pastries found throughout Texas and other places where Czech immigrants settled, including Oklahoma, Nebraska and Wisconsin. While traditional fillings include prune, poppy seed and cream cheese, you'll also find kolaches filled with cherry, pineapple and sausage.



No trip to New Orleans would be complete without a bowl of shrimp or crawfish étouffée. Typically served with white rice and featuring the Cajun cooking “holy trinity” of onion, celery and green bell pepper, this rich and spicy stew is hearty and oh-so flavorful.

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