

What's Hot?

What links a 1000-calorie sandwich to a set of miniature French ovens? We're still not sure. But we do know this: Today's food trends offer something for everyone, be you dedicated gourmet, fast-food addict, or hard-core hostess.

by Joanna Prisco

1

Which 'Wich Is Which?

Ever since KFC debuted its Double Down (bacon and cheese layered between two fried-chicken cutlets), other chains have taken their own sandwiches to the nth degree. Fancy a couple of beef burgers, plus all the trimmings, swaddled in a 12-inch bun? Visit a Carl's Jr. Like the look of pizza but the taste of a burger? Burger King's whopping Pizza Burger is a 9.5-inch ode to American ingenuity. Then there's the 1000-calorie Krispy Kreme bacon cheeseburger (below), courtesy of Midwestern chain Machine Shed. For better or worse, it's pretty much like it sounds—plus chocolate-covered bacon.



2

The Incredible Shrinking Dinner Party

First it was a restaurant trend, with entire menus of appetizer-size entrées shared by a communal table. Now kitchen stores and cookware brands are having a love affair with all things diminutive. Pier 1 Imports recently launched a collection of serving pieces devoted to bite-size portions, such as shot glasses for soups or deep spoons with flat bottoms for slurping up a single dumpling. Meanwhile, Staub and Le Creuset are offering mini-mes of their cast-iron or stoneware baking dishes so you can take individual portions straight from stove to table. Talk about eating cute.

3

Sweet on Honey

One more reason to worry about colony collapse: Honey is the key ingredient in a variety of buzz-worthy new treats, including Jelly Belly's "pure honey" flavor, Honey Brown Butter Sea Salt Cookies at Brown Butter Cookie Company in Cayucos, Calif., and Chosen Ice Cream's Apples & Honey variety, with a honey-vanilla base and chunks of caramelized apple. For a little more zing, try Manhattan Meadery's Brooklyn Buzz honey wine or Apia Artisan Vodka, distilled from honey in Portland, Ore.



4

Vegging Out

Chefs are setting aside their meat cleavers for garden gloves and focusing on vegetable-based dishes. And with so many interesting new selections, such as mangosteen or red celery (above), who can blame them? One of the biggest beet-and-broccoli boosters is superstar Mario Batali, who offers at least two "Meatless Monday" vegetarian options at all 14 of his restaurants. At Eataly, his new megastore, there's even a "vegetable butcher" to prep produce and advise customers on, for instance, how best to prepare a mean swiss chard.