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High Tailgating it: Fancy Fare for Football Fans Ahead of the Super Bowl

By *Kaya Laterman*



The Buffalito made by Taquitoria in the Lower East Side.

Steve Remich for the Wall Street Journal

Wings, pizza and nachos? Some of New York's Super Bowl fans might be too high brow for that run-of-the-mill tailgating food.

Several chefs around the city, an unofficial host for Sunday's game at MetLife Stadium in East Rutherford, N.J., are offering party menus for those with a more global, gourmet palate: spicy tripe-ragu hot dogs, buffalo chicken varenyky and a 3-foot sub (of the Cambodian variety).

"We've ordered wings plenty of times, and it's always a letdown," said Brad Holtzman, general manager of the new snack joint Taquitoria on the Lower East Side, which is offering a chicken wing-stuffed taquito called a Buffalito as part of its Super Bowl takeout special.

"The Buffalito is football food that's not messy."



The Cannibal restaurant's Spicy Tripe Chili Dog.

Steve Remich for the Wall Street Journal

The Cannibal, a beer and butcher shop in Manhattan, has a twist on the regular old chili dog. The spicy tripe-ragu hot dog is a buttery concoction created by executive chef Francis Derby, who drew inspiration from his travels in Spain and the Basque Country, as well as his love for Chinese food.

"I wanted to do my version of a chili dog, Szechuan style," he said.

The all-beef dog comes with chunks of tripe, or stomach lining, that is blanched five times to "clean and take the funk off," the chef said. It is then mixed with short-ribs, chili bean paste, Szechuan peppercorns, and other ingredients and topped with cilantro, scallions, fried-shallots and spicy hot mustard.

"It's definitely got several layers of hotness," he said, adding that this dish is a great entry point for those unfamiliar with, and frankly scared of, tripe.

Although served at the restaurant, Mr. Derby's chili dog will also be offered during the 50 Yard Lounge, a multiday food festival featuring celebrity chefs at One Penn Plaza starting Wednesday.



Buffalo Wing Pierogis at Veselka in the East Village.

Natalie Keyssar for The Wall Street Journal

Another chef, Olesia Lew of the East Village Ukrainian restaurant Veselka, looked to the BBQ chicken wing as a launching point.

Ms. Lew offers some seasonal variations of the varenyky, or pierogi, but the idea for the buffalo chicken variety came from requests made by late-night diners who asked the 24-hour restaurant to add chicken wings to the menu.

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“Since we’re a Ukrainian restaurant, I thought the buffalo chicken varenyky would satisfy all the different clientele that Veselka serves,” Ms. Lew said, explaining the vast difference between the more traditional, weekday breakfast and 4 a.m. weekend crowd.

The filling is made from spiced roasted chicken, which is first shredded by hand and then tossed through a meat grinder. Then it is mixed with pan juice and Franks RedHot Original Cayenne Pepper sauce. Served with a side of spicy wing sauce and blue cheese dressing, Ms. Lew suggests to order the moist dumplings fried.

“The dough handles the spiciness well,” she added.

Also in the East Village, Momofuku Ssäm Bar is offering a Super Bowl package that includes, among other items, a whole slow roasted pork shoulder and chicken wing buns.



The Five-Spice Glazed Pork Belly sandwich with pickled asian pear at Num Pang Sandwich shop.

Steve Remich for the Wall Street Journal

“Last year we did a Mexican theme, so this year we went for the twist on iconic football side dishes, which gave us the chicken wing bun,” explained Chef de Cuisine Matthew Rudofker.

The chicken confit is pulled, then dressed with a slaw with blue cheese and buttermilk dressing. It is a new take on the restaurant’s popular steamed pork bun, Mr. Rudofker said.

For those looking for a giant submarine sandwich with a twist, the East-meets-West sandwich shop Num Pang has the Super Pang, a 3-foot sub that can be filled with five-spice glazed pork belly with pickled Asian pear or Hoisin veal meatballs, paired with a 40 oz. beer.

“Who doesn’t like pork belly in their sandwich?” asked co-owner Ratha Chaupoly.

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