



International street food finally gets a place at the table

By Tina Dirmann, Special for USA TODAY 3/12/2009

Today, many top-trained chefs are reaching back to the street food from their home countries and giving it an upscale twist. No matter how dressed up these dishes get, they evoke memories of simple comfort food — just like a grilled-cheese sandwich or meatloaf does for many Americans.

In Tabriz, Iran, where chef Hoss Zaré grew up, street vendors served up lots of sheep and lamb. The most popular part of the animals, he says, was the *jigar*.

"That's the liver," Zaré said. "You'd see small barbecue places on the corner, cooking *jigar* over charcoals and serving it kabob style with jalapeños and tomatoes."

For his San Francisco restaurant, Zaré at Fly Trap, the chef created a "liver three ways" dish, dubbed *Ménage à Fois*. Served with toast points, the dish includes a serving of sheep liver with marinated jalapeño and tomato confit, chicken liver over onion marmalade and aged balsamic, and foie gras over huckleberry compote.

