



Restaurants in every city have special dishes that define local favorites, including shepherd's pie in London, foie gras in Paris, weinerschnitzel in Vienna; and Peking duck in Beijing. If you prefer street foods, the same dishes from outside carts may not be as fancy, but they're as tasty and much cheaper than in sit-down restaurants.

Also, dining on a park bench or grass on a sunny Spring, Summer or Autumn day can be just as enjoyable as sitting at a fancy café table. Many cities have a familiar street food item that defines them. Here are some favorites:

Brussels Frites: Belgian street chefs are skilled with frites (French fries). By double-frying them in two different-temperature oils, once to cook, the second time to brown and crisp, culinary perfection is achieved. Our favorite cart is Chez Antoine, usually located at Place Jourdan.

Berlin Currywurst Sausage: It's a hot link with sprinkles of curry powder, tomato paste, Worcestershire sauce and stuffed in a bun. It comes with the choice of fried potatoes or sauerkraut. A favorite cart is Konnopke's Imbiss in the Prenzlauer Berg area, under the Eberswalder Strasse U-Bahn train stop.

Tel Aviv Sabich: This actually originated in Iraq, but has been enthusiastically embraced by Israelis. The ingredients vary, but a sabich usually consists of a large, folded pita bread stuffed with sliced egg, fried eggplant, hummus, tahini, potato, cucumbers, and hot mango sauce. You'll find the carts in many Tel Aviv locations.

Paris Crepes: They're thin pancakes in both sweet and savory flavors. Examples include jambon et fromage (ham and cheese) and sweet raspberry jam and butter crepe. Crepe carts

are all over the city, and the delicious treat is made while you wait.

Rio de Janeiro Queijo Coalho: Look for food carts on the famous Copacabana boardwalk and Ipanema beaches. A favorite is grilled cheese on a stick.