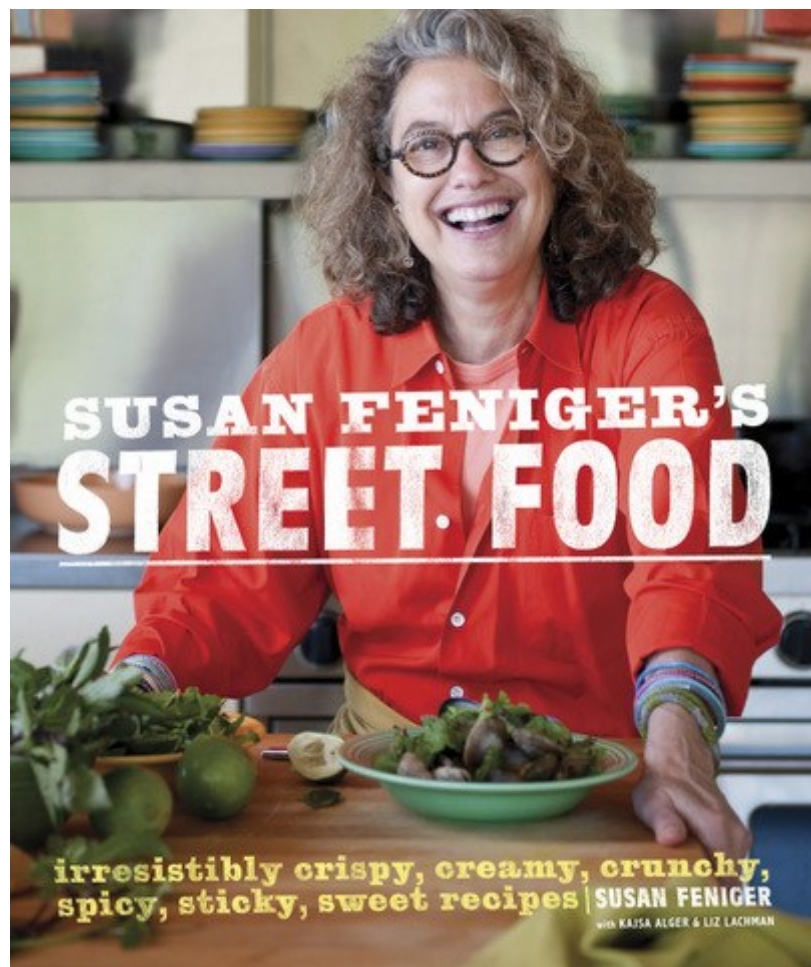


Cook the Book: 'Susan Feniger's Street Food'

KATE WILLIAMS



Hear the words "street food" and most of us think of food trucks, fusion taco waffles, and Portland, Oregon. But for [Susan Feniger](#), eating street food is the quintessential cultural dining experience all over the world. Feniger originally made her name cooking Latin American dishes at the venerable [Border Grill](#), but these days she is taking on a world of roadside fare at her restaurant [STREET](#).

She's brought the restaurant's most popular dishes to the home kitchen in her new cookbook, [Susan Feniger's Street Food](#). The book covers quite an array of cuisine types, recipes rooted everywhere from Malaysia and Vietnam to Scandinavia and Eastern Europe. The book is bright, eclectic, and full of international cooking techniques. While many of the recipes require a trip to a specialty store (or at least a well-stocked grocery), the results are totally worth the effort.

This week, we'll be starting our street food journey in Ukraine with **Spinach Dumplings with Lemon Marmalade and Sour Cream**, traveling through Romania with **Sweet and Sour Eggplant**, stopping in Burma (Myanmar) for **Gin Thoke Melon Salad**, eating **Tatsutage Fried Chicken** from Japan, and finishing our meal in Malaysia with **Sesame-Crusted Banana Fritters with Coconut Kaya Jam**.

Win 'Susan Feniger's Street Food'

Thanks to the generous folks at [Clarkston Potter](#) , we are giving away five (5) copies of Street Food this week. All you have to do is tell us your **favorite street food meal or snack, from anywhere**, in the comments section below.