



bliss // MAITRE D'

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CHOW

WHEEL GOOD FOOD

Eating on the run is on a roll ... and on wheels. Here are some mobile eateries we'd like to see on a street near us

ROVING RESTAURANTS have come a long way since the owner hot-dog cart. Today in cities across the country—from Portland, Ore., to Milwaukee, New York to Los Angeles—gourmet food trucks turn out ambitious cuisine of every stripe imaginable. Korean *bi bim bop*? Duck confit? Vietnamese bougias? Curried goat? *Dulce de leche* ice cream in a Nutella-lined waffle cone topped with wasabi-pea powder? There's a food truck for all of those.

We asked some of our favorite top chefs to create a roaming eatery inspired by their favorite TV show. —Shelley Levitt

—FEATURED RECIPE—

Dexter's Beef Sirloin Jerky

Chef: Joseph Gillard, Napa Valley Grill, Los Angeles. napavalleygrill.com

Makes 4 ounces after drying

INGREDIENTS

- 1 pound prime beef sirloin or flank steak, trimmed of fat, sliced thinly with the grain
- 2 teaspoons salt, sea-smoked
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 ounce chipotle pepper in adobe sauce, minced

COOKING INSTRUCTIONS

1. Place sliced beef in a nonreactive bowl.
2. Place all other ingredients in a food processor. Process to a paste.
3. Add paste to beef and mix well, coat surface areas with paste.
4. Let marinate in refrigerator for 24 hours.
5. Place beef on dehydrator racks, spaced evenly to ensure even drying. Or, place on racks in an oven that's turned to the lowest setting.
6. Dry jerky until very dry (about 24 hours), checking every 4 hours.
7. Store in an airtight container in the refrigerator for up to two weeks.



WE-GUESS-IT GELATO

SHOW: *THE MENTALIST*
CHEF: Laura Ciardi, Gelateria Giuliana, Montclair, N.J. gelatogiuliananji.com

FOOD TRUCK: "We-Guess-It Gelato." Psychic truck operator serves you the flavor he knows you're craving.
SIGNATURE FLAVORS: Fig, trameisu, mascarpone, panna cotta.



I'M IN THE (HANK) MOODY

SHOW: *CALIFORNICATION*
CHEF: Tim Kloczyne, Sidecar Restaurant, Ventura, Calif. thesidecarrestaurant.com

FOOD TRUCK: "I'm in the (Hank) Moody," where everything is seey and sauced.
SIGNATURE DISHES: Single-malt Scotch "pickle" grass-fed hot dog; California crab taco with cucumber-sake sauce; fried New York cheesecake with branded strawberry jam dip.



AS GOOD AS IT GETS

SHOW: *THE GOOD WIFE*
CHEF: Stephen Stan, Steak 954, Fort Lauderdale, Fla. steak954.com

FOOD TRUCK: "As Good as It Gets," food for a woman who brings home the bacon by fighting legal battles all day.
SIGNATURE DISHES: Miso Gummy black cod on a stick; Power of Attorney filet stripe; Garnishment of Lettuce Wedges drizzled with blue cheese and bacon; Beef the System salad; Case Closed trio of homemade ice-cream sandwiches.



THE BIG KAHUNA

SHOW: *HAWAII FIVE-O*
CHEF: Richard Sandoval, Ika, Las Vegas, Zengo, Denver and Washington, D.C.; Mays, New York. richardsandoval.com

FOOD TRUCK: "The Big Kahuna," featuring the authentic Hawaiian raw-fish delicacy.
SIGNATURE DISHES: Classic poke (pronounced "po-keh") made with ahi tuna, soy and ginger; sea bass ceviche withaji amarillo chili peppers, red onion, cucumber, apple, tomato and shiso; hamachi tradito with lemon, shiso, cucumber purée and Sriracha sauce.



AFTER-SCHOOL SPECIALS

SHOW: *GOSSIP GIRL*
CHEF: Jay Muse, Lulu Cake Boutique, New York. everythinglulu.com

FOOD TRUCK: "After-School Specials," freshly made retro desserts for those who haven't left prep school's milk and cookie treats far behind.
SIGNATURE DISHES: Homemade Twinkies and Sno Balls; Hostess Cup Cakes and Ding-Dongs.



BARNEY'S ONE-NIGHT STAND

SHOW: *HOW I MET YOUR MOTHER*
CHEF: Brian Ray, co-executive chef, Buddakan, New York. buddakannyc.com

FOOD TRUCK: "Barney's One-Night Stand" serves food that is decadent and delicious. You know it's wrong, but you can't stop yourself.
SIGNATURE DISHES: Deep-fried mac and cheese; Texas Tommys (tooth-wrapped hot dogs).



SO GOOD, IT'S A CRIME

SHOW: *NCIS*
CHEF: Susan Coulters, Feast Bistro, Ojai, Calif. feastofjai.com

FOOD TRUCK: "So Good, It's a Crime," hand-crafted sandwiches for gourmet eating on the run.
SIGNATURE DISHES: The Gibbs (slow-roasted pork topped with zesty coleslaw); The Ziva (falafel with tzatziki sauce); The McGee (cured beef with spicy mustard on rye); The Abby (fried oysters with a caper aioli); The DiNozzo (meatballs with mozzarella and pepperoncini).



SHOW: DEXTER

CHEF: Brian Meyers, BLT Steak Los Angeles. bltsteak.com
FOOD TRUCK: "Natural Born Griller" features grilled items with a focus on butchery, and offers knife skills and butchering demonstrations.
SIGNATURE DISHES: Hand-cut steak tartare; grilled coffee-rubbed "slab" bacon and poached egg; bleeding-heart doughnuts for dessert.

Follow your favorite food trucks on Twitter or an iPhone apps such as StreetEats or Road Stoves.