

## FOODIE HALL OF FAME

These 12 people, places, and dishes have helped shape the city's culinary landscape.

BY NANCY NICHOLS

MAGINE AN INTERNATIONAL COMPETItion where, instead of athletes running, jumping, or skiing for victory, cities sent to battle the
top talents in chopping, baking, and sautéing.
Culinary judges would gather in one place,
wear loose-fitting clothes, and eat their way
across continents, savoring the best entries from thousands of locations. Small hamlets in Italy could slay huge,
high-priced eateries in New York. Perhaps a Pinot Noir
from Oregon would overwhelm its French counterpart in

Burgundy. The thrill of victory, the agony of defeat—all in the glorious name of gastronomy.

To ready ourselves for the imaginary clash, we scoured local specialty food producers, farmers, educators, dishes, chefs—anyone or anything dedicated to enhancing the quality of Dallas cuisine. We played to our strengths (chefs, regional fare, savvy restaurateurs) and avoided our weaknesses (Italian food, bagels, and vodka production).

In the end, we put 12 winners on a make-believe silver platter and hoisted it up to the world. Let the games begin.

## SWEET TEMPTATION: } HEAVEN AND HELL CAKE AT STEPHAN PYLES

We could call out Mr. Pyles for numerous contributions to Dallas dining; he was, after all, one of the founding fathers of Southwest Cuisine. And while his grilled, bone-in ribeye—dry marinated in chile powder, served atop pinto beans, corn, wild mushrooms, and peppers, and covered with thinly sliced onion rings—deserves star status, we chose his trademarked Heaven and Hell Cake to represent the city's best dessert. Sky-high layers of angel food and devil's food cake are filled with peanut butter mousse and wrapped in chocolate ganache. Chocolate garnish and raspberry sauce optional. 1807 Ross Ave., Ste. 200. 214-580-7000.



