

NOTABLE EDIBLES

Tasty Tidbits to Savor around the Region

TEA TIME ANYONE?

It's always teatime somewhere, and Leaf Kitchen at the corner of Gilbert and Kirkwood is the go-to destination for tea lovers in Iowa City. The shop, run by Harriet Woodford and Masae Yoshino Judge, offers an incredible selection of international loose-leaf teas. Sniff a whiff from the sampling row, pick your flavor, and match it with scones baked on site—so light and fluffy they pass for biscuits any day—for an afternoon tea service. But the real delight at Leaf Kitchen is the crepes, especially the buckwheat dressed with lime and finished with local honey. Although they are technically on the breakfast menu, the crepes are a perfect pick-me up any time of day.

Leaf Kitchen
301 Kirkwood Avenue
Iowa City, 52240
319.338.1909

MUSTARD MADE RIGHT

Made in Rock Island since 1889, this Dutch-style stone ground mustard contains no artificial preservatives and is made with water, vinegar, Mustard Seed, sugar, and salt—that's it. The deep, rich flavor calls out for a good sausage or all-beef hot dog. It's also a great base for vinaigrette.

Boetje's Mustard
2736 12th Street
Rock Island, Illinois 61201
309.788.4352

LOCAL INFERNO

Chile Pepper Magazine recently awarded Wellman's own Cheryl's Salsa with the "Golden Chile" for their Inferno salsa. Fresh (never cooked) and fiery hot, it's a feisty blend of tomatoes, onions and—of course—chile peppers. They also make milder but just as tasty versions for the more delicate palates.

It all started with a secret family recipe Cheryl Miller used in her previous life running a commissary in a local factory. Soon it was on the shelves of HyVee stores and 30 other retailers too. Now Cheryl is ready to branch out, introducing barbecue sauce and soon, fresh dips as well.

888.641.2629
www.CherylsFreshSalsa.com



SWEET & CORNY

That intoxicating aroma wafting through the Iowa City Farmers' Market (among others) these days is Dill's Original Kettle Korn, the old fashioned kind, made right before your eyes in (you guessed it) a huge, propane-fired kettle. The secret to the addictive munchable is in the right blend of sugar and salt, added at just the right moment, seconds before the hot corn actually starts to pop. Watch out though, one taste and you're hooked.

Dill's Original Kettle Corn
Cedar Rapids
319.366.6809



Dill's Original Corn about to pop.