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50 TWISTS ON ICONIC SANDWICHES

By *Scott Hume* on Apr. 20, 2017



If the back end of the 20th century's culinary personality was dominated by discovery—of new foods and spices and cooking styles—then the 21st century so far is about liberation: unfettering familiar foods so they adopt those new influences and become richer. Nowhere has this been more evident than with sandwiches. Like **burgers** and soups and other previously predictable categories, sandwiches are **being continually reborn**.

At the same time, the definition of a sandwich **has broadened and globalized**. It now includes Mexican cemitas and tortas, falafel in pita bread, Spanish bocadillos, piadas wrapped in Italian thin-crust dough and more.

Gathered here are 50 examples of how a sandwich can be defined by creative culinary minds. All have been on menus in the past year, either as permanent additions or limited-time offers.

Honey Butter Chicken

Restaurant: PDQ

What's on it: "100% natural, fresh, never frozen crispy chicken breast" dipped in homemade honey butter, layered with Grillo's bread and butter pickles; served with fries or blueberry coleslaw.

A twist on: Chicken sandwich