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iPad Apps, Homemade Cheese, Peruvian Cuisine **The Daily Meal Weighs in on Top Food Trends of 2011**

New York, NY (December 9, 2011)—From raw milk and cheese to whole animal cuisine, [The Daily Meal](#)—the site that houses all things food and drink—serves up its [Top 25 Food Trends of 2011](#). More than the usual clichéd round-up of popular foods, this is a savvy, thoughtful array of food happenings. The Daily Meal's ever-hungry team has turned their keen eyes and even sharper taste buds to the whole world of food in America, picking the leading themes, concepts, people, places and ingredients that have shaped the culinary world over the past year.

Here's a sampling of the Top 25:

- **Foreign Restaurateurs Opening in the U.S.**—Over the year, a number of acclaimed foreign chefs and restaurateurs opened restaurants in New York City, including Peru's Gastón Acurio (La Mar Cebicheria) and Korea's Jung Sik Yim (Jungsik).
- **Back to the Dinner Table**—Star chefs such as Mario Batali, John Besh, and Ferran Adrià all published cookbooks this year filled with simple recipes aimed at getting families in the habit of sharing meals again, while restaurants served weekly family-style specials and Sunday dinners.
- **iPad Apps**—From cookbooks to videos to online publications, all facets of the food world got in on the digital iPad app craze this year.
- **Crudo**—This dish has become so popular that bigwig Italian chefs like Scott Conant and Michael White have adopted it as their own, and food hotspots like Eataly are opening their own crudo bars.
- **Homemade Condiments**—Perhaps a by-product of the high-end casual dining trend that swept the nation last year, a growing number of chefs are serving up condiments scratch-made in house, ranging from homemade ketchup to signature flavored mustard, fancy pestos, bacon jam, and “special sauce.”

- **Peruvian Cuisine**—Every year, it seems that various ethnic cuisines take turns spreading like wildfire across the country. One of the most prominent cuisines to do so this year was Peruvian, aided by restaurants such as Gastón Acurio’s recently opened New York restaurant, La Mar Cebicheria, and Houston’s Latin Bites Café, named that city’s restaurant of the year.
- **Kale**—This nutrient-packed leafy green was undoubtedly the superstar vegetable of 2011, becoming a mainstay on menus nationwide. One Vermont T-shirt artist gained viral popularity this year for creating clothing emblazoned with the tagline “Eat More Kale.”
- **Regional Burger Chain Expansion**—Outlets like Umami Burger, Shake Shack, Smashburger, and In-N-Out have developed cult-like followings, and all of these chains expanded to new locations outside of their initial regions, recruiting a new batch of burger fanatics along the way.
- **Nordic Cuisine**—Partly sparked by Chef Rene Redzepi’s success—with his eatery Noma’s two-year stint as *Restaurant* magazine’s number-one dining spot in the world—this food trend is categorized by ingredients like cured fish, lingonberries, and clean flavors, such as pine.

For the full lineup, visit: <http://www.thedailymeal.com/top-25-food-trends-2011>. To craft this list, The Daily Meal closely monitored consumer spending changes, food-industry news and innovations, restaurant openings and closings, and the media’s coverage of the food world to find the most noteworthy trends. Launched in 2011, The Daily Meal celebrates the beginning of its second year, starting off strong with a following of more than 2 million unique visitors per month.

About The Daily Meal

[The Daily Meal](#) covers all things food and drink, creating a complete epicurean experience for cooks, food lovers, wine, beer and spirit connoisseurs, discerning diners and everyone in-between. Comprised of original content and video from Award winning editors, industry insiders, tastemakers and the user community, features range across the site’s multiple channels: Cook, Eat/Dine, Drink, Travel, Entertain, Best Recipes, Holidays, Lists and Community. The Daily Meal also produces much-anticipated annual reports including the 50 Most Powerful People in Food, America’s Most Successful Chefs, 101 Best Restaurants in America and 150 Best Bars in America. Additionally, The Daily Meal Shop, an online cookware store, offers over 7,000 kitchenware and specialty foods tailored specifically to The Daily Meal’s hungry following of savvy food enthusiasts. Helmed by editorial director Colman Andrews, The Daily Meal is one of the largest food sites on the Web and the first property of Spanfeller Media Group, founded by Jim Spanfeller. Visit The Daily Meal on [Facebook](#); follow us on [Twitter](#).

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Editor’s Note: Colman Andrews—The Daily Meal Editorial Director, James Beard Award-winner, and noted culinary authority—is available to comment on 2011’s Top 25 Food Trends.

