

THE TOP 25 TRENDS OF 2012 P.15

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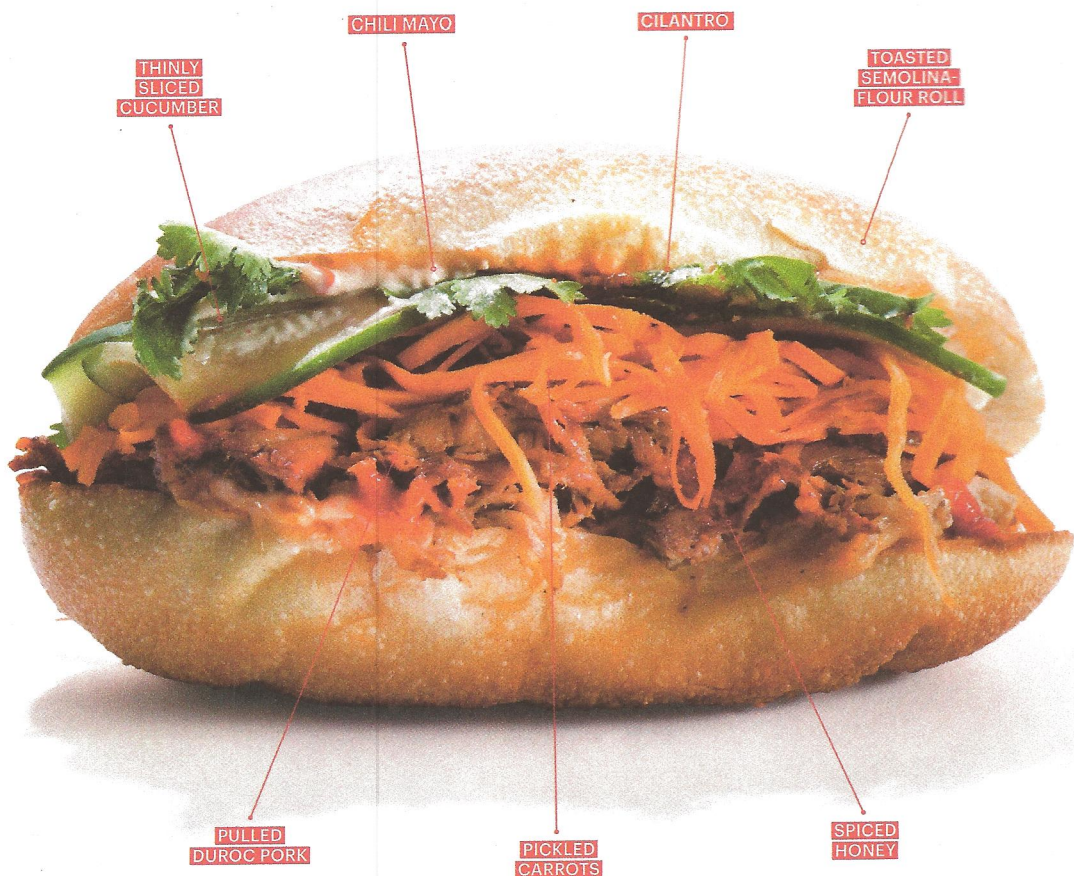


THE BA 25



ASIA ON A ROLL

With all due respect to the BLT, the best sandwiches these days are the ones piled with pickled vegetables, cilantro, cucumbers, and spicy mayo. First it was the classic Vietnamese *banh mi*; now other **Asian-inspired subs** are springing up everywhere, making millions of office workers happy at lunchtime. Num Pang (Cambodian for “bread”) is the name of our new favorite Cambodian-style sandwich shop in New York. Order the pulled Duroc-breed pork, their pig-centric specialty, and here’s what you’ll get:



THREE MORE TO TRY **1. Mo**, a type of flatbread from China’s Shaanxi province, stuffed with red-braised pork at China Poblano in Las Vegas **2. Nizami rolls**, Calcutta-style rolled sandwiches made with *kati*, an Indian flatbread, at Thelewala in New York **3. Ssäm**, a Korean wrap made with rice, marinated vegetables, and braised short ribs or tofu in rice paper, at Spice Kit in San Francisco



HEAD OF THE GLASS

Timeless, virtually indestructible, and chic to boot: We wish every glass worked as hard as France’s **Duralex Picardie**. A longtime bistro staple, it’s our new go-to for casual sipping. 5.4-oz.; \$18 for six; duralexusa.com

