

ZAGAT

ZAGAT BUZZ
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Slammin' Sliders: Food Truck of the Week



One of the great ironies of the culinary life in Southern California, is that here in the Land of Hamburger, birthplace of McDonald's and In-N-Out, White Castle has never succeeded. Perhaps 20 years ago, White Castle – with its tiny, square burgers topped with fried onions and pickles – tried to break into the LA fast-food-osphere. The company opened half a dozen branches, including one on Hollywood Boulevard just down from Grauman's Chinese. Within months, every branch was gone – they just couldn't attract the attention of burger eaters more accustomed to the sloppy creations of Tommy's and Fatburger.

The proto-sliders served by White Castle didn't fly. But sliders served at any number of local hot spots are all the rage today – many of them made with high-end cuts of beef. These are sliders with a pedigree. And they're the specialty of the Slammin' Sliders Truck, which serves a Kobe-Wagyu beef slider, a Niman Ranch pork slider, a chipotle chicken slider, a shrimp po' boy slider and a pink pepper-crusted lobster slider. Just to keep things interesting, there are also Black Angus beef renditions of a Philly Cheesesteak and a Bulgogi sandwich. "Slammin' sides" include options like a sweet potato and pepper-jack croquette and an Okinawan-style potato salad. There's even Caffe D'Amore coffee to wash it down. For information, visit the truck's website, Twitter or Facebook page.

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