



GUIDE

Foodie Bucket List Part 2: Must-Try Ingredients

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Last time around, we asked chefs, Zagat staffers and you, our readers, for everyone's No. 1 must-visit bucket-list eatery. For this new installment, we asked chefs about their gotta-try-it-once ingredients only. While most chefs have worked with some pretty extravagant and unusual foods, you'd be surprised what items chefs long to work with before they kick the bucket. Read on to see what they said, and let us know your own must-tries in the comments.



Daniel Holzman, **The Meatball Shop**, NYC

"I would love to travel to Peru, where many chefs are experimenting with the herbal flavors and mouth-numbing qualities of the coca leaf."