

## 2011 Taste Test Awards: Artisanal Category Winners

We tasted products from around the country to find the best of the best from small-production food artisans.  
By Cindy Hatcher



Photo: Travis Rathbone Text: Cindy Hatcher

### Support These Artisans!

The grass-roots growth of small producers turning out wonderful foods across this great land just keeps accelerating. We sampled everything from superb *burrata* (mozzarella taken to a higher, creamier level) to a gluten-free baking mix that yielded muffins every bit as delicious as their gluten-based counterparts.

Most items can be ordered online. Shipping can be expensive (and not exactly green), so we favored products that deliver great value, make special gifts, or are truly representative of their region.

We did not focus on low-fat foods for the simple reason that when the quality is high, the quantity can go down: A sliver of the pancetta pictured opposite is more satisfying than three pieces of regular bacon.

*Thanks to our regional food experts: Belinda Ellis, Jenn Garbee, Jill Silverman Hough, Hanna Raskin, Robin Schempp, Marilou Suszko, and Laura Taxel*



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## Best in Condiments: Hawaii

**Volcano Island Honey Organic Silk Honey** (\$23 for 8 ounces)

Harvested from a single grove of kiawe trees on the Big Island, this honey has a thick, creamy, milky texture with lovely sweet floral notes. Like the Tamarisk above, it's also unheated and unfiltered, but these two honeys are on opposite ends of the texture and sweetness spectrum.



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## Best in Sweets: Florida

**We Take the Cake Key Lime Bundt Cake** (\$28 for 8-inch cake)

It can be difficult to produce a cake that stands up to shipping, but this one arrived moist, fresh, and tasty. The bakery offers a rotating lineup of flavors, but the burst of fresh citrus in the Key lime variety was like a delicious culinary postcard from sunny Florida.