

CUISINE CATEGORIES

Favorite Mexican

CHIMICHANGA MEXICAN RESTAURANT

5425 S. Grand Blvd., St.
Louis, 314.352.0202

and

LA VALLESANA (TIE)

2801 Cherokee St., St.
Louis, 314.776.4223

2nd: Mi Ranchito
Mexican Restaurant

3rd: Chava's Mexican
Restaurant

Honorable mention:

Pueblo Solis

Sauce pick: La Vallesana

Favorite Middle Eastern Restaurant

AYA SOFIA

6671 Chippewa St., St.
Louis, 314.645.9919

2nd: Cafe Natasha's
Kabob International

3rd: Ranoush

Honorable mention:

Saleem's West

Sauce pick: Café
Natasha's Kabob
International

Favorite Pizza – STL-Style

FARACI PIZZA

15430 Manchester
Road, Ellisville,
636.230.0000

2nd: Joanie's Pizzeria

3rd: Farotto's Italian
Restaurant & Pizzeria

Honorable mention:

Pirrone's Pizzeria

Sauce pick: Faraci Pizza

Favorite Pizza – Non- STL-Style

BLACK THORN PUB

3735 Wyoming St., St.
Louis, 314.776.0534

2nd: The Good Pie

3rd: Peel Wood Fired
Pizza and Katie's
Pizzeria Cafe (tie)

Honorable mention:

Feraro's Jersey-Style Pizza

Chain: Pi Pizzeria

Sauce pick: The Good Pie

LIVE WELL

favorite butcher shop: Kenrick's Meats & Catering

FIVE QUESTIONS FOR TIM WEINMANN | Vice president of Kenrick's Meats & Catering – and the son of owner Joe "The Butcher" Weinmann.



JOE THE BUTCHER IS A PRETTY FAMOUS GUY.

We found there were a lot of people who didn't know how to store meat – they would even drive around with it in their car for a while. Someone came up with the idea of Joe the Butcher doing educational videos and TV spots, and he has his own logo now, too.

YOU DO SOME PRETTY CREATIVE THINGS AT KENRICK'S.

We like to come up with different ideas, like the Chicken Cordon Bleu Ball. We really hang our hat on that unique stuff. We've tried every kind of sausage you can imagine, too – the pizza bratwurst, the pineapple

bratwurst. One time my cousin and I wanted to do a short-loin roast, so we did. It was pricy and it didn't sell well, but it was fun. Have you seen our Ozark griller? It's a flat piece of seasoned top round steak, rolled with Cheddar cheese and bacon, cut into nuggets held with toothpicks, and grilled.

HAVE YOU EVER PUNCHED A SIDE OF BEEF LIKE ROCKY BALBOA?

I have; it hurts. There's some bones in there. You gotta be careful. You gotta hit the meat. We don't hang beef anymore, but we did back at the old store, and I had to take a few swings at it. If you hit the bone, it's like hitting Ivan Drago.

WAS SAM THE BUTCHER ON *THE BRADY BUNCH* A REALISTIC PORTRAYAL OF A MEATMAN?

Pretty close. Sam the Butcher was a little cleaner in appearance, for TV. A butcher should be a little messier, to show he's done some work.

HAVE YOU EVER SEEN A PIECE OF MEAT FLY THROUGH THE AIR?

When we first got our sausage machine, the guy who sold it to us said it could shoot like a cannon, so of course I had to turn it up as fast as it would go. It shot sausage pretty far and straight like an arrow across the room.

– Byron Kerman

Favorite Butcher Shop

KENRICK'S MEATS & CATERING

4324 Weber Road, Affton, 314.631.2440

2nd: LeGrand's Market and Catering

3rd: Baumann's Fine Meats and Paul's Market

Honorable mention: G&W Bavarian Style Sausage Co.