



EMBE EATERY SANDWICHES



EMBE EATERY BREAD PUDDING



YEN CHING PRINCESS PRAWNS

# A FEW MORE OF MY FAVORITE THINGS

BY BRYCE PARKS

I got some nice feedback after my column a couple issues back where I listed a few of my favorite dishes around the area. Apparently since we've reviewed every place eat from Dyersville to Elizabeth and beyond, people seem to put some stock in my opinions about food. FOOLS! I'm just a fat guy who likes tasty stuff. It's very possible that your taste buds go in a different direction. But just in case your inner fat kid has ideals that align with mine, here are a few more tasty morsels that are regularly recurring meals, or treats, in my routine. I hope you agree.

## EMBE EATERY SANDWICHES

When we have some extra time in our workday, we like to wish ourselves away to Galena for lunch. It's really not that far at all. 15 minutes maybe. Easy peasy. One of our very favorite stops over there is the unassuming Embe Eatery at 233 S. Main St. in downtown Galena. It's primarily a soup and sandwich shop. But they do soup and sandwiches GOOD. My favorite is the Screaming Embe, a warm sandwich featuring pastrami and corned beef with melted swiss, horseradish mustard, pickle, and slaw on mild sourdough. It's a nice tasty pile of meat on good bread. Even my friend Bibi would find it worthy of

her high sandwich dreams I think. It comes with delicious Sweet Onion Maui potato chips that I must find by the bag somewhere. But I'm not done. They usually have two soups. One is a very savory mushroom soup with strong hints of sage and thyme. If you love the shrooms, indulge yourself. And if they have the seafood chowder on the menu, you're going to be torn as to which way to go on the soup. Either way, SAVE ROOM FOR WARM BREAD PUDDING. I don't even personally really care for bread pudding, but I never pass it up here. Warm and gooey, a little crispy and a big dollop of whipped cream on top. Kristina at *365ink* is literally an addict, unapologetically.

## YEN CHING PRINCESS PRAWNS

It's close to work and a quick meal if you are in a hurry and I'm never not in the mood for it. Princess prawns are deep fried tempura shrimp in a spicy brown garlic sauce with hot chili peppers and green onion (Kristina gets hers extra hot). Yep, sorry, no veggies here. We get the lunch special and it's usually almost more than I can finish as it comes with a big helping of fried rice, egg drop soup, and a crab rangoon. It's got the perfect mix of spicy savoriness and, of course, the comfort of deep fried love with

the added treat of a rangoon. And when is a rangoon even not a treat? We occasionally get a whole side order of rangoons if we are really hungry... because we can!

## HOULIHAN'S APPS

Sometimes I just get a couple appetizers as a meal when we go to Houlihan's for lunch. It's over by Q Casino and I understand that it's often out of sight, out of mind. But, again, it's really not far at all by car. My go-tos are the firecracker shrimp, deep fried shrimp (see a theme here) with chili agile and banana ginger slaw. So it's basically a salad, right? It's tasty though. And if I bring friends, I usually get an order of their "famous" shrooms which are just fairly giant herb-cream cheese stuffed portabella mushrooms, breaded and deep fried. Kristina likes the chicken lettuce wraps featuring sesame-glaze and peanut-ginger sauce. You build your own. The char-crusted ahi tuna is not a lot of food, but the flavor is worth the investment. Their soups are also good. The loaded potato and French Onion are my favorites.

I notice that all of Houlihan's sides are also gluten free, so if you are one looking for that kind of thing, you have some options here. They do have GF bread options, too.



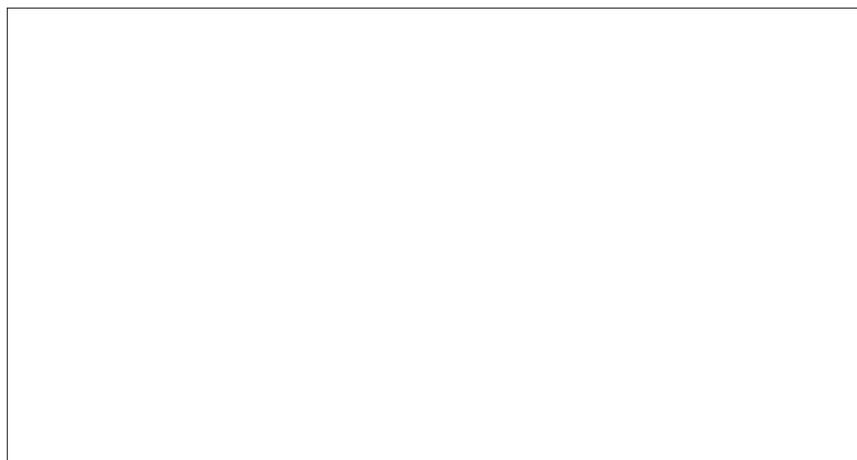
HOULIHAN'S APPS



LOS AZTECAS CARNITAS



GEORGIA MIHALAKIS/MILLWORK BAKESHOP HAND PIES



FLIAMENT SLIDER FLIGHT

**LOS AZTECAS CARNITAS**

The menu is huge and much of it is excellent. I occasionally stray to the Cammarones Al Mojo de Ajo (shrimp and mushrooms), but nine times out of ten I'm a carnitas man. I blame my friend Mike (and Glenda) Wilson. One night about 20 years ago as we passed, him leaving and me entering, he said I have to try them. Since then I rarely try much else. Now, I'm a meat guy and pork is my jam, baby. This is slow cooked pork shoulder finished by frying it, I assume deep frying a big chunk and then breaking it up on the plate and mixed with sautéed onions. It's served with beans and rice and tortillas to make hand-holdable wraps of Mexican love. I like salt and pepper on mine to pop the flavor or the pork. The dinner portion comes with a size of lettuce, tomato, and sour cream too. It's pure comfort food.

**GEORGIA MIHALAKIS/  
MILLWORK BAKESHOP  
HAND PIES**

Nope, I don't think they're in any stores. You have to find her at Dubuque Farmers' Market (including the Winter Farmers' Market at the Roshek Building lobby every Saturday) and Millwork Night Markets. She makes something called hand pies that are simply decadent discs of pastry perfection. Her version of the classic pastry boasts many layers of flaky crust (is it crust?) and filled with a variety of fruit fillings including cherry, blueberry, and apple. I think she may sometimes get a whole stick of butter into every one... in the best possible way. I take mine home

and pop it in the toaster oven for five minutes and bring the amazing flaky buttery goodness back to fresh-baked life. She does, after all, baked all of this goodness the day before market so it's always wonderfully fresh. It's blissful in the morning or if you buy extras... all weekend long! Oh, and the hand pies are just one of a score of ridiculously amazing baked goods Georgia creates that are equally as good, from croissants to scones, cookies and bread.

**FLIAMENT SLIDER FLIGHT**

Filament Meetery + Eatery at the Diamond Jo has a unique take on bar food, taking what you expect up a notch. The sliders are no exception, and despite lots of good things on the menu, I keep going back to these. They have four slider options, and you get the mix and match any three with an order. The choices include a bourbon glazed beef burger slider with bacon jam, grilled onions, cheddar and a spicy bourbon sauce on a timely brooch bun. I think my favorite is the bratwurst slider featuring a ground Iowa pork brat patty, sauerkraut, country mustard and grilled onions on a pretzel roll. You have to have a pulled pork slider right? Right! And just like you want it with pickle slaw. And lastly, an Icelandic cod slider with Blue Moon beer batter and homemade tartar sauce on a brioche bun. With chips please (four homemade chip flavors to choose from). They're not open for lunch though. Your taste buds have to wait for 4 p.m. Except on Saturday and Sunday when the love (and the football) is served up starting at 11 a.m. ☒

**SUBMIT YOUR DINING SUGGESTIONS!**

DO YOU HAVE A FAVORITE RESTAURANT YOU WOULD LIKE TO SEE US VISIT?

PLEASE SEND US YOUR REQUESTS, SUGGESTIONS AND COMMENTS!

EMAIL: [DINING@DUBUQUE365.COM](mailto:DINING@DUBUQUE365.COM)