

NEW YORK

March 24, 2008

FOOD/OPENINGS

TRENDLET

Crunch!

Suddenly, there's a crackling out there for everyone—even Lower East Side vegetarians.

BROADWAY EAST

Thank Gwyneth Paltrow, chef Lee Gross's former client, for inspiring the world's first **yuba "cracklins"**—deep-fried soy-milk skin salted and chile-rubbed and served here as a bar snack (pictured). 171 E. Broadway, nr. Rutgers St.; 212-228-3100

KO

What do the Momofuku boys consider the proper way to begin a multicourse tasting menu? A **chicharrón amuse**, made from Four Story Hill farm pork skin and seasoned with togarashi. 163 First Ave., nr. 10th St.; momofuku.com

2ND AVE DELI

Like the health salad, the bowl of **gribenes** is complimentary. 162 E. 33rd St., nr. Third Ave.; 212-689-9000

EL QUINTO PINO

Chewy-crunchy Spanish pork cracklings called **torreznos** are discreetly served here in a brown paper bag. 401 W. 24th St., nr. Ninth Ave.; 212-206-6900
R.R. & R.P.

