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# GRUB STREET

## NYC Still Not the Sandwichiest City of Them All

4/6/09 at 9:03 AM | Comment



Photo: Ana Leticia's Flickr

With the magazine pointing at a [bánh mì renaissance](#) this week and [Crosby Connection's sandwich bar](#) poised to open next Monday (or so the Bleecker Street Theatre tells us), Grub Street is just back from an overseas recon mission to see what happens when a metropolis is completely overrun by pork sandwiches. Folks, if Lisbon is any indicator, Gotham will soon have a "snack bar" on every block, where you can eat sammies standing up (note to [Num Pang](#): It speeds things up, and is totally acceptable, to just serve the ones that have been sitting in the display window all day). And at least one neon-trimmed truck will serve them till dawn, along with one of the most perverse versions of a "cachorrao" (hot dog) ever witnessed. As a thanks to Ben Leventhal for minding the home front last week, here's the secret recipe *revealed!*

1. Microwave a thick, foot-long hot dog in a hero roll.
2. Squirt a disgusting amount of ketchup onto it.
3. Add a frightening amount of mayo.
4. Slop on some boiled corn(!!).
5. Add some shredded carrots(!!).
6. Best part: Top it all with shredded Ruffles potato chips.

Apologies to [This Is Why You're Fat](#) — we didn't snag a photo, though the Brazilian one you see here is similar. Harry Hawk, don't even think of bringing these things to [Water Taxi Beach](#).