

SUMMITTING
50 PEAKS IN 50 DAYS

THE NATIONAL PARK
SERVICE TURNS 100

YOUR SUMMER OLYMPICS
TRAVEL GUIDE TO RIO

AMERICAN WAY

AUGUST 2016

IT'S A LONG
ROAD
BEHIND

NEIL YOUNG

AND IT'S A
LONG ROAD
AHEAD

DECADES

Sweet Sammich

In honor of National Ice Cream Sandwich Day on Aug. 2, here are our favorite places that take the classic recipe to the next level BY AMBER GIBSON

ODDFELLOWS ICE CREAM CO.

The OddFellows Ice Cream Co. has two New York stores, including their flagship store in Brooklyn, which is known for a crazy wheel of flavors, such as prosciutto melon, cinnamon raisin toast and foie gras. Their East Village location extends that same innovation to their sandwiches and the warm “OddPockets.” Among our favorites is the brioche stuffed with combread ice cream, blueberry compote and corn-flake crunch, which is then heated.

Oddfellowsnyc.com

ROSE'S MEAT MARKET & SWEET SHOP

In Durham, North Carolina, caramelized miso ice cream is scooped between house-made gingersnap cookies at Rose's Meat Market & Sweet Shop. The secret? Pastry Chef Katie Meddis makes a thick caramel sauce, then adds miso to the caramel before blending it into an ice-cream base. The thin gingersnap cookies soften slightly when frozen, and the sweet and salty flavor lingers long after your last bite.

Rosesmeatandsweets.com

GATEWAY CANYONS RESORT & SPA

For a deli-inspired illusion, peaches and brownies become the star of a sweet “French Dip” sandwich at Gateway Canyons Resort & Spa in Gateway, Colorado. Chef Stephen Belie picks up Palisade peaches directly from the farmer, folding the juicy fruit into vanilla ice cream. The sugary acidity is contrasted by rich milk-chocolate brownies and boozy Peach Street Bourbon dipping sauce.

Gatewaycanyons.com

PASTARIA NASHVILLE

Traditionalists will find sweet solace at the new Italian restaurant Pastaria Nashville in Tennessee, where Pastry Chef Mathew Rice puts a fun frozen spin on the PB&J. Soft and chewy peanut-butter cookies hold together ultrasmooth peanut-butter gelato with peanut brittle shards along the edge. Take note: “The ‘J’ in PB&J should always be concord grape,” according to Rice, referring to the delectable grape-jelly core.

Facebook.com/pastarianashville

COOLHAUS

You'll find Coolhaus ice cream at grocery stores nationwide, but they reserve their craziest flavors for their scoop shops and ice-cream trucks in Dallas, Los Angeles and New York. You can mix and match from dozens of cookie and ice-cream combos (avocado sea salt, candy-cap mushroom), although the Reuben sammie with pastrami ice cream between marbled-rye whoopee cookies studded with caraway seeds may be the kookiest.

Eatcoolhaus.com

