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Burgers Gone Cuban, Sake from Oregon & Other Foodie Trends

By Charles Passy

What dish are you most likely to dish out in the coming year? And what wine will you pair with it?

Some 50,000 foodies learned the answers this past weekend.

That was the attendance for the just-concluded Food Network New York City Wine & Food Festival, one of the country's largest annual gourmet showcases. In its five years of existence, the festival has become something of a proving ground for chefs, restaurants, winemakers and purveyors of all sorts of culinary products – in other words, it's an event where trends are born.



Diana Eliazov/BFAnyc.com

Serving sake from Oregon at the Food Network New York City Wine & Food Festival

Sake...from Oregon? Who says the Japanese have the market cornered when it comes to the popular rice wine? **MOMOKAWA**, a sake-maker based in Forest Grove, Ore., stood out at the festival's Grand Tasting, offering incredibly clean-tasting versions of Japan's signature sip. Oregon's natural advantage is its weather: all those rainstorms yield what the sake maker describes as "lush, soft flavorful water." Oh, and the proximity to California is key as well, since the Sacramento Valley is an important rice-growing region.

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