



Everything that top chefs and bartenders hated in 2019

By BY KATE KRADER

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In late August, when Popeyes was selling about 1,000 sandwiches per store per day, it didn't seem like there were more than three words—"fried chicken sandwich"—in America's culinary lexicon.

And yet when some of the country's top food and drink professionals were polled on what they're most eager to say good-bye to in 2020, that came up only once. No matter how ubiquitous these crunchy, salty sammies are, we're not tired of them quite yet! (And, let's be honest, even if every food professional screamed for a moratorium, fried chicken sandwiches aren't going anywhere in 2020, thanks to McDonald's Corp.)

Instead, when we asked what leading chefs and bartenders would like to leave behind in 2019, these experts griped about an array of dishes, spirits, products, and people—from Fred Flintstone-size steaks to flavored whiskey to the Turkish butcher Nusret Gökçe (aka Salt Bae).

"I want to say bye to **high-carb and high-dairy-focused diets** and diets that rely on red meat. They're too heavy and high in fat and cholesterol. More plant-based foods, more dishes that are high in omega-3s. They're better for digestion, and everyone will thank me."

—*Sung Park, chef at Ivy Lane, New York*

