



Orange County

Westways

July/August 2019

The Magazine for Auto Club Members

ROAD TRIP

Three writers, three routes, three tales to fuel your wanderlust



THE DISH

S'mores

By Nick Rufca ♦ Photograph by Julee Ho

Gooey chocolate. Crisp graham cracker. Toasted marshmallow. On their own, these ingredients are undeniably delicious. Sandwiched together, they are famously known by their common name, s'mores. This beloved dessert is arguably at its most authentic when assembled by hand near a roaring campfire, but the inventive chef-crafted versions now appearing on restaurant menus are equally delicious and fun, with no fire-starting required.

Slater's 50/50

Locations throughout Southern California
slaters5050.com

Ever wonder how you could eat your s'mores and drink them, too? This burger joint solves that quandary with its indulgent, aptly named Ultimate S'mores Shake. Behold the frosty glass as it is placed before you, the rim smothered in toasted graham cracker crumbs with tempting drizzles of chocolate sauce spilling down the sides. The puffy clouds of whipped cream surrounding an entire skewer of flame-kissed marshmallows are a dessert aficionado's dream brought to vivid life. Luckily, the marshmallow-flavored ice cream shake hidden beneath all of those glorious toppings tastes just as decadent as you hoped it would.

Oggi's Sports Brewhouse Pizza

Locations throughout Southern California
oggis.com

S'mores get globally inspired with a confectionary twist on the traditional empanada. Here, an excellent chocolate ganache is wrapped inside a pocket of chewy dough and deep-fried to golden perfection. Before the dish is served, the half-dozen empanadas are coated in yummy honey butter, a sprinkling of crushed graham cracker, and a small mountain of toasted marshmallows artfully covered in chocolate. For those with an insatiable sweet tooth, the option to add vanilla ice cream is highly worth considering.

Coastal Kitchen

34091 Pacific Coast Highway, Dana Point
(949) 449-2822; coastalkitchendanapoint.com

There's a logical reason this modern seafood bistro's gourmet s'mores pie remains one of the most popular items on its menu—it's an outstanding slice of memorable goodness. Thick, rich chocolate custard is amply layered over a sensational graham cracker crust. A dollop of heavenly marshmallow meringue slathered over each slice wonderfully completes the trio of flavors with a well-executed, airy texture and a subtle smokiness. After a few bites of this amazing homage to the campfire classic, you may never seek to make s'mores on your own ever again.

