



We present our annual KosherEye culinary wish list gathered from the wishes of our staff, readers and food blogging friends.. Several "unfulfilled wishes" return from past years. But, several wishes have been filled. Although some of the items on the wish list may be available in large, metro areas, our readers across the country and Internationally hope to see them more accessible locally and on the Internet.

- Clean kosher restaurants with sanitation grade A, smiling capable trained wait staff, caring management, quality food and fair pricing. Let us know when you find kosher restaurants with these attributes. We would like to write about them. We also wish that kosher restaurants would be so excellent that many of their patrons come because it is good, not just because it is kosher.
- Food trucks and pop-up restaurants rolling across the U.S.
- Fish sauce, Oyster sauce, Korean gochujang, Kimchi
- Squeezable anchovy paste in a tube, tomato paste in a tube
- More flavored bitters
- Pillsbury products – crescent rolls
- Kosher version of Eataly
- Indian food in the freezer section of all supermarkets
- Velveeta and more Kraft cheeses
- Healthful and ready to heat meals in family sized portions
- More and better kosher airline food
- More fine kosher cheeses
- More fresh–frozen fish
- Bailey's Irish Crème liqueur
- More kosher sherry, brandies and fine kosher liqueurs
- Vinegars such as Sherry vinegar, Champagne vinegar, Truffle vinegar

- Vinegar Pearls
- Bread and AP Flour in cup measurement units within 5 lb. packages
- More kosher certified store brands
- Hormone Free, cleaner Poultry without residual hair, shafts and feathers
- Online vendors listing specific kosher certification, rather than just term "kosher"
- A more unified and complete kashrut listing in a central online location.

YAY! From last year's list we now have locally grown, OU certified leafy lettuce from Podponics, Kosher duck breasts – from Kol Foods, and OU kosher Lingonberry preserves from D'Arbo.

We invite you to share your kosher finds and wish list with us at [contactus@KosherEye.com](mailto:contactus@KosherEye.com) or on our Twitter or Facebook pages. We look forward to a year of exciting and innovative kosher introductions.

### 2014 Food Trend Predictions



As we do each year, we try to use our crystal ball and see into the food future. With the help of several of our favorite online resources, we, along with some prominent culinary experts, present some widely held predictions for 2014 culinary trends.\* We invite you to share your thoughts and predictions with us! We look forward to a year of exciting and innovative kosher introductions.

- Locally sourced and sustainably grown produce

- Heirloom recipes. Veggies galore. Preserving, Pickling and Canning.
- Healthier eating kids, Gluten-free, healthy snacking;
- Umami - Savory umami — also known as "the fifth taste" after salty, sweet, sour, and bitter.
- Veggies galore, vegetable based dishes. gluten free, nuts, gourmet pizza, upscale comfort food
- Oodles of Noodles including quinoa, rice noodles, buckwheat
- Classic old school cooking, Classy comfort food; heirloom beans, peas, recipes, homemade breads, sauces
- Self published cookbooks
- Socially responsible and tech savvy online shoppers
- Growing ingredient awareness
- Less wasted food – Use every part of the plant-Root to leaf cookery
- Tea time and Teatails
- Micro Distilled artisan spirits, locally produced beer/wine/spirits, barrel aged drinks, savory cocktails
- Supermarkets expand as community culinary cooking centers providing adult cooking classrooms
- New BFF's- Best food friending online- new closer relationships with food vendors. supermarkets. Food bloggers, chefs and brands
- Ice cream sandwiches, biscuits and cronuts are the new Cupcakes

\*Some of the information for this article was gathered from online reports and various Internet sources.