



New Food Inspiration & Examples

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- <https://wistatefair.com/fair/sporkies/>



Brandy Old Fashioned S'more On-a-Stick

The Brandy Old Fashioned S'more On-a-Stick upgrades the classic whipped cream bar by infusing the flavors of the Wisconsin brandy old fashioned! Fluffy cream sandwiched between two graham crackers, covered in milk chocolate, and topped with white chocolate, dried orange, and dried cherry.



Surf & Turf Sliders

Surf & Turf Sliders are piled with marinated pulled pork cooked to perfection, a layer of tropical slaw, and Tropics' signature pineapple mango salsa. Topped with hot, crispy coconut shrimp and smothered in a jalapeño aioli sauce, enjoy this beachy delight in a fresh Hawaiian sweet roll bun.



Fried Pickle Cheese Curd Tacos

The Fried Pickle Cheese Curd Tacos is completely deep-fried with pickles sandwiched together with cream cheese and freshly battered white cheddar cheese curds. Topped with raspberry chipotle sauce and fresh greens, get ready for this reimagined Fair dish.



Peño Pretzel Popper Brat

The Peño Pretzel Popper Brat is a 10-inch jalapeño cheddar bratwurst carefully wrapped in fresh pretzel dough, topped with coarse pretzel salt and fresh cut jalapeños, and baked until it's golden brown. Drizzled with white cheddar sauce, and served with a house-made jalapeño cream cheese.



Fried Charcuterie Board

Meats, cheeses, fruits – oh my! Chopped-up fresh mozzarella, salami, and crisp green apples are tossed in olive oil, balsamic vinegar, and Italian herbs. Then the ingredients are wrapped in a wonton wrapper and fried to a golden crisp, topped with creamy goat cheese and a drizzle of hot honey. Everyone's favorite appetizer rolled into one perfect bite!



Holy Biscuit

This mouth-watering southern explosion starts with a perfectly cooked golden-brown biscuit. Then, slow-smoked shredded brisket and ladle fire-roasted street corn queso is stacked on top of the biscuit. Then, thick-cut bacon is drizzled with Texas honey with a little bit of kick. The masterpiece is complete when it's topped off with crispy pickle French fries. Your taste buds will go crazy with the savory-sweet crunchy combination of flavors all in one bite.



Cha-Cha Chata

The milkshake that will make you Cha-Cha Chata all night long! Inspired by the cha-cha dance, the recipe starts with a triple-step of two kinds of milk and vanilla ice cream blended to perfection with the Garza family's top-secret horchata recipe. The creamy drink is then poured into a cup rimmed with caramel and cinnamon goodness and topped with a Texas-sized dollop of whipped topping. To bring even more flavor to your tastebuds, the Cha-Cha Chata is dusted with crushed candy, a sprinkle of cinnamon galletas de gragega, and deep-fried arroz con leche bites. Take hold of the churro straw and take a sip, we promise it will cha-cha change your life!



Peanut Butter Paradise

Man cannot live by bread alone – he must have peanut butter. Peanut Butter Paradise starts with deep-frying a honey bun. Then, caramel is injected into the honey bun and then topped with creamy peanut butter. The treat is then layered with some fan-favorite peanut butter treats, Reese's Pieces, Crushed Butterfinger crumbles, topped off with peanut butter cups, drizzled caramel, and a cloud of powdered sugar. Just another day in paradise!