

DAILY NEWS

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DAVID HANDSCHIN DAILY NEWS

IT'S CHILI OUT THERE

Street carts selling chili from Daisy May's BBQ USA, the rib house at 11th Ave. and 46th St., have helped make the frigid winter more bearable. One cart is parked daily at 50th St. and Sixth Ave. (pictured), another is at 39th St. and Broadway. A third set up for business this week outside 40 Wall St.

They serve two things: chili and cinnamon-spiced Mexican hot chocolate.

EAT

For the chili, chunks of hand-cut chuck are simmered with onion, garlic and Hatch peppers from New Mexico, with extra heat and smokiness from chipotles and ancho chilies.

Authentic chili has no tomatoes and no beans, says Daisy May's owner, Adam Perry Lang, before adding, "but I'm not in the business of telling people what to eat."

That's why 90% of his customers order chili with added beans and rice plus garnishes of grated cheddar, chopped red onion and sour cream and a warm flour tortilla for \$6. If it's not hot enough, you can get extra kick with the hot sauce Lang makes using 15 different hot peppers. Or try the Mexican hot chocolate, a 12-ounce cup of steaming chocolate spiced with cinnamon and ancho chilies for \$5.

Irene Sax