

TACO BOUT IT

SO-CAL IN NYC

NEW YORK'S TACO SCENE IS HEATING UP WITH NEW JOINTS SUCH AS LALITO AND EGG SHOP, WHO ARE COOKING UP EVERYTHING FROM BREAKFAST BURRITOS TO JACKFRUIT TACOS. OUR EDITORS WENT ON A TOUR DE-LA TACO TO ROUND UP THE BEST OF THE BEST AND TALK SHOP WITH SOME OF THE HOTTEST NEW CHEFS.



"If your favorite food isn't tacos,
you haven't had tacos"
-CHEF ISAAC TOUPES

SOMETHING *OLD,* SOMETHING *BLUE*

Every chef has a different secret to what makes a good homemade tortilla. The key? It's in the corn. Chef Gonzalo Guerra of Lalito swears by heritage corn, which comes from the region of Oaxaca in Mexico, to make his savory al-dente tortillas. Meanwhile, Nick Korbee of Egg Shop says blue corn makes all the difference in the taste of his breakfast tacos (and the gram-worthiness).

