

Thirty great ideas you don't want to miss

By Abb

arge or small, an "a-ha" moment can change your business, your momentum and your morale. Inspired by the ideation stage of the innovation process, *Fare* has pulled together a list of great ideas from all corners of the foodservice and retail industries.

This collection is meant to inspire action for your next great idea. QR codes for food traceability, high-speed ovens at hotel check-ins, and a 75-bottle hot-sauce Wall of Flame are just a few examples we've unearthed to help get the juices flowing. Whenever you're feeling creatively stumped, just pull this issue off the shelf and start ideating.

O Adventures in Eating

ZOWant to experiment with ethnic twists on classic foods? Your best bet, according to Olson Communications, is a Nuevo Latino Burger: char-grilled, coarse-ground skirt steak with caramelized onions (No. 19), pineapple and roasted red pepper mojo (No. 9) served on a cornmeal-sourdough bun. The riff was the most popular burger in a survey of 200 consumers who tested and judged 15 menu concepts that used Asian, Latin and Mediterranean inspiration. The topranked salad had a Mediterranean theme with romaine, cucumber, mint and green onion tossed with faro, feta and a cumin and lemon yogurt dressing. Interestingly, participants favored ice-cream concepts with Asian and Latin flavors more than their favorite American flavors.