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Legal Beagle's Post

July 6, 2018

Delicious Doughboys!



You will find the treat of deep fried dough throughout the world, including the United States. It is often found at carnivals, amusement parks, and county fairs. The size and shape vary, and it goes by different names: elephant ears, beaver tails, and funnel cakes. In Rhode Island, the treat goes by the name doughboys, and it is [serious business](#).

The doughboy was a feature in an episode of [Pizza Masters](#) from the Cooking Channel and it is listed as an iconic dish of Rhode Island on the [Food Network](#). The doughboy has even made the [New York Times](#) as part of an article on the food delicacies found in little Rhode Island.

If you decide to try this iconic RI sweet treat, you will have some great opportunities this summer. Doughboys can be found in bakeries, pastry shops, pizzerias, [county fairs](#), and [seafood shacks](#) throughout the state. It is even in the name of famous Rhode Island restaurants: [Iggys Doughboys](#) and [Mrs. Gus's Doughboys](#), making this treat easy to find.

July 27, 2018

Food Trucks



Food trucks have quickly become an integral part of the American culinary landscape, moving from being just a delicious late-night food option to a summertime essential.

The state of Rhode Island is no exception, having spent the majority of the winter indoors, we love to get outside during the summer to explore our beaches, parks, and cities. Food trucks are not just a recent fascination, the Haven Brothers diner in Providence, in operation since 1893, has been referred to as [“the original food truck.”](#)

The impact of food trucks is felt all over our state: from [Providence](#) to [Warwick](#) to [Scituate](#), down to [South Kingstown](#), and over to the East Bay in [Warren](#).

If you view food trucks as being second-rate food, it’s time to change your mind! Modern day food trucks have been described as [“the new incubators of culinary innovation”](#) Rather than hone their skills in a restaurant, local food trucks like [Poco Loco](#) and [Friskie Fries](#) started with a food truck and from there created traditional brick and mortar locations.

Another advantage of food trucks is their small menu. Yes, you heard that right, their small menu. Food trucks do not have the space to rely on quantity, so they have to create a quality product that is delicious, unique, and well-crafted. Whether it’s [Award-winning barbecue](#), [Asian-Latin inspired cuisine](#), [Portuguese sandwiches](#), [Chinese Street Food](#), or [Venison Chili](#), food trucks are creating a beautiful product and ready for you to venture out this summer!