

Snack ATTACK

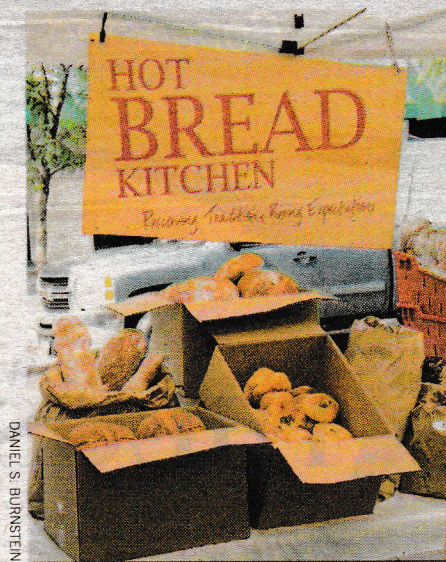
Savory, filling snacks for **\$6** or less

Mmmmmmm, M'smen!

At the Union Square farmers market, only one of the several hundred vendors and farmers is listed as being from "New York County." Among the stands from Suffolk, Dutchess and Kings County, Hot Bread Kitchen stands out. A bakery with a mission based in East Harlem, this 4-year-old business not only produces outstanding artisanal breads, it also serves as a job training program for foreign-born and low-income women. And while they are the only truly "local" vendor, their recipes are from world's away.

A Moroccan woman named Bouchra is responsible for adding her country's irresistible flatbread, m'smen, to Hot Bread Kitchen's offerings. Now one of their most popular

items, these buttery, dense flat squares most resemble French crepes in flavor, but they are layered and chewier. Don't eat them cold; you need to heat them up and flip them on an iron skillet to truly know the ecstasy they can produce. For a savory snack, sprinkle with spiced



DANIEL S. BURNSTEIN

Hot Bread Kitchen

Union Square Greenmarket
(8 a.m.-6 p.m. Wednesdays)

To see where else they sell their bread,
go to www.hotbreadkitchen.org.

ground lamb or with goat cheese, honey and harissa (North African hot sauce). For a sweet treat, spread them with apricot jam or, as my son does, Nutella. While pricey at \$2.50 each, they are filling and fulfilling—hopes and dreams, that

is. Bouchra dreams of running a small Moroccan cafe. I'll be there.

—Nancy J. Brandwein

Got a snack attack to share?

Contact nancybrandwein@gmail.com