

## Famous state fair foods at American restaurants

Jenn Rice, Special for USA TODAY 7 a.m. EDT June 6, 2016



(Photo: I Heart Mac & Cheese)

Two key fair foods were born at the State Fair of Texas back in the early 1900s: the snow cone and the corn dog. Fast-forward to 2016 and these popular bites are making appearances on menus across the country — along with whacky new creations.

“The Fair industry has been very innovative in past years,” says Charles Boghosian, owner of Chicken Charlie’s FRYBQ in San Diego and original creator of deep fried Oreos. “A lot of the creations have raised the bar like never before.” Boghosian now makes everything from deep-fried Kool-Aid to a Krispy Kreme Chicken Sandwich for hungry fairgoers.

“People always raved about our food and [would] ask us how they can get it year round,” he says. “After many years of listening to that, I took the plunge and opened [Chicken Charlie’s FRYBQ].” Customers can now get their fair food fix anytime.

Chef Lou Aaron of Westside Drive-in in Boise, Idaho, trademarked his now-famous Idaho Ice Cream Potato in 1990. In a 10-day fair run, he sells over 6,000 potatoes, making it one of the state’s most synonymous fair foods.

Fairs have made foods famous across the country for generations, and these ones have made their way onto dessert menus. From nostalgic fair food staples to off the wall creations, browse the gallery above to see some of the best offerings in America. The best part? You can get them even after summer is over.

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### Famous state fair foods across the country

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