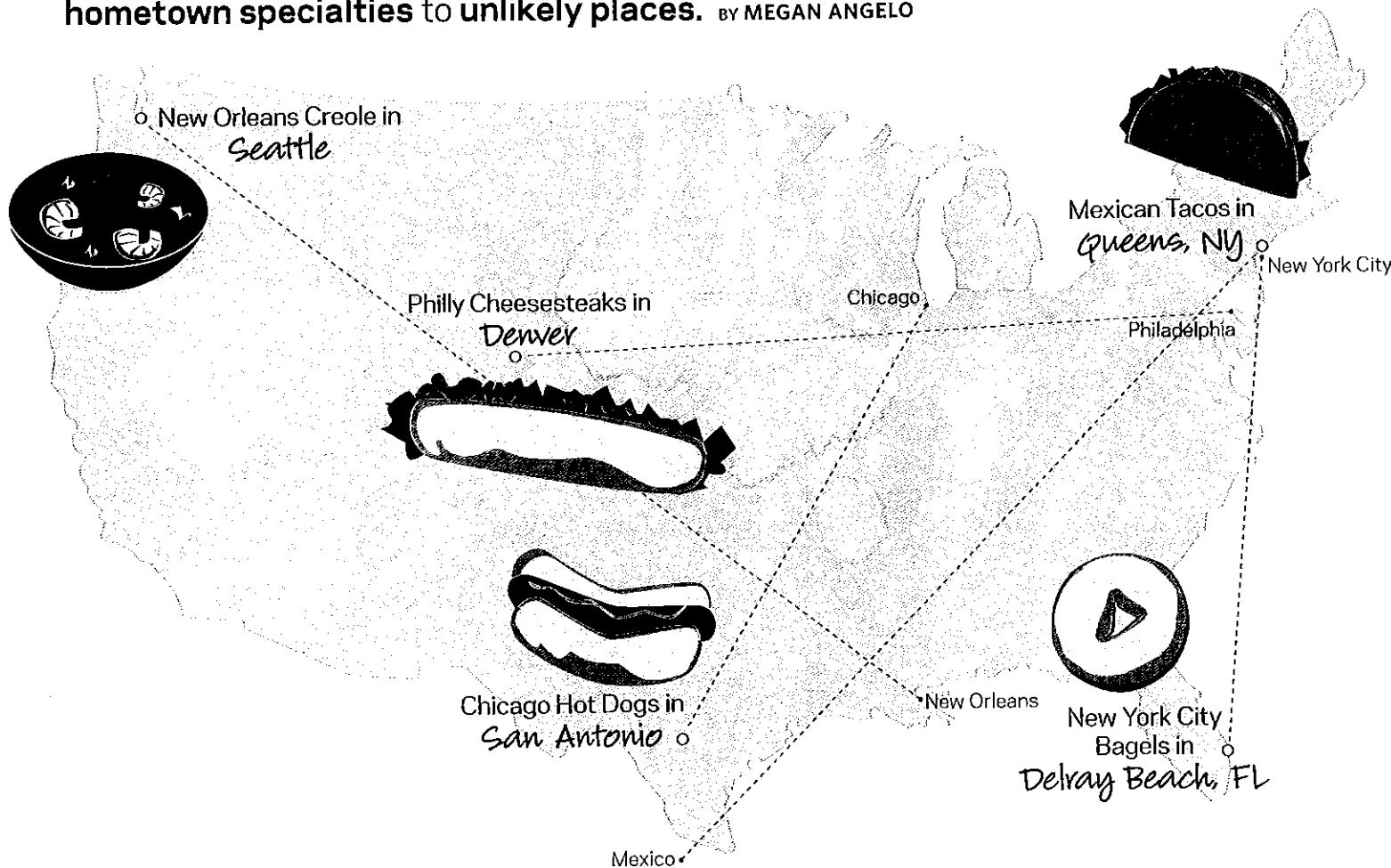


The Out-of-Towners

These folks go to obsessive lengths to bring authentic hometown specialties to unlikely places. BY MEGAN ANGELO



Philly Cheesesteaks in...Denver

Even within Philadelphia, cheesesteaks provoke fierce debate. Pat's, Geno's or Jim's? In the 15 years he spent crisscrossing the country for work, Philly native John Pinelli never found a cheesesteak that held up to those from home. Pinelli settled in Denver in 1989 and opened his own shop 14 years later. **South Philly Cheesesteaks** (yosouthphillycheesesteaks.com) now has seven Denver-area locations making steaks the Philly way. "We chop the sirloin on the grill," Pinelli says. He carries only three cheeses—provolone, American and Whiz—and he has rolls shipped from the Pennsylvania bakery Amoroso's. "You got the bread," he says, "you got the sandwich."



New York City Bagels in...Delray Beach, FL

When New York City banker Steve Fassberg relocated to Florida 13 years ago, he began scheming to bring real bagels to the Sunshine State. "Every New Yorker knows the bagels here are just rolls that look like bagels," he says. One secret to NYC bagels is the tap water, so he hired a tanker truck to bring him 2,000 gallons. But the trip changed the water quality. Frustrated, he gave up until 2004, when he hatched a new plan: He'd hire engineers to re-create the water. Now all the H₂O at **The Original Brooklyn Water Bagel Co.** (14451 S. Military Trail; brooklynwaterbagels.com) matches New York's.



Chicago Hot Dogs in...San Antonio

When Chicago native Jerry Cahue moved to San Antonio, the aircraft mechanic would use his airfare discount to fly back to the Windy City once a month for hot dogs. In 2004, he opened **Jerry's Chicago Style Hot Dogs** (149 E. Commerce St.; jerryshotdogs.com), where he assembles every dog using Chi-town ingredients: Vienna Beef franks, poppy-seed buns, neon-green relish, celery salt, dill pickles, yellow mustard and giardiniera hot peppers, which he also puts on Italian beef sandwiches. "I once saw someone here serving an Italian beef with jalapeño peppers!" he says, shocked. "A lot of people wouldn't know the difference, but I do."

