EDIBLE SOUVENIRS

Even when they’re off the clock, chefs and restaurateurs are always in search of delicious curiosities to haul home. —JAMIE FELDMAN

SANGHO PEPPER
$6; thespicehouse.com

“I discovered these superfloral peppercorns at Tokyo’s Narita airport. I grind them over steak or rice.”
—SARAH GAVIGAN, LITTLE OCTOPUS, NASHVILLE

SALTY LICORICE SYRUP
$30; scandinavianbutik.com

“We first found this bitter, herbaceous syrup in Copenhagen. It’s delicious over vanilla ice cream with potato chips.”
—KRISTEN ESSIG & MICHAEL STOLTZFUS, COQUETTE, NEW ORLEANS

GREEK OREGANO
$10; daphnisandchloe.com

“This oregano, from the mountains outside of Kalamata, is the purest version I’ve found. I sprinkle it in simple dressings.”
—CHARLES BUILES, SOUVLA, SAN FRANCISCO

CARDOON FLOWER HONEY
$28; nitroso.com

“I’m blown away by this savory honey I tried while taking a cooking class in Sicily.”
—CATHY WHIRLS, Enoteca Nostro, PORTLAND, OR

ST. ALBANS CHEESE
$9; vermontcreamery.com

“This domestic version of France’s banned raw-milk St. Marcellin is as good as the real thing.”
—LOUIS RISOLI, L’ESPALIER, BOSTON