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THE STEW

A taste of Chicago's food, wine and dining scene

By Chicago Tribune's Good Eating and Dining staffs

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Originally posted: February 20, 2009

Sola wins "best potatoes" at Sobe Wine & Food Festival

Posted by Phil Vettel at 5:25 p.m. CT

It wasn't the prize she was hoping for, but Carol Wallack, chef/owner of Sola (3868 N. Lincoln Ave., 773-327-3868), won the "best potatoes" prize at Thursdays' Amstel Light Burger Bash, part of the South Beach Wine & Food Festival.

Wallack was hoping to win Best Burger for her Wagyu burger, which is topped with cambazola cheese, bacon, caramelized onions and arugula. But the top prize went to former Top Chef contestant Spike Mendelsohn, whose "Colleti Smokehouse" burger (available at his DC hangout, Good Stuff Eatery) comes with applewood-smoked bacon, Vermont cheddar, fried Vidalia onions and chipotle barbecue sauce.

Some say Mendelsohn's secret ingredient was the hot babes who passed out the burgers and "Vote for Spike" buttons. But that's sour grapes. Or sour babes. Or something.

If Wallack's burger sounds good, head on over this weekend, when the burger will be available for lunch and dinner (it's usually just a lunch and Thursday-dinner feature). And tell the chef "you shoulda won."