



Owner: Paulina Tokarski
 (she is pictured peering
 out of the truck.)
 Pictured below are
 Japanka perogies

Elizabeth Myland

**The Hungry Rooster | 733 Courtney St. |
 250-888-5200 | Fb: HungryRoosterFoodTruck**

The Hungry Rooster knows how to pull people in. The bright green truck with the jovial rooster on it tells people that something playful is in the box. The base here is perogies, made by owner Paulina's mother on Salt Spring Island. These go from basic to fun with multicultural toppings such as Japanese, Indian and Mexican. At first it sounds weird, but why not? The Japanka perogies come with a delicious and complex miso gravy, which includes roasted garlic, sesame oil, honey and a final assertive burst of fresh ginger. The Curanka's mild, rich, tomato-based curry has forward notes of turmeric and coriander, and a cooling mint raita served on the side. Why should curry just be married to rice? The Mexicana is beautiful to look at. Dense potato perogies are drizzled with chipotle cream and served with jaunty spoonfuls of sour cream and housemade salsa. Platters are all \$8.50 and filling as they include six golden fried perogies and crunchy coleslaw. I took a walk on the silly side by also ordering "The Extreme Slapdown," basically a psychotic grilled cheese sandwich stuffed with a perogy, sauerkraut and sliced kielbasa. Silly, messy and good! And it's ethical silliness since the kielbasa meat is hormone-free and ethically raised. For a hit of this at home, the handmade Hungry Rooster perogies are available at Market on Yates, Lifestyles and Mother Nature's.

