

Pedals and palettes

■ Teton Food Tour offers an array of tastes and a chance to get outside and meet people.

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A chalk drawing for chicken sandwiches guides bicyclists to the Bodega food truck in Teton Village during the Teton Food Tour.



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A person takes a buffalo chicken sandwich at the Bodega after the trip from Rendezvous Park and several previous stops.

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By Erika Dahlby | [0 comments](#)

I don't usually bike to Teton Village, but when there's a fried chicken sandwich at the end, Utah peaches at the beginning, and barbecue, elk sausage and a Dark Magic Salad in the middle, I'm biking to Teton Village.

The Teton Food Tour, which combines slow food and cycling, started at Rendezvous Park and meandered along the bike path along Moose-Wilson Road until the final stop at Teton Village.

The event, in its third year, is the brainchild of Slow Food in the Tetons and Friends of Pathways, two nonprofits known for their missions of sustainability.

The starting place, Rendezvous Park, was full of excitement during the registration process. Hoback Sports, Friends of Pathways, Rendezvous Park and the first food stop, From the Roots, had booths set up to welcome people.

"It's really fun to partner with like organizations and friends," Rendezvous Park director Elisabeth Rohrbach said.

"We're honored to be the starting place," she said, "and it's so fun."

Once on the bike path the trail pointed straight toward the Tetons. An osprey was perched in a nest above the path just before the second stop at Spackman and Associates.

Local Butcher was serving up elk in a sleeping bag, a new take on the old classic pigs in a blanket. The elk, seasoned with a bit of a kick, was folded into a croissant-like breading and accented with a honey-cup Dijon mustard.

Michelle McCormick was impressed with the dish. It was her first time attending, but she lives right off the bike path so the route was familiar.

“It’s really fun to have it be a community event,” McCormick said as she kept saying hello to neighbors and friends along for the ride.

The next stop required only a hop through the parking lot to the Aspens Market, where Slow Food in the Tetons had set up its booth.

The market mixed Huidekoper Ranch Dark Magic Greens, Winter Winds chevre, Full Circle Farms turnips and radishes, and a Utah black plum and berry dressing into the Dark Magic Salad. Even the vegetable dissenters wanted another taste. Half-priced beers were also available in the market, making it a spot for people to take a break and talk with friends or the nonprofit’s staff and volunteers.

After people finished their drinks and salads they made their way back onto the bike path, headed for the Snake River Ranch area. Waiting for them was Jackson’s newest barbecue joint, Moe’s Bar B Que. Turning onto a partially gravel road, people took their time taking in the beautiful views. Some ate their barbecue and coleslaw along a creek and others listened to the live music being played. Jackson Hole Land Trust, an organization that helps conserve many of the spots the tour wound through, had a booth set up at the stop.

While some people favored the barbecue overall, the creme de la crop and crowd favorite was only a few more miles down the road at Bodega in Teton Village.

The former gas station-turned-market has a new addition this summer: a food truck with chicken sandwiches (and a few other things), that makes the bike to the village that much more rewarding.

The chef worked through the menu, making slider-size portions of the truck’s various concoctions. There was a Korean-style sandwich with kimchi, cilantro and Korean sauce, and a buffalo-style with blue cheese dressing, buffalo sauce, and shredded carrots and celery. The bahn mi was topped with a Vietnamese sauce, cucumbers, pickles and cilantro, and the traditional dish came with a crystal aioli, pickles and a jalapeno syrup.

“The chicken sandwiches were awesome,” Rodney Folsom said. “It seemed like they were going through the whole menu.”

Friends of Pathways provided a bike valet outside the Mangy Moose for people to get to the final stop on foot. And after the variety of foods the group tried, the sweet treat at the end was just that: sweet.

Cream and Sugar’s miniature ice cream sandwiches were served by the Teton Village Association, one with mint chocolate chip ice cream one with huckleberry ice cream, both covered in sprinkles, perfectly placed between two crumbly cookies.

The four-hour tour was over, but I can be certain that I’ll be biking to the village more often, and seeking out a few restaurants and foods I hadn’t tried before.