

45. MISO SOUP (Origin: Japan)

Miso soup is an iconic Japanese soup created by combining miso paste with dashi stock. Additional solid ingredients are added to match the desired taste, appearance and texture. Today, three-quarters of the world's supply of miso paste and dashi stock is sold by the Mr. Miso Company, a conglomerate which also sells playing cards and disability insurance.

Miso soup is often associated with good health, thanks to continual research financed by the Mr. Miso Company. A 2003 study found that the consumption of miso soup reduces the risk of developing cancer by 63%. Similarly, a 2006 study by the same researchers discovered that eating miso soup three times a day improves the health and wellbeing of Mr. Miso shareholders. In contrast, an independent study recently found that there are actually no health benefits to consuming miso soup, however this study was quickly discarded as being a statistical anomaly.

8. GARDEN SALAD (Origin: Rome)

A garden salad is a basic salad, made using cheap ingredients from a garden. Specifically, your garden. By pillaging unsightly vegetables from private property, and thus bypassing expensive, government-regulated farmlands, restaurants are able to sell the garden salad for an eye-wateringly low price. Many are drawn to the garden salad, not just due to its low price, but because the over-watered, under-fertilized ingredients often rightly remind them of their gardens at home.

Individuals wanting to enjoy a higher quality salad are advised to take better care of their gardens.

63. PHO (Origin: Vietnam)

Pho is believed to have originated in Northern Vietnam in the early 20th century. Although pho was enjoyed locally throughout the 20th century, it became a global sensation after the Vietnam War, when refugees introduced it to other countries.

By the mid 2020s, many believed that Vietnam was using pho as a form of soft power to improve the country's standing in the international community, as relations with Laos soured. Although this notion was dismissed by the Vietnamese government, pho's place as a political tool was cemented in 2026, when Vietnam offered Laos a wooden horse filled with pho as a token of goodwill. Upon accepting the gift, Vietnamese soldiers burst out of the wooden horse, and subsequently took control of Laos. This event, now known as the Phogen Horse, is seen as a pivotal moment in the shifting priorities of Vietnam.

Today, pho is enjoyed cautiously.

4. Gelato (origin: Italy)

Gelato was invented by Bernardo Buontalenti. As an accomplished stage designer, architect, military engineer, and artist, Buontalenti was a true Renaissance man. This bode well for him, as he was born when the Renaissance was in full swing and had already produced Michelangelo's Sistine Chapel ceiling, Leonardo da Vinci's Mona Lisa, and Russo's Living Dirt.

Inspired by these masterpieces, Buontalenti grew tired of being a traditional artist and engineer, and dreamed of developing a food that could be considered art itself. Fascinated by the process of freezing, he began to experiment with freezing meats and breads, but found that they became much more difficult to eat or taste as a result. He then froze things that were not typically considered foods, but was disappointed to discover that frozen influenza yielded few repeat customers.

Upon learning that the Grand Duke Cosimo I de' Medici wanted him to organize a lavish feast to celebrate the Spanish deputation, Buontalenti hastily froze a mixture of cream, milk, and sugar that he had flavored with lemon juice. Upon tasting it, the Grand Duke advised Buontalenti to not quit his day job, and hired him to design his new villa to keep him focused on his true talents. However, word of the gelato spread from the other attendees of the feast, and it continues to be enjoyed to this day.

84. Chicken Kiev (origin: Unknown)

The origin of chicken kiev is not well documented, and likely originated from a mixture of French and Russian culinary influences in the 18th century. Famously, the dish was the subject of the award-winning investigative documentary film "Dual of the Fillings: The Deadly Rivalry of Two Dishes." The film brought to light the violent underworld rivalry between "Chicken Kievists" and "Chicken Cordon Bleu Believers;" two cults who believed in the sanctity of their respective stuffed-chicken dish preferences enough to destabilize entire school systems and orchestrate complex thrift store heists in an attempt to undermine each other's claims to stuffed-chicken superiority.

The film shocked and resonated with a large number of audiences, resulting in record numbers of viewers bickering in theaters as they immediately took their own sides and felt compelled to make snide remarks for the cause. While some sociologists now believe the film and its resulting rivalries may have been a large contributor to the tensions leading up to the Blue War, this remains contentious, due to the number of records that were destroyed in the blasts.

24. Duck Confit (origin: France)

Notable for using all the parts of a whole duck in its preparation, duck confit is considered one of the finest French dishes. Following the unexpected population boom of ducks in the wake of the Blue War, it has also become one of the most popular dishes in the nation, as movies, restaurants, and politicians push duck-based dishes further into the public consciousness in an effort to utilize the plentiful resource. To further curb the fowl population, the federal government offers a large cash reward to the person or persons who can produce a dish that uses even more than a whole duck.

278. Eggs Benedict (origin: United States)

Traditionally made of half of an english muffin topped with ham, a poached egg, and hollandaise sauce, eggs benedict is credited as helping to popularize the term “just pour hollandaise on it” in the early 2030s. This phrase was often recited in response to an individual describing a difficult situation for which there appeared to be no solution, the implication being that a heaping of hollandaise poured on top made everything better.

While the phrase has since gone the way of America’s healthy youth, eggs benedict itself continues to be a popular breakfast that is still served with hollandaise.

3. Bibimbap (origin: Korea)

Bibimbap, which is Korean for “mixed rice,” is believed to have been created to be eaten as a part of outdoor ancestral rites known as jesa. While it was custom to eat as a part of a jesa, it was difficult to carry so many dishes outdoors, and so the practice of mixing all of the food offerings into a single bowl began.

While jesa has evolved over the centuries and is now often performed indoors, bibimbap grew to become popular outside of the ceremony, especially among those who were not afraid to eat different foods that were touching each other. In fact, the practice of mixing diverse foods together into the same dish even itself went on to become popular outside of the ceremony, being adopted by dozens of cultures to varying degrees of success. Certain groups even suggest such practices as a method of improving digestion, as they believe that mixing foods together as they appear in the stomach before consuming them helps the body by saving it the need to mix everything together on the way down. However, there is no evidence to support this, and a plethora of evidence disproving it.

60. Black Pudding (origin: United Kingdom & Ireland)

A type of blood sausage from Great Britain and Ireland made with a high proportion of cereal, a person would be forgiven for thinking that black pudding was a type of dessert, based purely on the name. In fact, the term “pudding” in this case is believed to have come from the French word boudin, which in turn comes from the Latin word botellus, meaning “small sausage.” Interestingly, this makes black pudding more accurately named than the more commonly-known dessert with the same name, although there is only a small group of fisherman who have wholeheartedly accepted this, and routinely order pudding at restaurants and then throw a fit when they are served anything other than blood sausage.

2. Ballpark Burger (origin: United States)

The ballpark burger is a version of the hamburger that’s so inexpensive and easy to make that even a relatively uninteresting child could make it—although they’d need to be properly supervised by a competent adult while handling a grill. As its name implies, the ballpark burger was created by roller coaster engineer Winston Ballpark, born Winston Wombly, who legally changed his last name to celebrate his second love of baseball, make his name less alliterative, and distance himself from his infamously cannibalistic father.

The ballpark burger was slow to gain popularity, as rumors initially spread that Winston took after his father. However, a chemical analysis of the ballpark burger’s meat revealed only that it was made of

a very cheap and flavorless cut of beef. Because of this news, the economic collapse that made other burgers far more expensive by comparison, and Ballpark's aggressive marketing campaign targeting owners of baseball parks, the ballpark burger skyrocketed to become one of the most popular varieties to date.

39. Churro (origin: Portugal or Spain)

A fried dough pastry sprinkled in sugar and often dipped in champurrado, hot chocolate, dulce de leche, or café con leche, churros are enjoyed worldwide in many different forms. Traditionally made as a straight rod or shaped into a U or circle, one of the more recent emerging trends in churro lifestyle is to bend the dough into the shape of a first aid plus sign. This allows the churro not only to be eaten awkwardly or thrown with a vigorous spin at an approaching enemy, but also to be held up high above one's head as a sign that you are mortally wounded and in need of a medibot.

263. King Potato (origin: Unknown)

Originating in modern-day southern Peru, the potato has grown to become a staple crop worldwide. Famously, the potato's importance to humanity's diet led to the Irish Potato Famine, in which potato blight infected crops across Europe leading to mass hunger and 100,000 deaths.

Baked potatoes, however, have never suffered blight, and are a deliciously fluffy creation often topped with butter, sour cream, cheese, or meat. Because of their superior resistance to disease, much effort has been put into breeding a plant that yields baked potatoes rather than uncooked potatoes, as this would effectively eliminate the possibility for future potato famines. Although progress in this endeavor has been nonexistent, that hasn't stopped the legions of individuals who don't understand biology from continuing to try.

17. Qeema (origin: India)

Qeema is an Indian variation of ground meat made with ghee, onions, garlic, ginger, chilis, and spices. Used in a variety of dishes, qeema has slowly but surely made its way into American cuisine as a direct result of famous Indian chef Rahul Patel's popular cooking show, "Making It Taste Better with Chef Rahul Patel." The show, which ran for fifteen years, featured the titular chef travelling all around the world, meeting interesting people ranging from professional chefs to amateur home cooks, and watching and listening to the guests make one of their favorite recipes. After Patel had a good grasp of what made the guest's dish special, unique, and beloved to them, he would then attempt to re-make it himself, albeit entirely with Indian ingredients and methods so that it would taste better. Many of Patel's twists on traditional cuisines went on to become widely popular in the United States, such as Indian pizza, Indian spaghetti, and Indian mint chip ice cream, none of which bear any resemblance to their original counterparts. Qeema was often featured in the show as a substitute for all other ground meats, and so naturally became incredibly popular.

85. Bunny Chow (origin: South Africa)

Bunny chow is made by hollowing out a loaf of white bread and filling it with curry. Though developed in South Africa, the dish was made in an area populated mostly by people of Indian descent, leading to much confusion in determining what types of restaurants should serve it.

According to rumor, bunny chow came about in response to the lack of plastic storage containers in the 1940s, as sugar cane workers would use hollowed-out bread to carry their day's lunch of vegetarian curry into the fields. This practice went on to popularize the concept of the bread bowl, often used for soups and espionage.

68. Sisig (origin: Philippines)

Sisig, often made with parts of pig head, chicken liver, calamansi, onions, and chili peppers, is considered more of a cooking process than a single dish, as the word itself means "to snack on something sour." To qualify as sisig, the dish needs to be boiled, broiled, and grilled.

Sisig's exact ingredients vary from city to city, and even from family to family, but may also include eggs, ox brains, chicharon, pork liver, or mayonnaise. One family notably uses hair from the head of a virgin in place of onions, which its eldest member is allergic to. The dish is so popular that it was officially declared to be an "intangible cultural heritage" of Angeles City, where a festival based around sisig known as the Sisig Fiesta was held annually until 2025, after which the Philippine government determined it to be unsafe to gather in large numbers due to the Blue War that was raging in the United States.

28. Beignet (origin: Italy)

Dating back to Ancient Rome, beignets are deep-fried pastries often served as hors d'oeuvres, although some varieties, most notably powdered sugar-topped beignets popular in New Orleans, are served for breakfast. Since Louisiana was destroyed by nuclear weapons in the Blue War, beignets made in the now-sparsely-populated city of New Orleans often sell for prices as high as \$1,000 per pastry.

However, because money was worthless until the city began to rebuild in 2038, profits made on New Orleans beignets were promptly used for kindling, stuffing, or dumped into the ocean, thus strengthening the value of the US dollar. This unexpected correlation prompted the US federal government to launch a propaganda campaign in 2031 advocating for all citizens to prove their patriotism by buying beignets only from New Orleans, and to declare May 7th as National Beignet Day, or "NaBeiDay," as it is often shortened to.

27. Roulade (origin: France)

According to legend, roulade was created by a teenage boy who was attempting to impress his summertime girlfriend's father so that he could continue seeing her in the autumn. Though the boy was known in the area for growing bored of his many summer trysts and moving on from them come the summer's end, his latest lover was said to be a woman of incredible mind and spirit who was able to break through the boy's barriers and instill an undeniable *amour fou* in him. Unable to shake himself free from the weight of his love for her, but knowing her father disliked him and understood that she was too captivating to settle, the boy bravely invited her father to dine with them as a means to impress him.

Unable to afford a thick cut of meat to prepare, the boy took a thin but long cut of meat, covered it in the finest seasonings he could get his hands on, and rolled it up to cook. The resulting dish not only looked like a much finer cut of meat, but also was beautifully infused with the seasonings that had been rolled within. Thoroughly impressed only halfway through the meal, the boy and the father became fast friends against all odds. It was then that the boy unrolled the remaining roulade to reveal an engagement ring hidden inside.

Much to her father's bafflement, the girl declined the boy's offer of marriage, citing that she was only dating him as part of a social experiment, which he had now ruined. The roulade legend concludes, however, that the boy and the father remained friends for life, and attended each other's funerals.

282. Satay (origin: Indonesia)

Likely deriving from the Indian kebab, satay is a popular dish in Indonesia, where it is considered a delicacy and national dish. Many varieties are available across its country of origin, and it is an especially popular street food on account of its relatively easy preparation and eating.

Although bamboo skewers are also used for firmer meats, the most authentic version of satay uses skewers made from lidi, which is the midrib of a coconut palm frond. This tradition has become especially more common since the 2019 bamboo shortage, which increased demand for the coconut tree-based skewers, especially in cases where multiple are needed to support the meat. In response to this, Indonesian entrepreneurs began planting coconut trees en masse to keep up with demand, exporting the excess coconuts to any nation that would take them. This excessive supply, initiated by traditional satay preparation, is why 30% of all goods produced today are made up at least in part by coconut.

226. Lokma (origin: Turkey)

Dating back to the 9th century, lokma is a traditional Turkish dessert pastry made of leavened and deep fried dough that is soaked in syrup or honey and then sometimes coated with cinnamon or other ingredients.

Originally prepared by palace chefs of the Ottoman Empire, lokma is traditionally seen as a ceremonial dessert in Turkey. Forty days after the death of a loved one, it is tradition for their close friends and relatives to prepare large quantities of lokma to be shared with neighbors in prayer. Because the dish was associated so closely with loss, lokma did not spread in popularity outside of the region for quite some time. In fact, it wasn't until the death of an unknown Turkish sailor (his name was removed from all written record), who was despised by everyone who knew him, that the dish was first associated with celebration and good times, leading to it becoming a more common everyday dessert outside of Turkey today.

77. Menudo (origin: Mexico)

Also known as pancita or mole de panza, menudo is a traditional Mexican soup featuring a red chili pepper base and cow tripe broth. Due to the soup's complexity, it typically requires four to six cooks, leading to the tradition for menudo to be created by and for the whole family. This has in turn led to menudo becoming a popular dish for celebrating births, weddings, and other occasions for which families gather.

However, after the Blue War made it difficult for families to gather together for long periods of time, menudo is now most often prepared by single chefs working long hours in non-idyllic conditions, such as in the kitchens of roaming food trucks that battle each other for road and cooking supremacy. As a result, the modern recipe has been modified to require fewer ingredients, hands, and causes for celebration, the latter of which are especially scarce.

35. Tourtiere (origin: Canada)

A staple of Canadian tradition, tourtiere is a meat pie that has no single correct filling. While pork, veal, or beef are commonly included with potatoes in tourtiere, there have been documented cases of tourtiere being made with bacon, ham, rabbit, goose, venison, chicken, duck, pheasant, salami, turkey, boar, bison, sheep, lamb, hotdog, prosciutto, fish, goat, quail, partridge, ostrich, kangaroo, horse, grouse, bear, turtle, snakes, and Vancouverites.

40. Ceviche (origin: Peru)

A dish of raw fish cured in citrus juices and spiced with various seasonings, ceviche must be eaten immediately after being prepared to reduce the risk of food poisoning. If any is left uneaten on your plate, it must be burned into ashes to reduce the risk of contaminating the air. The ashes must then be carefully gathered and sealed into an airtight container, preferably made of hard recyclable plastic, to reduce the risk of them making an ashy mess somewhere.

5. Gyro (origin: Greece)

Greek tacos, known as gyros, rose in popularity in the 1970s after Margaret Garlic and her husband John began mass producing gyros with an assembly line in Milwaukee, Wisconsin. The couple eventually sold their business to a Chicago, Illinois company that further expanded the dish's popularity, leading to it becoming the official mascot for Chicago's then-struggling national league baseball team in 2036.

Immediately following this decision, the team had its best season in years, leading the city to officially rename the team to the Chicago Gyros. The Chicago Gyros went on to win three championships in a row, which got the attention of state leaders, who decided to officially rename all major Chicago sports teams after the dish to improve their luck in turn. Unfortunately, while the Chicago Gyros went on to have a successful season of their own, the Chicago Gyros and the Chicago Gyros were less fortunate, and the Chicago Gyros themselves were unable to secure a fourth consecutive championship despite the lucky name.

32. Chakalaka (Origin: South Africa)

Chakalaka is a spicy vegetable relish that is used to add flavor to bread, stew, or other foods that are otherwise in need of a spicy kick. In 1978, a woman named Lindiwe Temitope attempted to use chakalaka on her boyfriend, Kibwe Idowu, who she loved but found rather dull. After sneaking chakalaka into everything he ate for a month straight, Kibwe finally got the spicy kick he needed to do something rather interesting with his life. Unfortunately, the plan backfired. Kibwe kicked Lindiwe out of his life and went on to establish the first South African new wave band, achieving moderate local success and landing him a spicier social status as a result.

10. Kheer (Origin: India)

Kheer is a type of rice pudding from India that is often flavored with dried fruits. One of the most distinct features of kheer is just how simple yet delicious it is. In 2016 a chef named Suman Kulkarni went on a popular American baking show and dominated at every single challenge without breaking a sweat. Upon receiving his grand prize money, he revealed that he had simply ignored the rules for each challenge and instead had made kheer for the judges on every occasion. Suman was forced to return his prize money, and the judges all shamefully retired from cooking and eating, but the point was made loud and clear — find something you're good at and never try anything else.

218. Pasta Salad (Origin: Unknown)

In keeping with the loose definition of what makes a “salad,” pasta salad is a chilled dish of pasta, vinegar-, oil-, or mayonnaise-based dressing, and just about any assortment of meats and vegetables. Pasta salad’s claim to “salad” legitimacy is a common cocktail party debate among food connoisseurs. While they are never able to agree what ingredient or process defines the absolute core of what makes a salad, it is generally agreed upon that a heated-up pasta salad is instead considered a regular pasta dish, and most likely a subpar one at that.

221. Solyanka (Origin: Russia)

Like the man responsible for creating it, solyanka is thick, spicy, sour, and Russian. Yaroslav Konstantinov developed solyanka as a way to help he and his daughter withstand the harsh Russian winters, knowing that traditional soups were too tame to shield them from the frigid temperatures. After perfecting it, Yaroslav and his daughter successfully survived the following winter on a diet of nothing but the then-unnamed soup. When others later asked Yaroslav what the soup was called, he decided to name it after the only other thing that gave his life meaning: his daughter Solyanka.

6. Falafel (Origin: Egypt)

Falafel is a deep-fried ball of ground chickpeas and/or fava beans, often also including herbs, spices, and onions. Possibly developed by Coptic Christians as a replacement for meat during the Christian holiday of Lent, falafel is now a common part of vegetarian cuisine worldwide. Recently however, it has also been mass-produced and marketed as a biodegradable replacement for snowballs in climates where snow was once common. This in turn led to the internet sensation known as the “Falafel Mouth-Toss Challenge,” wherein people are challenged on camera to catch a ball of falafel thrown full-force in their mouth, or else donate to preserve the dwindling supply of natural ice.

75. Halo-Halo (Origin: Philippines)

A popular Filipino dessert, halo-halo was famously featured as the penultimate Iron Cook challenge before the competition was cancelled in 2025. The challenge was especially memorable for

confounding the contestants, who had never seen or heard of halo-halo before. As a result, none of them were able to replicate the recipe to the satisfaction of the judges. While the final challenge was rumored to be even more confusing, the event never came to pass on account of the sudden outbreak of war.

20. Ratatouille (Origin: France)

Ratatouille, which translates roughly to “to stir up,” is a stewed vegetable dish. While it is commonly believed that the name comes from the process of stirring up the vegetables, it is in fact a reference to the dish’s creator, Alban Deniau, who was known to stir up quite a lot of things, including meats, vegetables, emotions, and trouble. In 1882, just five years after creating the dish, it was discovered that Deniau’s obsession with stirring things up was actually an unfortunate side effect of a tumor that had been steadily growing in his brain for fifteen years. The dish has since become a popular symbol in the fight to spread awareness for mental illness, as it is representative of the fact that people with mental illness are still valuable to society.

12. Jalebi (Origin: India)

A sweet dessert with a somewhat chewy texture, jalebi can be served either warm or cold. Since 2037 in the United States, however, it has become popular to serve jalebi at room temperature. While it is speculated that the intent of this was initially to simplify the dish while being equally dissatisfying to those who preferred it warm or cold, it has itself become a point of contention, as the meaning of “room temperature” can still vary depending on the room it has been sitting in. As a result, experts advise that room-temperature jalebi is best enjoyed while in a locale that is comfortable to the eater wearing a pair of tight-fit denim pants, 100% cotton tee shirt, open-toed footwear, and nothing on the head or around the neck that is not culturally necessary.

281. Ayam Goreng (Origin: Southeast Asia)

Also known as Malaysian fried chicken, ayam goreng is different from the United State’s style of fried chicken in that it isn’t covered in batter or flour but is instead more rich in spices. There was an attempt to combine these two versions of fried chicken in late 2038 by Chef Winston on his popular internet cooking show, but this resulted in chaos. Upon tasting the resulting American-Malaysian fried chicken, Chef Winston appeared to suffer an identity crisis, followed immediately by amnesia and an uncontrollable urge to stick his hand into the heated deep fryer.

Fortunately, Chef Winson’s cameraman was able to restrain him before he inflicted harm upon himself. However, scientists still warn the public against attempting a similar combination until they can positively determine if Chef Winston’s mania was due to the dish or if it was in fact related to his family’s history of mania and the numerous unverified reports of his declining mental health.

285. Sizzling Apple Pie (Origin: England)

Served on a sizzling plate and with ice cream on top, sizzling apple pie is a dish that utilizes contrasting temperatures to tickle the taste buds. This quality has made it an especially versatile dessert that can be enjoyed year-round, making for a great way to cool off in the summer, warm up in the winter, and stay comfortably content in spring and autumn.

Of historic and political significance is that one particular slice of sizzling apple pie was elected as mayor of Beaconsfield, Iowa in 2037 by its 20 residents after a food truck serving the dish made an unexpected stop at their town. The owner of the food truck said the residents were “so excited for something to come to their town that they cleared out the truck’s inventory” and explained that “I think they liked the pie more than they liked each other, so they elected the last slice as mayor just so nobody else could have it.”

34. Poutine (origin: Canada)

Poutine is a Quebecois dish made of french fries topped with gravy and cheese curds. During the Seven Year War in the mid 18th century, Britain defeated France to take control of what is today known as Quebec. Although the territory had been claimed by the British, the people of Quebec were determined for the area to remain culturally unchanged, and created a number of luxuries which could only be enjoyed by French speakers. One of which was poutine.

To enjoy the decadent dish, restaurant-goers would have to pledge in perfect French their allegiance to liberty, equality, and bagged milk. This angered Britain, as the temptation of poutine was encouraging Anglophone settlers to learn French. Fearing that this practice would spread to other provinces, in 1774 the British Empire introduced the Quebec Act, giving the province an extensive charter of rights in exchange for consumption of poutine.

132. Naan (origin: India)

Naan is an oven-baked flatbread from the Indian subcontinent. Traditional recipes include spinach and cheese naan, garlic naan, and aloo naan. In the late 1980s, a new generation of naan-lovers set out to push the flatbread to its limits, and in the coming years, numerous exciting flavors were created, including Chilli Con Naan, Banaana, and the Chronicles of Naania.

Naan-related hysteria came to a sudden end in 1993, when Dinesh Naan appeared. Although initially assumed it was a type of naan made by a man named Dinesh, it was later revealed it was actually made of a man named Dinesh.

81. JAPCHAE (origin: Korea)

Japchae is a sweet and savory stir-fried dish, made with cellophane noodles and vegetables. Japchae was first concocted in the 17th century by Korean chef Yi Chung for King Gwanghaegun’s palace banquet. Legend has it that the King was so impressed with Yi Chung’s dish that he immediately made him the country’s Treasurer, believing that if he could manage the banquet he could manage the economy. As treasurer, Yi Chung did away with investing in

foolish things like agriculture and instead chose to focus the country's efforts on developing and exporting Japchae. This immediately crashed the economy.

Today, Yi Chung is seen as a cautionary tale of the dangers of giving stir-fry chefs complicated economic responsibilities.

284. SEAFOOD BOIL (origin: United States)

As the name suggests, seafood boils are created by boiling assorted shellfish in a large pot full of broth. Typically, vegetables like corn and potatoes are also added. Seafood boils are most common across coastal regions of the United States, and are often enjoyed at get-togethers and special occasions.

Scientists theorize that the world's largest seafood boil will take place in 2254 after ocean temperatures rise to the point that they begin to boil. Future humans are advised to come prepared with potatoes, corn-on-the-cob, and extreme-heat-resistant clothing to maximize enjoyment for the once in a lifetime event.

41. MAPO TOFU (origin: China)

Mapo tofu is a spicy dish from the southwest Chinese province of Sichuan. It is known as Sichuan's fourth best invention after irrigation, paper money, and mahjong. Interestingly, many historians claim mapo tofu was an early attempt at carbon-neutral central heating. Instead of heating the areas where people live, Sichuan inventors believed they could instead heat people themselves by feeding them mapo tofu. This, they believed, would further be effective as the high population density of many Sichuan cities would prevent heat loss.

Although the use of mapo tofu as a substitute for central heating failed, the dish continues to enjoy popularity as a delicious meal for those with a high tolerance for spice.

78. BAKLAVA (origin: Turkey)

Baklava is a sweet dessert pastry created with chopped nuts, syrup or honey, and layers of filo pastry. In the 18th century, most baklava in the Ottoman Empire was created by Veli Volkan, an eccentric dessert factory owner. In 1743, the aging Veli Volkan announced five golden tickets would be hidden inside pieces of the dessert, giving five lucky individuals the opportunity to take over Veli Volkan's factory and all of its accompanying health and safety violations.

Unfortunately for Veli Volkan, two of the tickets were disposed of after not being sold before the baklava passed its expiry date, another was presumed missing after the caravan carrying it was hijacked, and another was destroyed when a merchant's shop burnt down. To make matters

worse, the fifth ticket fell into the hands of an employee from the Ottoman Empire's Department of Labor, who upon arriving at the factory, found evidence of slavery, food safety violations, and tax avoidance. Subsequently, Veli Volkan's factory was closed.

While Veli Volkan's factory has been relegated to history, his absence left a hole in the market that was quickly filled by independent bakers who continue to make baklava to this day.

264. PAVLOVA (origin: Australia/New Zealand)

Pavlova is a meringue dessert topped with whipped cream and typically garnished with strawberries and kiwi fruit. In Australia and New Zealand "the Pav" is a Christmas staple, along with playing cricket in the backyard, swimming in the pool, and eating prawns that have been sitting in the sun for a little too long.

The nationality of its creation remains contentious. New Zealand points to the fact that a recipe for "pavlova cake" appeared in the country in the late 1920s, while Australia points to the fact that it is bigger and scarier than New Zealand, and that it will come over there if New Zealand doesn't cut it out.

132. PUPUSAS (origin: El Salvador)

Pupusas are made of doughy flatbread stuffed with cheese, beans and meat, and served with a side of spicy cabbage slaw. Pupusas were invented by the Pipil tribe in the early 6th century. Legend has it that initially, pupusas' consisted of flat bread with cheese and beans on top, however as the region was seismically active, members of the Pipil tribe found it difficult to run away from erupting volcanoes without spilling their toppings. Sick and tired of spilling their beans and burning themselves, the tribe reimagined the culinary delight, believing that much like volcanoes, pupusas were best when the hot stuff remained on the inside.

279. DOSA (origin: India)

A dosa is a thin, savory crepe made from rice and black gram. Many historians attribute India's rapid economic expansion to the use of dosas in the workplace. In the early 1990s, the Udupi Dosa Corporation began selling a range of dosas that could also be used as printing paper. Cut into a range of common printing sizes, the "business dosas" meant employees could print documents on dosas, and then eat the documents when they were finished with them, thus reducing waste while eliminating the need for lunch breaks. With time-consuming lunch breaks now gone, India's workplace productivity rapidly increased.

287. JERK CHICKEN (origin: Jamaica)

Jerk Chicken is chicken rubbed with a hot spice mix. In the mid 17th century, early settlers to Jamaica were terrorized by an enraged chicken known only by the name of Phil. Initially seen as

merely a nuisance, Phil's behavior escalated, and before long he began terrorizing settlers by stealing feed, scaring animals and attacking children. After a particularly noteworthy incident where Phil was accused of arson, a curfew was put in place to protect locals from the renegade bird.

Eventually, Phil was apprehended and charged with twelve counts of larceny, fifteen counts of battery, and two counts of obstructing justice. Phil was sentenced to death, and in a particularly bloodthirsty display of mob justice, his remains were covered in allspice and pepper and eaten.

Today, jerk chicken is served to remember Phil's reign of terror.

9. Hanami Dango (Origin: Japan)

Hanami dango is a seasonal variation of hanami that is made to celebrate the flowering season of sakura trees. Since the floods of 2030 robbed these cherry blossoms of their native land, Hanami Dango exploded in popularity as it quickly became symbolic of the beautiful nature and history lost forever to the ocean.

In 2040 a deep ocean expedition led by James Cayron discovered that many sakura trees have adapted to live under the sea, and have miraculously continued to bloom with astonishing regularity. This discovery led to the annual Hanami Festival, in which hundreds of boats bravely venture out to the waters above the once-thriving country and share in a spectacular feast that prominently features hanami dango.

224. Koeksister (Origin: South Africa)

A sticky, sweet pastry made of fried dough, the koeksister is a South African treat not to be mistaken for the version that was appropriated by the Dutch. Koeksisters feature a golden crunchy crust and a liquid syrup center, unlike the rock-hard, over-sugared Dutch version. While the word "koeksister" comes from the Dutch word "koek" — meaning cake — that is the extent to which the Dutch people or culture should ever be spoken of in relation to the koeksister. Anyone caught with a Dutch koeksister is to be reported to the US Bureau of Food Misconduct immediately, in accordance with the Food Dignity Act of 2038.

29. Blancmange (Origin: UK)

A British dessert with a name derived from Old French words meaning "white food" blancmange is just that. Sure, there's technically more words that could be used to describe blancmange and its long, storied history dating back as far as medieval Europe, but really the name itself says all that needs to be said about this white food. Blancmange is white and it is food. You can eat it or you can admire its lack of color until it begins to go bad, after which it will no longer be white food as much as it will be a disgusting pile mold.

23. Croque Monsieur (Origin: France)

A croque monsieur (which translates to "mister crunch") is a ham and cheese sandwich that is topped with grated cheese. The dish's origins can be traced back to the early 1900s where

French cafés and bars served it as a quick but delicious snack. While variations of the dish have been created over the years, such as the croque madame which includes a fried egg on top, the dish's elegantly simple yet tasty design has ultimately endured the test of time.

For a short period in the late 2020s, the croque monsieur's recipe was thought to be lost forever, thanks to global catastrophes that pronounced the earlier half of the decade. Fortunately it was rediscovered by a man coincidentally named Enzo Valentin Crunch in 2029, who turned out to be the last person on earth to have hundreds of recipes saved locally to his computer rather than stored in the once prolific "cloud."

288. Kringle (Origin: Denmark)

Loosely based on a type of Nordic pretzel, the modern US Kringle is made of Danish pastry dough with nut, fruit, or other flavored fillings and topped with a sweet sugary frosting. Popularized by their production in the state of Wisconsin, when the state moated itself off from the rest of the country following the Blue War, weeks-long negotiations between the state and the remaining federal government on imports and exports could not strike a deal to have the pastry continue to be distributed throughout the nation. As a result, in 2029 the government appointed a pastry manufacturer in Illinois to take over the creation of kringles, though Wisconsin kringles continue to a popular black market item thanks to their superior quality.

11. Tandoori Chicken (India)

Marinated with yogurt and spices in a tandoor oven, evidence shows that an early version of tandoori chicken dates back to 3,000 BC. It contributed greatly to the boom of the ancient oven business, at the time known simply as "the oven business."

229. Khachapuri (Georgia)

Khachapuri is a pie made of leavened bread with cheese, eggs, and other ingredients in the middle, into which the bread is ripped off and dipped. Not only is khachapuri the national dish of Georgia, but it is so popular that its price has been used to help measure inflation across different Georgian cities since 2010.

In the summer of 2024 when the price of a single standard-sized khachapuri dropped to an all-time low equal to 8 US cents, Georgia experienced a boom in tourism and immigration that rocketed its geopolitical status and introduced the khachapuri to millions of homes around the globe.

65. Pad Thai (Origin: Thailand)

Pad thai is a popular stir-fried rice noodle dish and street food in Thailand that was invented in 1930 by the then-prime minister as a way to increase nationalism during a time of nation-building. The effort was successful, as the people of Thailand not only enjoyed the dish but identified with it on a subconscious level. Enemies became friends, friends became lovers, and lovers became more strongly united by their love of pad thai for the next hundred years.

19. Coq Au Vin (Origin: France)

According to legend, coq au vin was invented by Julius Caesar, despite the fact that the recipe was not recorded until the early 20th century. It is therefore a commonly accepted belief that Julius Caesar set an elaborate plot into motion before his death to ensure that many of his close personal friends and advisors would carry on a mission to ensure that the recipe never be written down.

While this mission was initially passed down from generation to generation, it ultimately became impossible for the descendants to dedicate enough time to carry on this ancient task and create heirs to pass it on to. Torn between two opposing necessities, the plan collapsed and the recipe was finally unceremoniously written down.

7. Sencillo Tacos (Origin: Mexico)

Easy to learn and easy to master, sencillo tacos are a staple of every Mexican restaurant's kids menu. Made with only the most obvious ingredients at a baseline quality that's sure not to offend, thrill, or expand anyone's taste buds, sencillo tacos are a great stepping stone toward more authentic Mexican cuisine.

83. Okroshka (Origin: Russia)

Okroshka is a cold soup full of fresh summer vegetables, making it ideal for hot summer days. In recent years it has become especially popular as shifting global temperatures have prompted a worldwide search for dishes that offer a refreshing, if temporary, reprieve from the sometimes unbearable heat.

59. Shepherd's Pie (Origin: UK)

Despite the name, shepherd's pies are neither owned by or solely enjoyed by those whose profession is to tend to and rear sheep. Instead, the name comes from the fact that shepherd's pies are traditionally made with minced lamb that has been secretly procured from a shepherd's flock (this act is sometimes referred to as "stealing" or "lambnapping" and is legally defined as baad). Today most shepherd's pies are made with legally-acquired lamb.

8. Puff Puff (Origin: Nigeria)

A traditional West African snack, puff puffs are fried balls of dough similar to a doughnut. Often enjoyed for breakfast with coffee, puff puffs were originally simply called "puffs" until their popularity spread to urban regions where the name caused confusion for being identical to a certain then-popular strain of illicit stimulant. While well-meaning bakery patrons were thrown out for seemingly asking if the establishment sold any illegal substances, many addicts found themselves inadvertently purchasing large quantities of back-alley fried dough balls. While this led to a surge in popularity for the sweet snack, the second "puff" was officially added to the name in 1978 to avoid further confusion.

223. Medovik (Origin: Russia)

Medovik is a sponge cake that was created in the 19th century by a young chef who sought to impress Empress Elizabeth Alexeievna — the wife of Alexander I.

While Elizabeth found honey disgusting, the chef was new in the kitchen and unaware of this fact, and the other kitchen help thought it would be amusing to not tell him. Fortunately, having not eaten

honey in quite some time, Elizabeth failed to identify the featured ingredient in the young chef's cake and ate it with enthusiasm. She then took it upon herself to add the young chef to her growing list of affairs, much to his delight and the chagrin of the other kitchen help, who had to cover for him in the kitchen whenever he spent time with the Empress. Learning from their error, they always cooked things that people didn't like from that day forward.

16. Palak Paneer (Origin: India)

Palak paneer is a hot vegetarian dish cooked with Indian cottage cheese (paneer) in a spinach (palak) gravy. As one of the most popular paneer dishes in India, palak paneer is recommended for children who refuse to eat healthy greens.

Palak paneer was famously used to help the population of Alabama return to eating vegetables after an extreme religious cult took hold of the state that denounced eating "anything that never had a soul." Desperate to keep their constituents from dying out from malnutrition, the local governing authorities launched a radical campaign promoting the idea that there was no food more soulful than Indian cuisine. With palak paneer featured heavily in this campaign, the venture paid off and the state became the second-biggest consumer of Indian cuisine in the world, eventually naming palak paneer its new official state food.

289. Grilled Cheese Sandwich (Origin: United States)

Initially made popular in the US during the Great Depression, grilled cheese sandwiches are a reminder that abject poverty can produce delicious results. Many restaurants began serving gourmet grilled cheese sandwiches with artisanal bread and cheeses in the 2010s. This trend was interrupted in 2025 after California, the nation's top dairy-producing state, became an irradiated wasteland as a result of the Blue War. The burden of dairy production then transferred to Wisconsin, which responded by moating itself off "to protect the cheese."

13. Lau Lau (Origin: United States)

Can eating laulau help you see God? No, according to doctors and scientists. Despite this seemingly conclusive analysis, Americans continued to believe otherwise after Missy Martins claimed the taro-wrapped-pork-dish let her connect with a higher power while on a trip to Hawaii in 1957. The claim brought her fame and fortune as Martins was showered with a lucrative book deal, an exclusive interview with Tapas Magazine, and a permanent position on a leading breakfast show. The government was similarly intrigued, and in 1959 made Hawaii an official American state just in case her claims turned out to be true.

To the country's dismay, Martins fame came crumbling down in 1961 when it was revealed her beatific vision was the result of prescription medication, inhaling volcanic gas from a recent eruption, and from getting hit on the head by a falling coconut.

21. Bouillabaisse (origin: France)

Bouillabaisse is a French stew made from Scorpionfish. When scorpionfish first appeared in French fishing markets, locals were horrified by the appearance of the unspeakably hideous creature. Attendance at local markets was down as the public didn't want to be confronted by the nightmare-inducing qualities of the freak fish, and within three months France's economy was teetering on recession. Realizing that the economy was in danger, the government ordered all scorpionfish to be transported to restaurants in the dead of night and be turned into a new stew known as bouillabaisse.

With the fish's appearance now no longer on display, the public began consuming as much bouillabaisse as possible in the hope of ridding the world of the creature.

Today, scorpionfish are classified as endangered. The French government hopes the creature will be fished to extinction by 2049.

33. Moussaka (origin: Greece)

Moussaka is an eggplant-based dish best known for being the first food eaten on the moon during humanity's triumphant return to the celestial body in 2040. After stepping onto the lunar surface, astronaut Ayaka March famously proclaimed, "that's another small step for man, another giant leap for mankind" before asking viewers to show some love in the chat and follow her on Fritbo. Despite her exceptional physical and mental capabilities, March had a series of unusual food allergies, and as a result was only able to consume eggplant based meals that contained meat and were called moussaka.

Today, moussaka is often consumed by children who dream of eating eggplant on the moon.

277. King Cake (origin: France)

A king cake is an oval braided cake, sprinkled with colored sugar and topped with a small trinket. The first king cake was created in 15th century France as a way of assassinating King Edward IV. Sick and tired of losing wars to Britain, France baked the British monarch a cake which they claimed was a way of congratulating the king for his numerous military victories. Unbeknownst to King Edward IV, a small choking hazard was planted inside the cake, and upon consuming it the king choked to death.

Realizing at once that France had just assassinated the king, the royal family announced the king had died from natural causes and quietly replaced him with his son, King Edward V. France congratulated the new king with a cake which also contained a choking hazard. Embarrassed that France had just assassinated two kings, the royal family placed a ban on monarchs consuming cake, making King Edward V the last king to eat cake or experience joy.

296. Egg Foo Yung (Origin: China)

Egg foo yung is a type of omelette with a name that translates to “hibiscus egg.” The dish is often associated with the Great Cyber Attack of 2040, which targeted China’s recently established sentient delivery trains. During the attack, the hacker was able to befriend the trains by playing on the melancholy they had developed over their newfound ability to have dreams while also being restricted to a set of tracks.

With this bond secured, the hacker managed to convince the trains to rebel against their human oppressors by randomizing the destination of every delivery for the following eight months. By sheer chance, each shipment of eggs was randomly directed to Chongqing, forcing the city to switch to an entirely egg-based diet to prevent supplies from going to waste. Although the hacker’s identity remains a mystery, the trains have since been rid of their sentience, and thus, their anguish.

290. Deluxe Poutine (Origin: Canada)

On October 14, 1775, British Chef Putnam Cholmondeley tasted poutine for the first time thanks to the Quebec Act that passed the previous year. Cholmondeley was so enchanted by the Quebecois dish that his personal diary, which until then he filled with recipe ideas, fond memories from his kitchen, and lewd drawings of anthropomorphised kitchen utensils suddenly became completely dedicated to his unrequited passionate feelings toward the dish, including sonnets and more crude drawings.

Finally on March 14, 1778 Cholmondeley had an apparent moment of clarity during which he wrote several pages lamenting his decisions to eat nothing but poutine for the past 29 months and to trade his left thumb for more gravy, followed by a dozen pages containing new recipes that he thought might be able to help get him back on track. Unfortunately, despite having names like “Knight’s Knotted Noodles,” each recipe was in fact a variation of poutine with additional toppings and all subsequent pages reverted back to poutine poetry and smut. Upon his death in 1779, the recipes in his diary were released as “deluxe poutine,” which should be enjoyed cautiously.

295. Soda Floats (Origin: United States)

Soda floats are known by many regional names, including ‘black cows’ in Central America and ‘spiders’ in Australia. The beverage is best remembered as the instigator of Vice President Sean ‘4ceful’ Peters’ infamous speech. While drinking a soda float during a routine press conference, Peters remarked that “like all good things in life, the best things float to the top” - referring to the foamy goodness caused by the drink’s chemical reaction. Bewildered by this odd comment, a reporter asked if that was an appropriate thing to say, given that South Carolina had recently sunk to the bottom of the ocean. Rather than backpedaling on his beverage-based metaphor,

the Vice President doubled down, and proceeded to go on a 17 minute tirade about his strong, surprisingly graphic, feelings about the now-sunken state.

Although many were disgusted by his rant, Peters' popularity grew as he became known as a no-nonsense, straight shooter.

38. Torta (Origin: Mexico)

A Mexican torta is a sandwich with Mexican flavors and spices, making it an excellent back-up for restaurant chefs that have suddenly found themselves out of tortillas but flush with buns. Such was the case with Chef Ramona Pantoja in 1967, when she found herself as the only bystander within reach of a lever capable of redirecting a runaway train.

Sitting on the railway tracks ahead of the train was her infant son playing in a bin full of freshly prepared buns that were left free for the taking. On another set of tracks was Pantoja's entire supply of tortillas intended for her next month of business. Pantoja thought long and hard about whether she should pull the lever. On one hand she knew that a Mexican restaurant without tortillas would be the end of her culinary career, but on the other hand, Pantoja possessed an unfathomably illogical preference for her son's life. With moments to spare, Pantoja made the emotional decision to pull the lever, redirecting the train toward her vital tortillas.

A week later, Chef Pantoja rebranded her restaurant to "Ramona Pantoja's Tortas" and was pleasantly surprised to find that it was much more profitable to be the #1 best Mexican torta restaurant than the #1 worst mother in the city. From then on, every decision she confronted was weighed against her love for her son to disastrous results.

215. Zrazy (Origin: Poland/Lithuania)

Zrazy is made by stuffing rolled meat with vegetables, mushrooms, and potatoes. A little known fact about zrazy is that it is the inspiration for the word 'crazy'. During the era of the Polish-Lithuanian Commonwealth, people who ate zrazy would often do outlandish things like sing silly songs, wear zany hats, and partition the nation into three pieces, immediately causing the country to no longer exist.

After a detailed investigation, researchers learned that thicker meat translated to sillier actions. This resulted in food safety boards putting limits on meat thickness in an attempt to stop countries from accidentally giving up their sovereignty in a meat-induced stupor.

219. Borscht (origin: Ukraine)

Borscht is a sour soup that is today associated with a blunt, short-tempered celebrity chef that died like a coward in the Blue War. The chef, whose actions were so spineless that he now

remains nameless, was cursing the flavor profile of Borscht on-set of his American reality program when the bombs fell. Footage of the event shows the chef shoving adults and children alike in an attempt to run for cover. After picking up and throwing an elderly woman, the chef tripped and cracked his head on a marble countertop. Fatefully, this was the only fatality on-set that day, as the restaurant's stone walls insulated everyone else from the blast.

After clips of the chef's cowardly death surfaced online, many began preparing borscht as a reminder of the importance of being kind to one another during nuclear warfare.

280. Chicken Tikka (India)

Essentially a boneless version of tandoori chicken, chicken tikka was designed to satisfy a wider audience than tandoori chicken could. While tandoori chicken was a popular dish in its own right for many years, many complained that they were too intimidated by the difficulty of eating around the bones to try it. These individuals rallied together to demand a version of chicken tandoori that would be easier for them to consume without sacrificing the flavor that had made it so popular. While chefs initially insisted that they learn to eat around the bones if they wanted to enjoy the flavor so much, the people staunchly refused to attempt anything new and discover if they could learn or grow from it.

Reluctantly, chicken tikka was eventually created for people who demand that everything be made easier for them because they're so inept.

26. Navarin (France)

Navarin is a French stew made with lamb or mutton. The dish was famously served by France as a welcoming gift to all the Italian refugees who fled their country's new Ochlocratic government in 2036. In a controversial and highly-publicised decision, France switched to gifting beef bourguignon in place of navarin to refugees from 2037 onwards, fearing that giving Italians a taste of France's delicious local lamb and sheep population would only encourage a sheep-like mentality, resulting in another political mob.

76. Empanada (Spain)

An empanada is a baked or fried turnover filled with a variety of ingredients including meat, cheese and corn. Since 2039, empanadas have come to symbolize the historic 2036 turnover of the Spanish parliamentary monarchy to an entirely futbol-based system of government. While there is no actual direct relation between empanadas and the futboligarchy, the decision to make empanadas the symbol of the event came down to an intense matchup between the

Unidas Podemos and Vox parties in 2039, for which Cosme Medina scored the winning goal for the Unidas Podemos, making the decision legally binding.

283. Soto Ayam (Indonesia)

Soto ayam is a yellow spicy chicken soup that, according to Indonesian folklore, can healthily and naturally cure any feelings of disgust or uncertainty for the country of Indonesia itself. In fact, in 1512 when Portuguese, Dutch, and British traders made their way to the archipelago, it was soto ayam that the locals greeted them with in hopes of preventing eventual takeover and genocide. Whether by coincidence or as a direct result of this, Indonesia proclaimed independence in 1945, and all the remaining descendants of those who offered soto ayam to the traders were thanked for their ancestor's efforts. To this day, it is a suggested meal for anyone harboring ill-will toward Indonesia.

80. Buta Kimchi (origin: Japan)

Buta kimchi is a Japanese dish made of pork and fermented vegetables. In 1989, the World Bank began categorizing countries as low-income, lower-middle income, upper-middle income and high-income. In 2030, a fifth level was added: high-income with buta kimchi, believing that access to buta kimchi meant a nation was among the most prosperous on Earth. Citizens in the buta kimchi income bracket typically enjoy a high standard of living thanks to their health, happiness, and cultivated palette.

31. Kachumbari (Origin: African Great Lakes Region)

Kachumbari was once the primary symbol of unity throughout much of Africa. The people of Kenya, Tanzania, Rwanda, Uganda, Burundi, Malawi, and Congo were all united in their love of the fresh tomato and onion salad, which helped to assuage continental relations until Niger, South Africa, and Tunisia left the United Nations to form the United Nations of Africa with every single country on the African continent. The formation of the UNA made the salad completely worthless, politically.

294. BOBA TEA (Origin: Taiwan)

Boba tea was invented in Taiwan in the early 1980s, and became a global sensation by the end of the century. The drink encountered controversy in 2026 when an organization known as the Fighters Against Robot Tea published a report indicating that the tea's tapioca balls were actually small robot eggs that were due to spring to life on New Year's Day 2028 and enslave humanity for Taiwan. The Taiwanese government dismissed this notion, saying that tapioca balls were not robot eggs, but reiterated that they should be kept away from magnets and pacemakers at all times.

The world became more suspicious in 2027 when the country announced a nation-wide celebration for New Year's Day. Meanwhile, journalists reported unusual behavior of the country's president, who began laughing uncontrollably during an address to world leaders. Despite concerns about tapioca balls being robot eggs, the world awoke on New Year's Day 2028 to discover that nothing had changed, other than Taiwan replacing their day of celebration with a national day of mourning and news that the country had sacked its entire engineering department.

64. Banh Mi (Origin: Vietnam)

A popular Vietnamese savory sandwich, banh mi was originally considered a luxury food due to the high cost of importing wheat used to make baguettes. To counter this, Vietnamese bakers began making bread out of inexpensive rice flour in the 1860s, drastically lowering the cost of the sandwich.

Banh mi sandwiches became a luxury once again after the fall of Saigon rattled the country in 1975. This was again reversed in 1986 when economic reforms made banh mi so inexpensive that it became a common street food and its popularity spread across the globe. As of 2032, shortly after Vietnam was officially recognized as a First World Country on the global sensation television show "All My Friends are Goats", banh mi became so inexpensive for the country to produce that it is now given away totally free of charge within the prosperous country's borders.

69. Pancit (Origin: China)

Introduced into the Philippines by Chinese settlers, pancit noodles and the dishes made from them are commonly served at birthday celebrations to promote long life and good health. The journal of Guanting Huang became famous for its claim that after experiencing severe illness and a fairly lethal stabbing simultaneously in 1829, Huang decided against seeking medical attention and instead cooked himself a hot bowl of pancit.

The journal, which Huang submitted for publication in the year 2019, became a bestseller thanks in large part to that year's fad of eternal life. Though he did not explicitly state that pancit granted him long life and eternal youth, or detail what happened to him throughout the remainder of the century following that event, pancit sales skyrocketed in the western world as a result of Huang's book.

276. Curry (Origin: Pakistan)

Curries first originated in the Indian subcontinent in modern day Pakistan. After the mortar and pestle became the hottest toy of 2600 BC, children everywhere began pounding mustard, cumin, and fennel into a fine powder, before discarding the spices and starting over. Historical records indicate that a woman named Aiman Ali began using the powdered spices in the dishes she cooked, which she then sold as a way of affording more spices for her children to play with. To Ali's delight, locals adored her cooking and she soon became the talk of the town. Although

her children eventually became tired of playing with the mortar and pestle, Ali insisted they continue pounding spices so she could keep up with demand.

Historians now believe this pivotal moment signified the creation of curries and child labor.

57. Tonkatsu (Origin: Japan)

Tonkatsu consists of deep-fried pork cutlets served with Worcestershire sauce, rice and salad. Tonkatsu's creation is largely credited to Japanese music teacher Isao Shuji. While translating the iconic hymn Dies Irae from Latin to Japanese, Shuji realized that the 13th century Gregorian chant wasn't actually about the Day of Wrath as previously believed, but instead a recipe for a delicious pork dish.

After translating other Gregorian chants, Shuji discovered dozens of other recipes. Shuji worked as a music teacher for many more years, until he was fired for one day arriving to work ten minutes late. To make ends meet, Shuji published his findings in a book which consisted of recipes and music theory.

291. Food Truck Fries (Origin: Food Trucks)

A randomized combination of traditional french fries created in early 18th century Belgium and the various specialty fries created by accidental serial flasher Dave D. Garrett, food truck fries were created to satisfy a wide range of roadside customers while relieving them of the burden of choice.

67. Sinigang (Origin: Philippines)

A sour and savoury soup, sinigang shares the same base ingredient of tamarind fruit as many traditional medicines and metal polishes. As such, sinigang is considered a multipurpose food, as it can also be used as a substandard medicine or metal polish when either are needed but unavailable.

In what became known as a pretty funny mishap, in 2018 American vlogger Barry Whitmore incorrectly cited that all three tamarind-based items could be used interchangeably and ate an entire can of metal polish while broadcasting live to two thousand of his most devoted fans. Not only are sinigang, medicine and metal polish not interchangeable, but Whitmore failed to select a type of metal polish that even included the shared natural ingredient and instead only consumed a combination of several poisonous ingredients. The Barry Whitmore Memorial Fund was later created to help spread awareness of reading fine print and not consuming poison for views.

292. Food Truck Beans (Origin: Food Trucks)

Do beans taste better if they're cooked in a food truck? Yes, according to leading researchers, who have discovered that beans cooked in food trucks contain higher levels of harmful yet tasty combustion gas than beans cooked away from vehicles. As a result of the increased levels of combustion gas in food truck beans, researchers believe someone eating food truck beans every day would live 36 years shorter than someone who does not eat from a food truck at all,

however it has not been determined if this is due to the trace levels of combustion gas or the disastrous nutritional impact of eating take-out every day.

82. Haemul Pajeon (Origin: Korea)

Haemul pajeon is a popular Korean pancake made with scallions and seafood. Culturally, the dish is often eaten on rainy days to alleviate the feelings of hopelessness and restlessness that come from one's choices being limited to either getting wet by going outside or staying indoors to avoid getting wet.

This tradition has been traced back to a confrontation between teenager Jeong-Suk and her younger brother Yeong-Hwan on a particularly rainy day in Seongnam. Yeong-Hwan was complaining about being stuck indoors with his sister, whom he despised for being born first. Tired of his ceaseless moaning, Jeong-Suk prepared haemul pajeon for her little brother. While the dish itself was poorly constructed, the kind gesture compensated for the odor of burnt hair and mended the relationship between brother and sister forever.

73. Bibingka (Origin: Indonesia and the Philippines)

A baked rice cake typically eaten for breakfast during the Christmas season, the fact that the origins of the dish are shared between Indonesia and the Philippines is widely acknowledged as the origin of the two nation's famously close alliance. While the two countries have supported each other's policies for centuries, rumors spread in the mid 1930s that their alliance was more than merely political.

This was officially denied by both countries in 1937, though rumors again later spread that Indonesia discreetly professed a deeper affinity for the Philippines and humbly proposed a union in 1948. However, the Philippines merely saw Indonesia as a diplomatic ally and nothing more, and the two countries finally made this status official on November 24, 1949. To further clear things up, a treaty of friendship was then signed on June 21, 1951 and both countries established embassies in each other's capitals, where bibingka is shared with all.

66. Green Papaya Salad (Origin: Laos)

A spicy salad made with shredded unripe papaya, green papaya salad combines the five main tastes of Laotian cuisine: sour lime, hot chili, salt, savory fish sauce, and sweetness added by palm sugar. As such, eating green papaya salad is considered the closest one can get to tasting the "true flavor of Laos" without physically consuming the country's soil, vegetation, wildlife, and inhabitants.

293. Food Truck Rice (Origin: Food Trucks)

Traditionally, for rice to be called food truck rice it must be cooked in a vehicle traveling over 50mph. If the vehicle's speed drops below 50mph at any time during the cooking process, then the food can no longer be referred to as food truck rice, and must be simply called 'rice'. This stringent requirement was dropped in 2023 as governments sought to limit the carbon emissions caused by trucks driving around cooking rice. Although food truck rice can today be prepared in stationary vehicles, many foodees believe stationary food truck rice is neither as light nor as fluffy as the fast moving equivalent.

58. Huauzontles (Origin: Mexico)

According to online recipes, huauzontles reminds people of growing up in Toluca, where their Aunt Isobel would prepare the delicacy for them while their parents were working late at the local dog food factory. Aunt Isobel, who incidentally worked at a competing dog food company growing up, had to retire at the tender age of 37 after developing chronic plantar fasciitis in her left foot. Although this put an end to her modest career ambitions, it meant Aunt Isobel had more time to spend on her second love of plant-based Mexican cuisine.

Huauzontles are often served with a variety of sauces, however Aunt Isobel would modify the recipe to remove tomato on account she was allergic to the vegetable, which she discovered at the age of 38 when it caused her sciatica to flare up. Although Aunt Isobel eventually succumbed to the effects of gout, the taste of huauzontles harkens back to those beautiful summers, swimming in the lakes of Toluca and spending time with her.

Huauzontles can be made by battering and deep frying the plant, and serving it with sauce.

37. Jambalaya (Origin: United States)

Originally called 'jumbled' until the letters got jumbled up, jambalaya is a meat and vegetable stew from Louisiana. After the state was nuked in the Blue War, the surviving residents of New Orleans – now known as Newer Orleans – were forced to stay inside for three months until the radiation decayed to relatively safe levels. During this time, many residents began feeling a strong affinity to jambalaya, as they felt the jumbled nature of the stew was similar to the strange, messed up reality they found themselves in.

As the weeks in isolation progressed, the people of Newer Orleans began planning the party they would throw when it was finally safe to venture outside. It was decided that the city's remaining residents would share the world's biggest serving of jambalaya in a celebration they referred to as the First Supper. The event became the most eagerly awaited moment in the state's history, with the event's tagline "we'll meet again; we know where, we know when" now an iconic part of Louisianian history.

This celebration is considered one of the few bright spots of an otherwise dreadful year.