

## Best of New York: Jamaican Beef Patty

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Kingston Tropical

4000 White Plains Road (at 226th St.), Bronx, (718) 798-0076 No business survives for 41 years unless it's selling something the people crave. In the case of Kingston Tropical in the Wakefield neighborhood of the Bronx, customers line up for Jamaican beef patties (\$1.75). With a thin flaky crust encasing a flavor-filled interior of spicy ground beef, the beef patties at this family-run establishment taste like they are made on the spot, which they are. Manager Lorraine Sinclair, who has worked at the bakery for 32 years, takes pride in describing how all the patties sold out of the colorful yet modest storefront under the elevated subway tracks on White Plains Road are hand-made in the back kitchen with high-quality ingredients. Indeed, unlike some of the "machine stuffed" competitors, the beef stuffing in a Kingston Tropical patty tastes sweet and actually looks like beef. Crack the crust and the aroma is mouthwatering. In fact, the entire bakery smells so good it is easy to understand why the locals, lined up 12 deep on a recent afternoon, don't mind waiting. **RECOMMENDED: JAMAICAN FLAVORS**

16417 Jamaica Ave., Queens, (718) 526-2228 If you're looking for a tasty Jamaican beef patty, it would seem to make sense to visit Jamaica, Queens. And there's no better patty shop off Grand Central Parkway than -Jamaican Flavors on the pedestrian promenade of 165th St. A small shop with a bright blue and yellow awning, this local chain serves a piping hot thin-crust patty with a meaty filling for just \$1.75. Not into beef? One of the five ladies crammed into the stall will serve you another one of the six flavors, which include jerk chicken and vegetable. As with most quality establishments, there's always a line in front of Jamaican Flavors. But a fresh patty cooked with just the right amount of spice is certainly worth the wait. **RECOMMENDED: CHRISTIE'S JAMAICAN PATTIES**

334 Flatbush Ave., Brooklyn (718) 636-9746 Located on the border of Park Slope and Prospect Heights, Christie's serves a massive patty. The crust is thicker and flakier than most, which could be why the patty (\$2.50) is pricier than the competition. The 45-year-old establishment doesn't skimp on the spicy yet vaguely sweet filling either. These Caribbean empanadas hold together well despite their size and can easily be eaten with one hand — an integral trait for any beef patty. On a recent weekday afternoon, construction workers, police officers and nannies filled the narrow shop before strolling to work or to nearby Prospect Park. Judging from the amount of napkins grabbed, those looking for a moist, meaty meal won't be disappointed. **YOUR TWO CENTS** "There must be a billion recipes out there for mini patties now, but I especially love the patties Spur Tree Jamaican restaurant serves. They're awesome tasting, fresh, juicy and heaven on a plate. Very yummy. The spices are just right, and there are recognizable bits of beef, onion and black pepper. The beef is soft and has a moist texture. The crust is delicate with a good flaky dough. Spur Tree's patties are served with a side of greens and a tiny drizzle of balsamic red wine reduction." — S. Mulugeta "The best beef patty place is by far Kingston Tropical Bakery in the Bronx. This is the place. They sell the freshest beef patty made from the best ingredients. The beef patties are very filling with meat and remind me how they taste back home. I love this place. It's the best beef patty there is. No other place like this one!" — C. Abramson "I will definitely say Jamaican Flavors on Jamaica Ave. in Jamaica, Queens, has the best beef patty. They have a wide range of beef patties to choose from, but it's the original Jamaican beef patty that has people lined up. I prefer the spicy beef patty with all the elegant spices and the authentic ground beef wrapped inside the baked dough. To make it festively fancy, the baked patty dough has a nice crunchy flaky texture. For people with sensitive taste buds, it's preferable to try the mild beef patty. It goes extremely well with cocoa bread and a drink of your choice." — T. Jones **YOU SUGGEST IT, WE'LL TEST IT** We're in search of the best of the city, but we need your help. Send your picks for the following, and we'll try them! Nov. 6: The Best Mac & Cheese (deadline 6 p.m., Monday, Oct. 31) Nov. 13: The Best Independent Bookstore (deadline 6 p.m., Friday, Nov. 4) Nov. 20: The Best Pickles (deadline 6 p.m., Friday, Nov. 11) Nov. 27: The Best Doorman (deadline 6 p.m., Friday, Nov. 18)