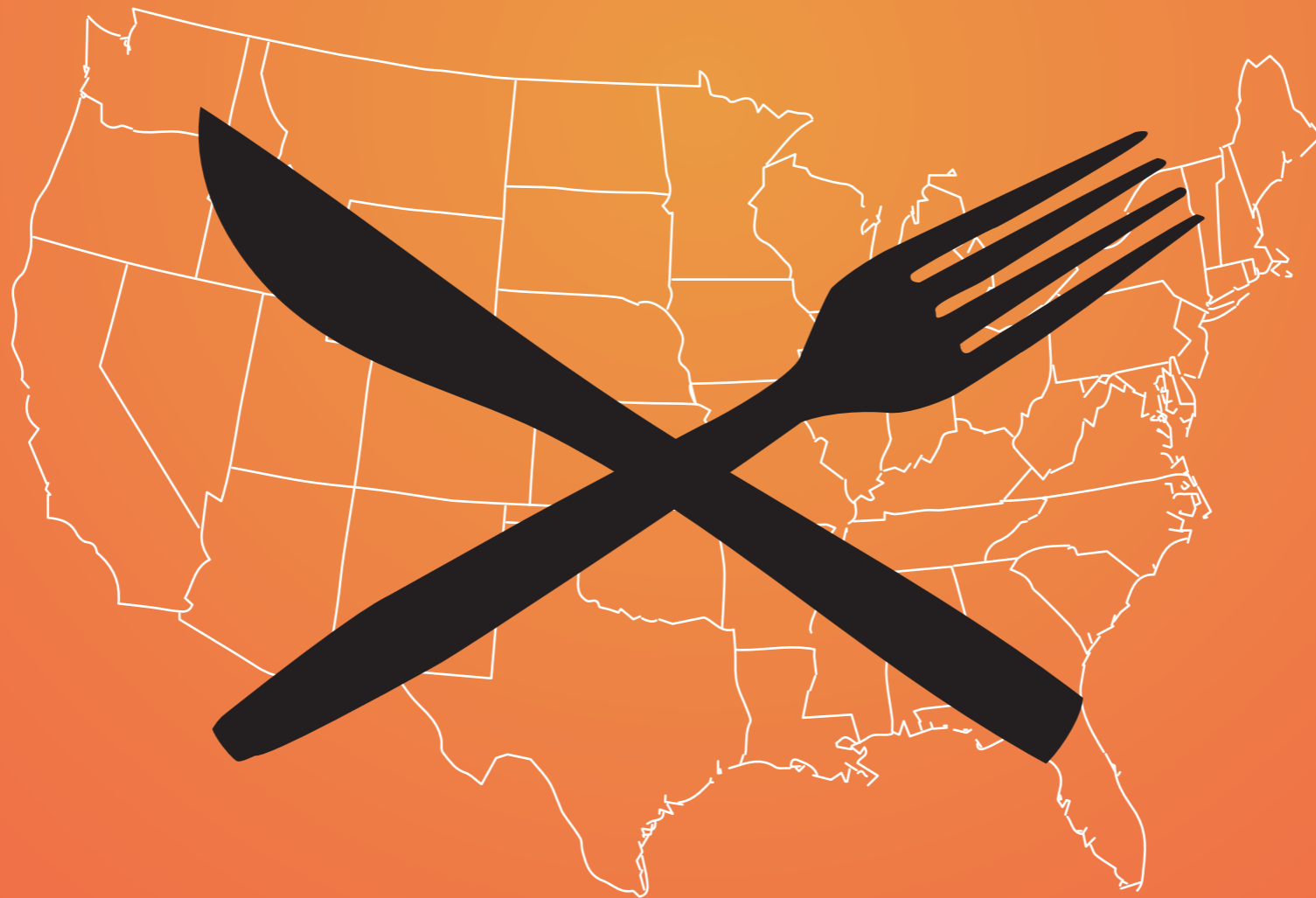


# TOP TEN REGIONAL WEIRDEST FOODS IN USA





TEN

# SCRAPPLE

## PENNSYLVANIA

Traditionally a mush of pork scraps and trimmings combined with cornmeal and wheat flour, often buckwheat flour, and spices

THREE

# AKUTAQ

## ALASKA

Known as Eskimo ice cream, consisting of whipped fat mixed with berries, and optional additions such as fish and sugar.



# EIGHT

# PROVEL

## MISSOURI

Processed cheese product made with mild cheddar, Swiss, provolone and liquid smoke was first popularized as a pizza topping.



# SEVEN

# TURDUCKEN

## LOUISIANA

This over-the-top dish is a chicken stuffed inside of a duck, which is then stuffed inside of a turkey.

# SIX LOCO MOCO

## HAWAII

Hawaii's most popular dish. White rice topped with a hamburger patty, a fried egg and gravy.



# FIVE GOETTA

## OHIO

The meat-oat mixture is shaped into a loaf, sliced, and fried in pork fat until brown and crispy.



**FOUR**

# ROCKY MOUNTAIN OYSTERS

## MONTANA

Bull calf testicles that are often deep-fried after being peeled, coated in flour, pepper and salt



**THREE**

# CHITLINS

## SOUTH CAROLINA

Also known as chitterlings, is a traditional soul food dish that is made from the small intestines of a pig.



**TWO**

# FRIED RATTLESNAKE

**TEXAS**

Venomous diamondback rattlesnakes are skinned, battered and deep-fried.



**ONE**

# GEODUCK

**WASHINGTON**

Geoduck, an odd-looking deep-water clam, can reach up to three ft. in length. It is thinly sliced and sautéed in butter.