

**UNITED STATES DEPARTMENT OF COMMERCE
Patent and Trademark Office**

SERIAL NO. 75/416235 World Foods, Inc.		APPLICANT		PAPER NO.
MARK CHIPOTLE				
ADDRESS BETH M GOLDMAN HELLER EHRMAN WHITE & MCAULIFFE 525 UNIVERSITY AVE PALO ALTO CA 94301		ACTION NO. 01	MAILING DATE 08/24/98	ADDRESS: Assistant Commissioner for Trademarks 2900 Crystal Drive Arlington, VA 22202-3513 If no fees are enclosed, the address should include the words "Box Responses - No Fee."
FORM PTO-1525 (5-90)		U.S. DEPT. OF COMM. PAT. & TM OFFICE 33565-0001		
				REF. NO.
				Please provide in all correspondence: 1. Filing Date, serial number, mark and Applicant's name. 2. Mailing date of this Office action. 3. Examining Attorney's name and Law Office number. 4. Your telephone number and ZIP code.

A PROPER RESPONSE TO THIS OFFICE ACTION MUST BE RECEIVED WITHIN 6 MONTHS FROM THE DATE OF THIS ACTION IN ORDER TO AVOID ABANDONMENT. For your convenience and to ensure proper handling of your response, a label has been enclosed. Please attach it to the upper right corner of your response. If the label is not enclosed, print or type the Trademark Law Office No., Serial No., and Mark in the upper right corner of your response.

RE: Serial Number: 75/416235

The assigned examining attorney has reviewed the referenced application and determined the following.

The examining attorney refuses registration under Trademark Act Section 2(d), 15 U.S.C. Section 1052(d), because the applicant's mark, when used on or in connection with the identified services, so resembles the mark in U.S. Registration No. 1,934,470 as to be likely to cause confusion, to cause mistake, or to deceive. TMEP section 1207. See the enclosed registration.

The examining attorney must analyze each case in two steps to determine whether there is a likelihood of confusion. First, the examining attorney must look at the marks themselves for similarities in appearance, sound, connotation and commercial impression. *In re E. I. DuPont de Nemours & Co.*, 476 F.2d 1357, 177 USPQ 563 (CCPA 1973). Second, the examining attorney must compare the goods or services to determine if they are related or if the activities surrounding their marketing are such that confusion as to origin is likely. *In re August Storck KG*, 218 USPQ 823 (TTAB 1983); *In re International Telephone and Telegraph Corp.*, 197 USPQ 910 (TTAB 1978); *Guardian Products Co., v. Scott Paper Co.*, 200 USPQ 738 (TTAB 1978).

The applicant's mark is "CHIPOTLE." The registrant's mark is "CHIPOTLE MEXICAN GRILL." The marks of the parties are confusingly similar in sound, meaning, connotation and commercial impression.

If the marks of the respective parties are identical or highly similar, the examining attorney must consider the commercial relationship between the goods or services of the respective parties carefully to determine whether there is a likelihood of confusion. *In re Concordia International Forwarding Corp.*, 222 USPQ 355 (TTAB 1983).

The applicant's services are restaurant services as are the registrant's services. The services of the parties are identical.

Based upon the above reasons, a refusal because of a likelihood of confusion is made.


The applicant should also note the following additional ground for refusal.

The examining attorney refuses registration on the Principal Register because the proposed mark merely describes the services. Trademark Act Section 2(e)(1), 15 U.S.C. Section 1052(e)(1); TMEP section 1209 *et seq.*

A mark is merely descriptive under Trademark Act Section 2(e)(1), 15 U.S.C. 1052(e)(1), if it describes an ingredient, quality, characteristic, function, feature, purpose or use of the relevant services. *In re Gyulay*, 820 F.2d 1216, 3 USPQ2d 1009 (Fed. Cir. 1987); *In re Bed & Breakfast Registry*, 791 F.2d 157, 229 USPQ 818 (Fed. Cir. 1986); *In re MetPath Inc.*, 223 USPQ 88 (TTAB 1984); *In re Bright-Crest, Ltd.*, 204 USPQ 591 (TTAB 1979); TMEP section 1209.01(b).

The applicant's mark is "CHIPOTLE" for restaurant services. The term "chipotle" is a type of seasoning or spice. The examining attorney refers to the excerpted articles from the examining attorney's search in a computerized data base in which "chipotle" appeared in numerous stories. See attachments. The Trademark Trial and Appeal Board has held that materials obtained through computerized text searching are competent evidence to show the descriptive use of terms under Trademark Act Section 2(e)(1), 15 U.S.C. Section 1052(e)(1). *In re National Data Corp.*, 222 USPQ 515, 517 n.3 (TTAB 1984).

Therefore, the refusal because the proposed mark is descriptive is made.


Caryn Hines
Examining Attorney
Law Office 108
(703) 308-9108x172

*** User: EX789507 *** Serial Number: 74565935 ***

Chipotle
MEXICAN GRILL

Word Mark

CHIPOTLE MEXICAN GRILL

Goods/Services

IC 042; US 100; G & S: restaurant services; FIRST USE: 1993.07.13; FIRST USE IN COMMERCE: 1993.07.13

Mark Drawing Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial Number

74-565935

Filing Date

1994.08.26

Effective Filing Date

1995.08.28

Registration Number

1934470

Registration Date

1995.11.07

Owner Name/Address

(REGISTRANT) Chipotle Mexican Grill CORPORATION COLORADO 1644 East Evans Avenue Denver COLORADO 80210

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "MEXICAN GRILL" APART FROM THE MARK AS SHOWN

Type of Mark

SERVICE MARK

Register

SUPPLEMENTAL

*** Search: 2 *** Document Number: 6 ***

MAIL-IT REQUESTED: AUGUST 20, 1998

10083K

CLIENT:
LIBRARY: NEWS
FILE: ALLNWS

YOUR SEARCH REQUEST AT THE TIME THIS MAIL-IT WAS REQUESTED:
CHIPOTLE

NUMBER OF STORIES FOUND WITH YOUR REQUEST THROUGH:
LEVEL 1... 5456

LEVEL 1 PRINTED

THE SELECTED STORY NUMBERS:
1-11,13,14,16,17,20,21,22,23,24

DISPLAY FORMAT: KWIC

SEND TO: HINES, CARYN
U.S. DEPARTMENT OF COMMERCE
PTO - TRADEMARK
2101 CRYSTAL PLAZA ARC
ARLINGTON VIRGINIA 22202-4600

*****09665*****

LEVEL 1 - 1 OF 5456 STORIES

Copyright 1998 Palm Beach Newspaper, Inc.
The Palm Beach Post

August 20, 1998, Thursday, WEST EDITION

SECTION: FOOD, Pg. 4FN, KITCHEN COUNSELOR

LENGTH: 781 words

HEADLINE: HOW TO MAKE A PINEAPPLE VINAIGRETTE

BYLINE: Gholam Rahman

BODY:

... 1 cup)

1 tablespoon Spanish paprika

1 ounce fresh ginger, peeled and diced

1 teaspoon ground **chipotle** chili powder

2 cups dry white wine

1 cup almond flour

1/2 gallon lobster ...

... Drain the clams again, discarding any open shells.

Add the onion, garlic, tomatoes, bell pepper, paprika, ginger, **chipotle** and clams to the stock pot and cook about 5 minutes, or until the clams open. Add white wine and 4 more ...

LEVEL 1 - 2 OF 5456 STORIES

Copyright 1998 New Times, Inc.
Phoenix New Times

August 20, 1998, Thursday

SECTION: Food

LENGTH: 1671 words

HEADLINE: The Norman Tabernacle

BYLINE: By Howard Seftel

BODY:

... bakes them homemade chips, and sends out two beautiful salsas, a chunky pico de gallo and a zesty chipotle with a snout-clearing punch.

The neighborhood, he probably thinks, might be a little skittish of a raw, Mexican-style ...

LEVEL 1 - 3 OF 5456 STORIES

Copyright 1998 New Times, Inc.
Phoenix New Times

August 20, 1998, Thursday

SECTION: Food

LENGTH: 517 words

HEADLINE: Second Helpings

BYLINE: By Howard Seftel

BODY:

... nice selection of tequilas--blends, reposados and anejos.) Santa Fe duck ravioli is one of the best munchies in town, **chipotle** pasta filled with ravishing smoked duck, topped with a creamy brie sauce. You may consider sharing this, but it ...

... jelly; wonderful braised lamb pierna in a wine-and-mushroom sauce; or barbecued ribs coated a zesty **chipotle** glaze.

But there are plenty of less-pricey options. It's hard to imagine not getting complete satisfaction from the green-chile ...

LEVEL 1 - 4 OF 5456 STORIES

Copyright 1998 Times Mirror Company
Los Angeles Times

August 19, 1998, Wednesday, Home Edition

SECTION: Food; Part H; Page 8; Food Desk

LENGTH: 874 words

HEADLINE: GOOD COOKING / BY ABBY MANDEL;
BESIDES BARBECUE

BYLINE: ABBY MANDEL, SPECIAL TO THE TIMES

BODY:

... beans to add variety.

1 tablespoon oil

1 large white onion, diced

1 to 2 tablespoons pureed **chipotle** chiles in adobo sauce

1/2 cup catsup

1/2 cup tomato juice

2 tablespoons ...

... high heat. When hot, add onion and stir-fry until softened, about 4 minutes. Add 1 tablespoon **chipotle** puree, catsup, tomato juice, brown sugar, 1 diced tomato, cider vinegar, red wine vinegar, molasses, ancho chiles, salt to taste and 1/2 cup water and stir well. Taste and add more **chipotle** puree if desired. Simmer uncovered 10 minutes.

Puree in food processor. Pour into 2-quart casserole and stir ...

LEVEL 1 - 5 OF 5456 STORIES

Copyright 1998 Times Mirror Company
Los Angeles Times

August 19, 1998, Wednesday, Home Edition

SECTION: Food; Part H; Page 3; Food Desk

LENGTH: 4227 words

HEADLINE: PARTY PLANS;
THE FIESTA MANIFESTO

BYLINE: MICHAEL ROBERTS, SPECIAL TO THE TIMES

BODY:

... 14 1/2-ounce) can peeled tomatoes

2 cups dry pinto beans

1 tablespoon canned **chipotle** chiles in adobo sauce

2 epazote branches

1 teaspoon salt

Water

Melt lard in casserole ...

... break up chorizo, until onions are soft but not brown, 5 to 7 minutes.

Add tomatoes, beans, **chipotle**, epazote, salt and enough water to cover beans by 1/2 inch. Cook, stirring often and adding water as ...

... way to eat the goat is wrapped in a tortilla with salsa, beans and rice. You can buy one can or jar of **chipotle** chiles in adobo sauce to get the sauce and the chiles you need for the dish. (Test Kitchen Note: This is a leading ...

... 4 branches epazote

Water

8 cloves garlic

3 tablespoons prepared adobo sauce

4 to 5 whole **chipotle** chiles in adobo sauce

2 teaspoons salt

3 jalapenos, seeded and finely chopped

1/4 cup ...

... brown, 10 to 15 minutes. Add meat and marinade and enough water to barely cover meat. Add garlic, adobo, **chipotle** chiles and salt. Cook on just enough coals to maintain slow simmer or bake at 300 degrees, stirring ...

... depending on size

1 pound fresh calamari

4 dried ancho chiles

1 (7-ounce) can **chipotle** chiles in adobo sauce

2 dried pasilla chiles

2 poblano chiles

1/2 pound chorizo

...

LEVEL 1 - 6 OF 5456 STORIES

Copyright 1998 The New York Times Company
The New York Times

August 19, 1998, Wednesday, Late Edition - Final

SECTION: Section F; Page 8; Column 3; Dining In, Dining Out/Style Desk

LENGTH: 988 words

HEADLINE: Restaurants;
On the City's Edge, Ambition and a View

BYLINE: By Ruth Reichl

BODY:

... ribs are superb. If only he had resisted the impulse to set those rich, meaty ribs on a mushy saffron risotto with rosemary, ~~chipotle~~ oil and carrots.

At the end of the meal, however, the restaurant's impulse to excess suddenly becomes an asset. The pastry chef, Jemal ...

LEVEL 1 - 7 OF 5456 STORIES

Copyright 1998 Business Wire, Inc.
Business Wire

August 17, 1998, Monday

DISTRIBUTION: Business Editors

LENGTH: 518 words

HEADLINE: J.P. Morgan Capital acquires interest in DESC's food companies for \$
50 million

DATELINE: NEW YORK

BODY:

... by DESC. Authentic has leading positions in the California and Texas
markets for Mexican products such as jalapeno chiles, salsas, ~~chipotles~~, and
tortillas, sold under the brand names of Embasa, La Victoria, and Calidad.
Embasa also distributes Corfuerte's products in the United ...

LEVEL 1 - 8 OF 5456 STORIES

Copyright 1998 The Austin American-Statesman
Austin American-Statesman

August 16, 1998

SECTION: Travel; Pg. J1

LENGTH: 1901 words

HEADLINE: California's legendary coastal road carves a winding path to a special

BYLINE: Gregory Kallenberg

BODY:

... esque spot in Encinitas just north of San Diego. There, the beautiful people ate puntas de pollo and medallones **chipotle** in the exclusive setting. The patrons, along with their cellular phones, looked and felt like Hollywood. It wasn't until we sat ...

LEVEL 1 - 9 OF 5456 STORIES

Copyright 1998 Phoenix Newspapers, Inc.
THE ARIZONA REPUBLIC

August 15, 1998 Saturday, Final

SECTION: CHANDLER COMMUNITY; Pg. EV5

LENGTH: 715 words

HEADLINE: CRUISE ON BY THIS 'CALIFORNIA COOKING'

BYLINE: Megan Walter and Jaimee Rose

BODY:

... hopes for my main course, a grilled chicken and ham sandwich topped with Roma tomatoes, jack cheese, **chipotle** mayonnaise on a jalapeno-cheddar roll for \$7.50. The sandwich also comes with avocados, but I refuse to eat ...

LEVEL 1 - 10 OF 5456 STORIES

Copyright 1998 St. Louis Post-Dispatch, Inc.
St. Louis Post-Dispatch

August 15, 1998, Saturday, FIVE STAR LIFT EDITION

SECTION: LIFESTYLE, Pg. 23, JUDITH EVANS RECIPE EXCHANGE COLUMN

LENGTH: 700 words

HEADLINE: LET'S EAR IT FOR GRILLED CORN

BYLINE: Judith Evans; Post-Dispatch Food Editor

BODY:

... Russ Parsons of the Los Angeles Times prepares grilled corn, he makes extra to use in this soup the next day. The **chipotle** chili emphasizes the corn's smokiness and rounds out the sweetness, he says.

SMOKY CREAM OF CORN SOUP

2 tablespoons butter

1 cup diced ham

1 dried (not canned) **chipotle** chili, split and seeded (available at Hispanic markets)

1/2 cup chopped green onions, white parts ...

LEVEL 1 - 11 OF 5456 STORIES

Copyright 1998 The Houston Chronicle Publishing Company
The Houston Chronicle

August 14, 1998, Friday 2 STAR EDITION

SECTION: DINING GUIDE; Pg. 1

LENGTH: 1914 words

HEADLINE: REVIEWING THE River Walk;
Some fine dining surprises at San Antonio eateries

SOURCE: Staff

BYLINE: HARRY SHATTUCK, Houston Chronicle Travel Editor

BODY:

... a bed of julienne leeks with a pinot noir sauce (\$ 22); grilled Norwegian salmon on a bed of **chipotle** hollandaise sauce with a relish of black bean, corn and cilantro (\$ 20.95); slow-roasted prime rib with **chipotle** remoulade (\$ 18); and buccanera, a pleasing mix of mussels, shrimp and scallops sauteed with a pomodoro-garlic sauce over ...

... dishes from south of the border. Specialties include fresh fish with lime-garlic sauce and beef tips in a smoky **chipotle** sauce. It's open daily for lunch and dinner at 421 E. Commerce. Call 210-226-8462. ...

LEVEL 1 - 13 OF 5456 STORIES

Copyright 1998 Times Publishing Company
St. Petersburg Times

August 14, 1998, Friday

SECTION: WEEKEND; THE DINER: THE TIME RECOMMENDS; Pg. 26

LENGTH: 8488 words

BODY:

... 4912 Fourth St. N, St. Petersburg; (727) 527-8728. Beer and wine. Kitchen uses Mexican cheeses, **chipotle** peppers and pine nuts to create traditional items like pozole hominy soup and contemporary Southwestern fusions. Even staples are ...

LEVEL 1 - 14 OF 5456 STORIES

Copyright 1998 Capital City Press
The Advocate (Baton Rouge, La.)

August 13, 1998 Thursday METRO EDITION

SECTION: NEWS; Pg. 1F; CAPITAL CITY ENTERTAINERS

LENGTH: 2001 words

HEADLINE: Dr. Dinner;
Trey Melker finds pleasure in kitchen

BYLINE: CHERAMIE SONNIER

BODY:

... well with lots of cuisines, Melker said, and to demonstrate, he prepared a Mexican-inspired dish that he calls Leg of Lamb - Adobado with **Chipotle** Sauce; an Asian dish, Minced Lamb with Hoisin Sauce, Ginger and Green Onions; and Mediterranean-influenced Lamb Curry with ...

... Add orange juice mixture and stir until thickened. Serve over lettuce.

Serves 4.

LEG OF LAMB

ADOBADO WITH **CHIPOTLE** SAUCE

1 (3-lb.) leg of lamb

Adobo rub:

1/2 tsp. coriander seeds

1/2 ...

... lamb and allow to sit.

2. Roast on grill until leg is medium rare (130 degrees).

3. Spoon **Chipotle** Sauce over slices of lamb.

Chipotle Sauce:

1 tbl. olive oil

2 tsps. ginger, grated

2 tsps. chopped garlic

2 tsps. shallots

2 tsps. chopped **chipotle** peppers

1/4 cup white wine

1/3 cup sugar

2 1/2 cups stock

2 ...

GRAPHIC:

... dish of Minced Lamb with Hoisin Sauce, Ginger and Green Onions; dish of Leg of Lamb with an adobo rub served with **Chipotle** Sauce; platter filled with Rack of Lamb with Roasted Potato and Mushroom Salad; dish of Lamb Curry with Couscous (By John ...

LEVEL 1 - 16 OF 5456 STORIES

Copyright 1998 New Times Inc.
Denver Westword

August 13, 1998, Thursday

SECTION: Food

LENGTH: 1536 words

HEADLINE: Now Playing

BYLINE: By Kyle Wagner

BODY:

... meal, which proved as remarkable as our first dinner there.

This time we began with the pan-roasted mussels (\$8) in a cilantro-kissed, ~~chipotle~~-sparked, orange-tart broth, and the crispy artichoke hearts and fennel (\$6). The addition of fennel took this starter far beyond the ...

LEVEL 1 - 17 OF 5456 STORIES

Copyright 1998 New Times Inc.
Houston Press

August 13, 1998, Thursday

SECTION: Food

LENGTH: 1016 words

HEADLINE: Mix Master;

Pignetti's does a good job of blending flavors from Europe, Asia and the American Southwest

BYLINE: By Eric Lawlor

BODY:

... bed of orzo so delicious it tastes like a good risotto. But best of all was the exquisite lime-~~chipotle~~ Cream. Eating it, I thought I was kissing God. The pork chops (\$18.95) didn't disappoint, either. A...

LEVEL 1 - 20 OF 5456 STORIES

Copyright 1998 The Seattle Times Company
The Seattle Times

August 13, 1998, Thursday Final Edition

SECTION: TICKET; Pg. 4

LENGTH: 760 words

HEADLINE: A FIESTA OF FLAVOR -- EL PARGO OFFERS AUTHENTIC SOUTH-OF-THE- BORDER
DISHES

BYLINE: JOHN HINTERBERGER; SEATTLE TIMES RESTAURANT CRITIC

BODY:

... tend to call ahead. The Sarandeado is char-broiled with onions and is the most frequently ordered. The Adobado is oven-roasted with a special, **chipotle** sauce.

Other fish choices are cod and halibut, fried, sauteed or deep-fried in a variety of treatments. Ten ...

LEVEL 1 - 21 OF 5456 STORIES

Copyright 1998 Pacific Press Ltd.
The Vancouver Sun

August 13, 1998, Thursday, FINAL EDITION

SECTION: QUEUE; QUEUE; Pg. C30

LENGTH: 291 words

HEADLINE: Queue: Made in the U.S.A.: Who needs to cross the U.S. border to be hammered by the exchange rate? As Mia Stainsby points out, you can get a taste of the States right here.

BYLINE: MIA STAINSBY; VANCOUVER SUN

BODY:

... fritters with bourbon sauce, salmon or tuna tartare on pepper sprouts on tortilla circles, fresh shucked oysters with **chipotle** vinaigrette.

\$ 50 to \$ 80

Mojo Room Bar and Restaurant

3684 East Hastings St.

298-1434

New Orleans ...

LEVEL 1 - 22 OF 5456 STORIES

Copyright 1998 Phoenix Newspapers, Inc.
THE ARIZONA REPUBLIC

August 12, 1998 Wednesday, Final Chaser

SECTION: FOOD; Pg. FD4

LENGTH: 1234 words

HEADLINE: HERB SEASON OFFERS BREATH OF FRESH AIR

BYLINE: by Judy Walker, food! writer

BODY:

... greens.

"Here's a recipe we like," she said, "although the old-fashioned way is still better."

N. Glasmann writes, "What do you do with dried **chipotle** chiles? Every recipe I've seen calls for **chipotles** in a jar with adobo sauce. I have some dried ones and don't know how to use them."

Chipotles are dried jalapenos prized for their wonderful smoky flavor. They are more widely available canned in an adobo sauce.

Lucky Arizonans, however, often can find them dried. My favorite use for a dried **chipotle** is to throw it in a pot of beans. The two types of chiles, canned and dried, are almost always interchangeable in recipes. To substitute a dried **chipotle** for a canned one, rehydrate the dried one in a little boiling water for 20 minutes to ...

... exception would be if the recipe called for using some of the adobo sauce as well as the chile. For that you probably should use the canned kind.

CHIPOTLE OLD BUSINESS

H. Hamilton asked for a **Chipotle** Peanut Sauce recipe from Food & Wine magazine and several wonderful Taste Buddies dug up recipes for him. Thank you Z. Hamm, T. Dunlap, K. Sikora, E. Mummey and J. Bilmes.

In this recipe, the **chipotles** are supposed to be in adobo, but again, I think you could substitute. Here's the further question: What do you do with the rest of the can of **chipotles**? I think they could be frozen, but haven't tried. Has anybody else?

MORE OLD BUSINESS

The recipe for Fig Jell- ...

... will vary. The main fat in the dish is in the cheese and tortilla chips; use lower-fat versions if you wish.

CHIPOTLE PEANUT SAUCE

(From Food & Wine magazine)

1/2 cup chunky peanut butter

1/2 cup unsweetened coconut milk
1 **chipotle** chile in adobo
1 quarter-size slice of fresh ginger, peeled and finely chopped
1 teaspoon soy ...

... 4 teaspoon Asian sesame oil

In a food processor, combine the peanut butter, coconut milk, **chipotle** and ginger, and pulse until smooth. Transfer the puree to a small saucepan and bring to a simmer over low heat. ...

... 1/4 cup
of water until smooth; refrigerate until chilled.

This sweet, nutty sauce gets subtle heat from **chipotles**. Serve with grilled beef, pork, chicken wings or shrimp or as a dip for blanched vegetables.

Cook's note: The sauce ...

LEVEL 1 - 23 OF 5456 STORIES

Copyright 1998 Little Rock Newspapers, Inc.
The Arkansas Democrat-Gazette

August 12, 1998, Wednesday

SECTION: FEATURES; Pg. E1

LENGTH: 1749 words

HEADLINE: Oh, Soy good;
From 'miracle' products to granola and salad,
soybeans have a lot to boast about.

BYLINE: By Irene Wassell, Arkansas Democrat-Gazette

BODY:

... b>
1 tablespoon minced garlic
1 tablespoon chili powder
2 **chipotle** chilies, stemmed, seeded and snipped into bits (see notes)
1 ancho chili, stemmed, seeded and snipped into ...

... servings.

Notes: Tempeh is a soybean product similar to tofu and is available in most specialty or health food stores. **Chipotles** are dried jalapenos that have a hot, smoky flavor. Ancho chilies are dried poblanos and are relatively mild.
Recipe from The New Soy ...

LEVEL 1 - 24 OF 5456 STORIES

Copyright 1998 Globe Newspaper Company
The Boston Globe

August 12, 1998, Wednesday, City Edition

SECTION: FOOD; Pg. E1

LENGTH: 1650 words

HEADLINE: ON THE CASE OF THE CUBANO;
A gustatory gumshoe goes in search of the perfect ham-and-cheese sandwich

BYLINE: By Ted Weesner Jr., Globe Correspondent

BODY:

... original. The sandwich comes with succulent, brined roast pork and zingy Gruyere, the compulsory ham and pickles, plus the irresistible addition of **chipotle** aioli. This stuff could be slathered on my porkpie hat and I'd chomp it in a wet alley. Served with ...

... a balmy breeze stirring inside. When I opened my eyes, I wondered what a real Cuban would say to **chipotle** aioli.

"Mayo on a Cubano? That's outrageous!" said Cloty Tabit of the Montrose Spa, after I had eaten her Cubano ...

... For the home sandwich maestro, try this simplified version.
1 10-inch piece French bread, sliced lengthwise

Chipotle aioli (see recipe below)

2 or 3 thin slices roast pork

2 or 3 thin slices ham

...

... sandwich is lightly toasted on one side, turn it over and repeat.

Makes 1 Cubano.

CHEZ HENRI'S **CHIPOTLE** AIOLI

1 egg

2 egg yolks

2 crushed garlic cloves

1 tablespoon mustard

1/4 ...

... cup olive and vegetable oil (equal amounts of each)
1/2 bunch cilantro, finely chopped

1 can ~~chipotle~~ chipotles

1 red onion, finely chopped (optional)

In a food processor or blender, combine the egg and yolks, ...