



## SPRINGFIELD-STYLE CASHEW CHICKEN

David Leong grew up in China and joined the U.S. Army after immigrating to the United States. Army officers recognized his talent and asked him to serve as a cook. Leong also served in combat during World War II as part of the fourth wave of troops on Omaha Beach during the Normandy Invasion of France. After the war, Leong settled in Pensacola, Florida, where he opened a Chinese restaurant.

When a neurosurgeon on vacation offered him the position of head chef at his new restaurant in Springfield, Leong and his family moved to Missouri. He looked for innovative ways to blend Cantonese traditions with Ozark flavors. Leong's Springfield-style cashew chicken, introduced in the 1960s, became famous across the world.



## ST. PAUL SANDWICH

The origins of the St. Paul Sandwich aren't as clear as Springfield-style cashew chicken. Even so, a 2003 PBS documentary selected the St. Paul Sandwich as the sandwich to represent Missouri. It consists of an egg foo young patty (made with mung bean sprouts and minced white onions) and is served with dill pickle slices, white onion, mayonnaise and lettuce on two slices of white bread.

The St. Paul Sandwich is said to have originated in the 1940s in downtown St. Louis. It can sometimes be found on menus in the St. Louis metropolitan area, Springfield, Columbia and Jefferson City.