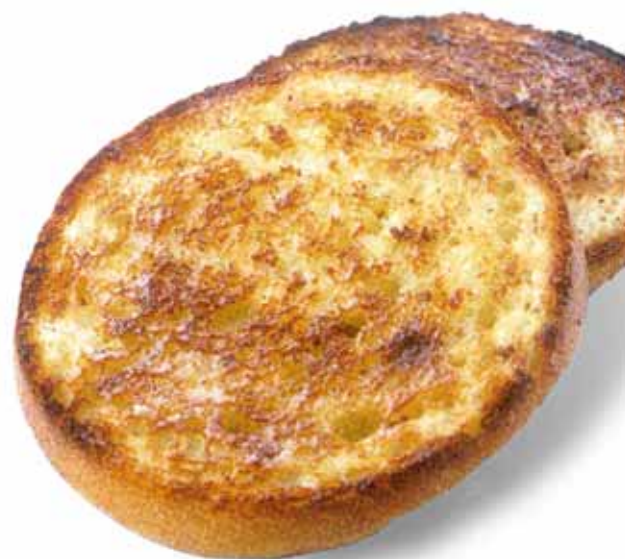


[DINING GUIDE]

THE DISH

Even Better than the Real Thing

New English muffins outshine the original. By Jane Black



When I moved to London in the late 1990s, I wasn't surprised to learn that what they called "muffins" were actually English muffins. (Our muffins—that desperate excuse to eat cake for breakfast—were "American muffins.") "Aha!" I thought. "The real thing!" But there were no nooks. No cranberries. As far as I was concerned, the New World version won hands down. Now we Yanks have done it again. New English Muffin Company in Woburn is producing hearty muffins that put gold standard Thomas's to shame. Made from scratch, the chewy, textured treats come in plain, cinnamon-raisin, and whole grain, or studded with sweetened dried blueberries or cranberries. But my favorite is the ingenious five-cheese, a savory blend of two kinds of Swiss, cheddar, Monterey jack, and Parmesan that tastes great toasted with butter or as the base for a life-changing tuna melt. \$3.99 for a package of six. Whole Foods Market 647 Washington St., Newtonville, 617-965-2070, and other locations; Henry's, 588 Cabot St., North Beverly, 978-922-3885; newenglishmuffins.com.