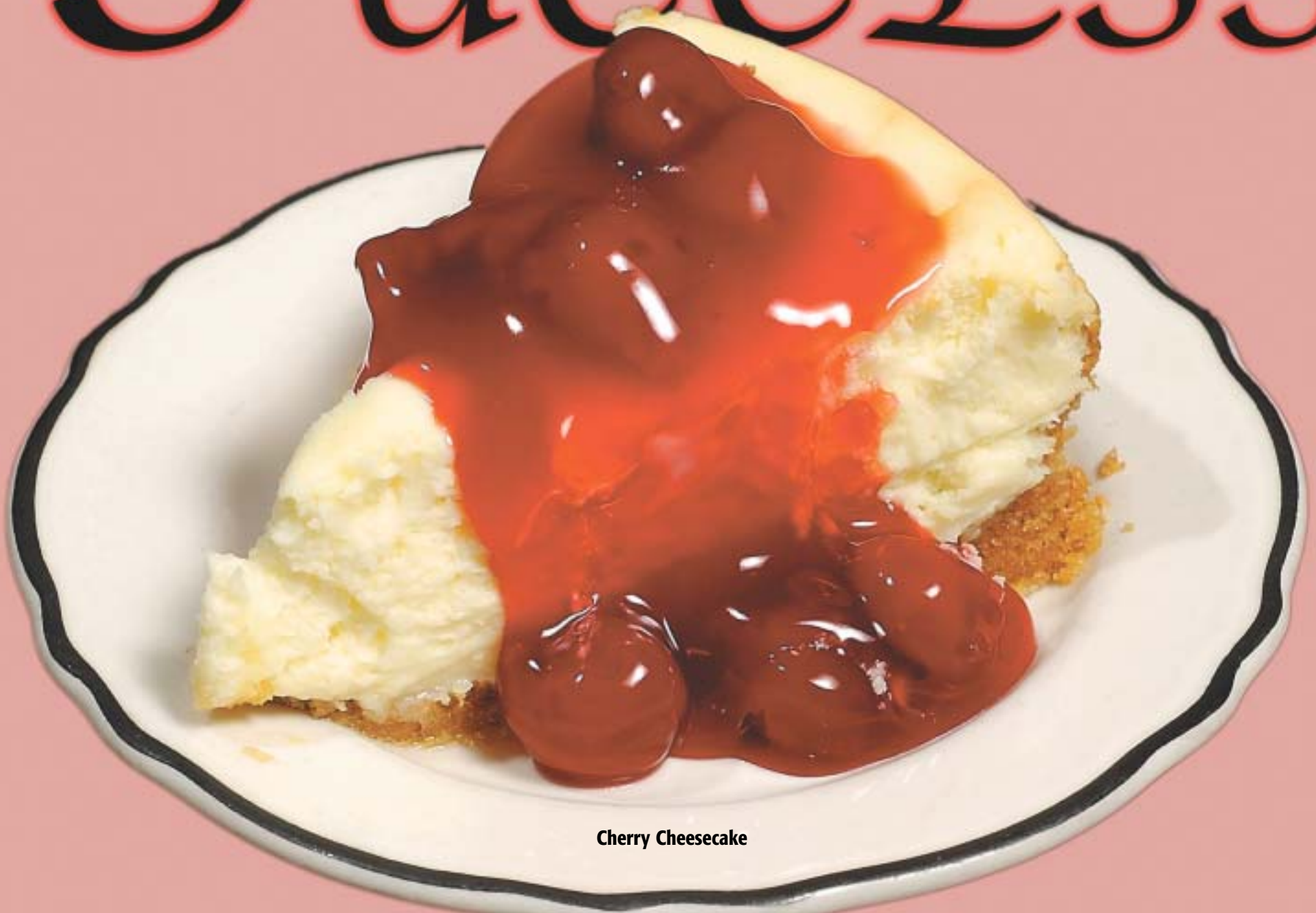


SWEET SUCCESS



Cherry Cheesecake

Saratoga's desserts voted Best in the Wabash Valley

TRIBUNE-STAR STAFF REPORT

If your sweet tooth has you salivating for a fix, then the Saratoga Restaurant just might be the place for you.

With a history that dates back more than half a century, the downtown eatery at 431 Wabash Ave. has built up a following for its delectable desserts – so much so that it garnered the Best of the Wabash Valley Best Dessert title from Tribune-Star readers.

"We have old-fashioned desserts as well as upscale desserts and the blend seems to be really popular with our customers," said co-owner Cathy Azar, who makes most of

the restaurant's tasty treats. "We use the best and the freshest ingredients and they're made every day."

Be it with coconut cream pie, Italian creme cake, hummingbird cake, mandarin orange cake, blackberry cobbler or cheesecake, Cathy said they can tempt just about everybody's tastebuds.

"We usually have a selection of between six and eight different desserts daily," she said. "But consistently, what the customers seem to enjoy the most and compare with other restaurants they've eaten at is the cheesecake. It's our own recipe that we devised ourselves. It excels in taste and presence. It's just a darn good recipe."



Tribune-Star/Joseph C. Garza

Mmmm desserts: Saratoga Restaurant co-owner Cathy Azar displays one of her own lemon meringue pies next to the restaurant's dessert table Tuesday. The restaurant's desserts were voted the Best in the Wabash Valley.

Carrot Cake



Chocolate Pie



Lemon Meringue Pie



Toffee Cheesecake

