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## O.T. Hodge - St. Louis, MO

**Address:** 1622 S. Jefferson  
St. Louis, MO

**Phone:** 314-772-1215

**Web Site:** N/A

**Restaurant Type:** Chili Parlor

**Meal Price:** \$6

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### Reviewers Ratings

|                     |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |                          |         |
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| Atmosphere          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 0%      |
| Miles Worth Driving | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 0 Miles |

### Reviewers Writeup

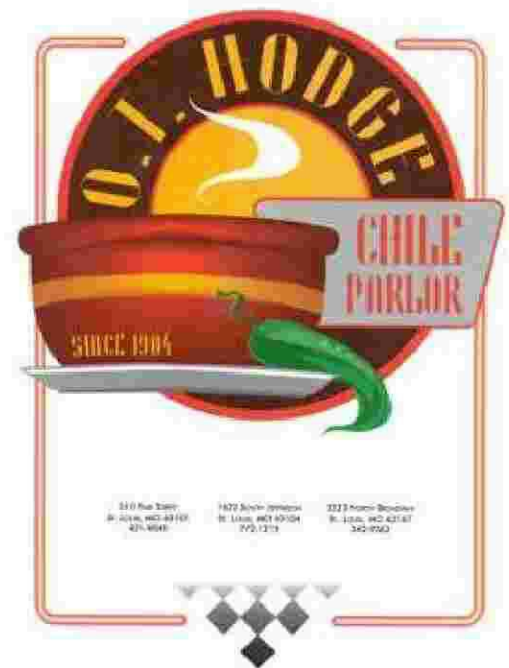
A three-store chain of chile parlors that dates back to 1904, **O.T. Hodge is heaven for lovers of diner culture.** The restaurants are not diners in the beautiful chrome-streamliner sense of the word, but they are diners through-and-through in spirit. Our favorite one, on South Jefferson, features the proprietor's homemade Rice Krispies squares, a staff of pugnacious waitresses who are masters of cross-counter repartee, and a hash-house menu with several dozen ways to serve chili.

At breakfast, you get your chile on a dish called "Eggs in the Sauce," which is a pair of cackles cooked the way you like them with American fried potatoes and toast, blanketed chili. It is also possible to have fine non-chile breakfasts of ham and eggs, oatmeal, or biscuits and gravy.

The chile is a no-bean Midwest classic, thick and meaty but not ferociously spiced. Few people order it alone; you get at least some beans on the side of a bowl, or you get it in the traditional heartland fashion, atop spaghetti noodles. Hereabouts, that is known as chile mac. O.T. Hodge also offers chile mac "ala-mode," which is spaghetti topped with two eggs, then a serving of chile. **The ultimate kill-or-cure chile meal (which, in our opinion, only tastes right after midnight), is known as a slinger. That is two bunless cheeseburgers crowded onto a plate with fried potatoes, topped with a fried egg, then blanketed with chile. The chile is garnished with grated cheese and chopped raw onions.**

For dessert, the staff will actually understand if you order "Eve with a lid" (that's apple pie) and "a blonde with sand" (coffee light, with sugar) or ask them to "draw one in the dark" (coffee, black).

- **Michael Stern**, 5/28/2000



"The back of the menu lists a glossary of diner terms so hoity-toity customers can feel right at home."

-**Michael Stern**

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