

All You Can H'EAT and S'MORE at the CNE

Toronto, ON -- Get ready to EX-cite your tastebuds! The Canadian National Exhibition (CNE) is back with its annual cornucopia of mouth-watering delights from classic treats re-imagined to new foods that push the imagination...*Did someone say, **Kraft Dinner Smoothie**, and **Deep-Fried Lobster on a Stick**?* Yes, the CNE continues to raise the bar when it comes to viral food moments, and this year is no exception with offerings such as **Footlong Butter Chicken Taquitos**, **Bacon Espresso**, **Nacho Mochi Donuts**, **Cheeseburger Dumplings**, and **Soft Serve Ice Cream topped with the numbing-sensation of Sichan Peppers**.

And to spice things up some more, the CNE has introduced its first-ever Hot Sauce "Sweet Heat" that has inspired new food creations including **Spicy Maple Bacon Cheese Foam Fries** and a 'Sweet Heat" **Korean Fried Chicken Ramen Taco**. For foodies who like to put hot sauce on everything, bottles of the CNE's Sweet Heat Hot Sauce will be available to purchase at the CNE Merchandise and Coffee Shop ("Drip") located in the Music Building.

There's plenty to h'eat this year with more than 30 new food creations to try at this year's CNE throughout the grounds from the Midway to Bandshell Park and the iconic Food Building. The 147th annual Canadian National Exhibition takes place from August 21 – September 7, 2026.

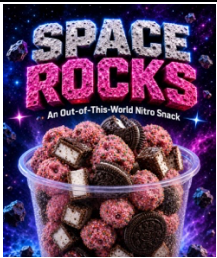
2026 CNE NEW FOOD HIGHLIGHTS:

SWEET, SPICE, & EVERYTHING NICE

	CNE Sweet Heat Hot Sauce Developed with flavour profiles inspired by the classic cotton candy, the CNE's "Sweet Heat" Hot Sauce is sweet-forward with a kick of spice (3 out of 5 on the spicy metre). Produced in small batches, the CNE's hot sauce is being manufactured by Tijuana Tom's House of Hot Sauce, a Hamilton-based small business specializing in consciously sourced artisan hot sauces. \$12 + HST CNE Drip Shop, Music Building across from Kiddie Midway
	"The Szechuan Sizzle" Spice Cream From the creators behind the Wasabi Ice Cream from years past, Caf-eh TO is cranking up the spice metre by infusing their vanilla soft serve with the aromatic, tongue-numbing sensation of authentic Szechuan (Sichuan) peppercorns drizzled with savory chili oil and a generous garnish of textured chili crunch. Vendor: Caf-eh TO, Food Building
	Korean Fried Chicken Ramen Taco A new spin on Korean fried chicken! A piece of juicy fried chicken that is dipped in the CNE's Sweet Heat sauce, topped with cotton candy aioli and kimchi packed between a ramen taco shell made with the viral Buldak instant noodles. Los Vietnamita Taqueria, Food Truck Frenzy

	Sweet Heat Cloud Fries Fries topped with a cheese foam that is light and airy, like a cloud, and won't make your fries go soggy (such as traditional cheese sauce or gravy). This spicy cheese foam is made with the CNE's Sweet Heat Hot Sauce and topped with bacon and maple drizzle. Bacon Nation, Food Building
EXCLUSIVE CNE SERIES MADE WITH CNE EXCLUSIVE HOT SAUCE FUNNEL CAKE FIRE • STRAWBERRY HEAT FILLED • FRESH STRAWBERRY • WHIPPED CREAM NACHO AFFAIRS • CHEESE CHILLI DIPPED • BACON BITS • NACHO CHIPS • GREEN ONIONS MANGO TANGO • MANGO CHILLI GLAZED • DRIED CHILI MANGOES • WHITE CHOCOLATE	Marry Me Mochi's CNE Sweet Heat Collection • Mango Habanero Donut: Sweet & spicy mango glaze that is marbled with the CNE's hot sauce, topped with candied mango pieces and white chocolate • Pina-Colada Inferno Donut: Pineapple-chilli flavoured • Nacho Affair Donut: Topped with creamy nacho cheese, crispy bacon, crunchy tortilla chips, fresh green onions, cracked black pepper, and served with a sour cream dip or the CNE Sweet Heat hot sauce dip. Marry Me Mochi, Food Building

FOODS JUST WANNA HAVE FUN

	KD Smoothie Gotta Be a KD Smoothie: This refreshing smoothie blends sweet and savoury featuring KD Shaker Original Cheese flavour with mango, pineapple juice, vanilla frozen yogurt and skim milk. Booster Juice, Food Building
	Sushi Pops An interactive fun sushi experience! Sushi rice layered with fresh ingredients, served in a nostalgic push-pop packaging. Varieties include Salmon, Tuna, Shrimp Tempura, or California Roll. HK Station, Outdoor Concession
	Space Rocks A 'cool' treat inspired by the CNE's Space EXperience. Nitrogen-infused Oreo, freeze-dried Nerd Clusters, and ice cream sandwich bites that will have you breathing cold air in the middle of summer. Plus – Ice cold slush drinks served in a nitrogen-fog. Yeti Puff Nitro Snacks, Heritage Court Enercare Centre
	Edible Dirty Soda Spheres A bite-sized way to enjoy Dirty Soda! Edible spheres filled with Citrus Ice Blue Raspberry served on top of strawberry cold foam. And CNE Sweet Heat Dirty Soda is a cotton candy soda topped with CNE Sweet Heat Cold Foam. Dirty Sodas, Outdoor Concession

	Blue Heat Taki Tenders House-made chicken tenders brushed with hot honey and coated in crushed Takis Blue Heat™. Super crunchy, tangy and SPICY. Served with choice of dip. Lucky Chicken, Food Building
	Pickle Cheesecake Pop A rich NY-style cheesecake on a stick, dipped in chocolate and rolled in crunchy dill pickle potato chip crumble, for a perfect balance of sweet and savory. Mr. Pickle, Outdoor Concession
	Popcorn Falafel Poutine – Gluten -Free Crispy mini falafels with vegetarian gravy, pickled turnips, sweet dates, pickles, and tahini sauce over fries. Donia’s Donair, Outdoor Concession
	Jamaican Beef Patty Mini Pierogies - Mini pierogies stuffed with everything you find in a Jamaican Beef Patty. Ground beef, spices and scotch bonnet peppers combine to make this delicious mini treat. Served with sour cream. Supreme Pierogi, Food Building

ROLLIN’ IN THE DEEP...FRIED

	Lobster on a Stick Tempura-fried Canadian lobster tail, topped with Old Bay seasoning, house-made creamy dill sauce, and a lemon wedge. Lobster on a Stick, Food Building
	Footlong Butter Chicken Taquito A crispy, golden footlong taquito packed with tender butter chicken, fragrant basmati rice, rich butter chicken sauce, cheese and fresh veggie toppings, served with creamy butter chicken aioli. Rick’s Good Eats, Food Truck Frenzy

	Fried S'MOREO Oreos and Marshmallows stacked, rolled in chocolate sauce & graham cracker crumbs, battered and deep fried. Legend Dairy, Food Building
	S'more Deep Fried Slice A Pizza Pizza cheese slice, dipped in batter, deep fried, coated in graham cracker crumbs, and topped with marshmallow whip and chocolate drizzle. Pizza Pizza, Food Building
	Brie Cheese Deep Fried Oreos Brie Cheese wedges nestled between Oreo cookies, deep fried and topped with rosemary. Sam's Grill, Outdoor Concessions
	Dill Pickle Pegrolls When pierogi meets springroll, you get the CNE debut of the Pegroll. Deep fried to golden perfection and served with plain sour cream or house made spicy sour cream. Pegrolls, Outdoor Concession & Enercare Centre
 CRISPY FRIED FROG LEGS	Ramen Fried Frog Legs Ramen-coated frog legs, deep fried, and served with sweet Thai chilli sauce. Farm to Fryer, Food Building

MEAT ME AT THE FAIR

	Smash Burger Dumplings House-made steamed dumplings filled with seared hamburger meat, cheese, dill pickles, and griddled onions, drizzled with homemade burger sauce and sesame seeds. Smash City, Food Building
	The Carnival Cone A warm crispy waffle cone loaded with candied yams, topped with a house signature Mac N' Meat Ball, and finished with a generous drizzle of Beach Hill's award-winning Mac N' Cheese Sauce. Beach Hill Smokehouse, Bandshell Park

	Beef Butter Tart Award-winning butter tarts from Aninna's Bakeshop are topped with 12-hour braised beef, smoked gouda with beef demi and chipotle mustard. Temptations Food Truck, Food Truck Frenzy
	Nacho Ribs Slow cooked BBQ ribs topped with Tex Mex cheese, crushed nacho chips, diced tomatoes, onions, jalapeños and bacon bits. And Root Beer Candy Bacon: Thick cut bacon coated in Root Beer BBQ sauce and baked until mouth-wateringly caramelized. Bacon Nation, Food Building
	Steak Barrel Pork Belly Barrel roasted crackling pork belly bites served with casava fries. Steak Barrels, Bandshell Park

SIP, SIP, HOORAY

	<u>Sweetcorn Wasabi Lemonade</u> Sweet summer corn mixed with the familiar kick of wasabi. Buttery, spicy and refreshing. Vendor: Alijandro's Kitchen, Food Truck Frenzy
	Pickle or Bacon Flavoured Coffee The "Pig Me Up" is a rich indulgent iced espresso drink featuring Belgian white chocolate, double espresso, smokey bacon flavour and topped with creamy cold foam. Or go for "The Big Dill" with an iced Greek coffee, whipped into a smooth foam with a burst of dill pickle flavour. Greekery Bakeshop, Outdoor Concession