



CHEF MINUTES



OCTOBER 16, 2020

Julia Collin Davison

America's Test Kitchen

Tip/Technique: Knife Work 101

Julia Collin Davison is an executive editorial director for America's Test Kitchen. She is also host of America's Test Kitchen and Cook's Country and is an original cast member of both shows, which are two of the highest-rated instructional cooking shows on television.



Laura Theodore

The Jazzy Vegetarian

Tip/Technique: It's so easy being green with vegan Paprika-Chickpea Salad

Laura Theodore is a nationally recognized television personality, podcast radio host, celebrity PBS vegan chef, renowned jazz singer and award-winning author of five plant-based cookbooks.

Laura is co-creator of the highly successful Jazzy Vegetarian cooking series on national public television and she is host of the Jazzy Vegetarian Podcast on Unity Online Radio.



Ali Khan

Cheap Eats

Tip/Technique: Kick your breakfast up a notch with Salsa Doña

Ali Khan is a television host and food writer/blogger/influencer sharing his love for food across multiple digital platforms. His breakout series, Cheap Eats ran for 5 seasons on Cooking Channel. He is a regular on The Best Thing I Ever Ate, a judge on Food Network's Chopped +Chopped Junior and served as host of the fourth season of Spring Baking Championship, also on Food Network.



Methin "Max" Chuthintranond

Citronelle and Lemon Grass Restaurants

Recipe: Minced Chicken Gra Pow

Methin "Max" Chuthintranond and his wife Pook are the founders, owners, and operators of the award-winning Lemon Grass & Bistro Elephant Steakhouse located in Armory Square, Syracuse for more than 20 years. They also operate the sister location, Citronelle, a New-American and Mediterranean-inspired restaurant, bar, and event space.



Brad Miller

Food Truck Nation

Tip/Technique: Unlock the secret formula of ultimate Creamy Garlic Tarragon Vinaigrette.

Brad is currently the Chef and Co-Owner at Inn of the Seventh Ray restaurant, corporate chef and tastemaker for Five Star Senior Living, one of the country's most prestigious retirement companies. He is also the owner of Brown Butter Productions, a catering and content production company.



Lidia Bastianich

Lidia's Kitchen

Lidia is the chef/owner of three acclaimed New York City restaurants-Felidia, Becco and Del Posto. Along with her daughter Tanya, she owns Lidia's Kansas City, as well as Felidia. She is also a partner in Eataly NYC, Chicago, Boston, Los Angeles, Las Vegas and Sao Paulo, Brazil. Together with Tanya and son-in-law Corrado, Lidia also has developed a line of artisanal pastas and all-natural sauces, LIDIA'S, which are sold at fine food stores nationwide.



Joanne Weir

Plates & Places

Joanne is a James Beard award-winning cookbook author and has written 17 cookbooks, including her most recent food memoir, Kitchen Gypsy: Stories and Recipes from a Lifetime Romance with Food, published in September 2015. Joanne writes for several national publications, including Sunset Magazine, Cooking Light, Better Homes and Gardens, Fine Cooking, and Food & Wine.



Investment \$1,000