



What 18 NYC Chefs Cook When They're at Home

Um, how do we score an invite to dinner?

No one likes taking work home with them, but it's kind of a different case if you're a chef. You have to eat, don't you? So we asked 18 NYC chefs what their go-to meals are when they're off the clock—and a lot of them are totally doable for those of us without a culinary degree. (Others, not so much.)

Daniel Holzman: Chef and Owner of [The Meatball Shop](#)

What he makes: Popcorn with different spices and flavor combinations, like butter, brewer's yeast and dulse (seaweed); and olive oil, sumac and Aleppo pepper.