

The Sexiest Chefs Alive!

Behind the scenes of every restaurant, there's a high-pressure kitchen where orders continuously pour in and chefs churn out food.

The best chefs handle a tremendous amount of stress while working in hot kitchens and still create delicious meals. And some of them do it with serious style.

From 5-star restaurants to funky food trucks, we scoured restaurants across the U.S. looking for the best of the best. And we weren't just looking for looks: These chefs and chefs-

turned-restaurateurs are talented, ambitious, successful, and stylish.

#2 Michael Chernow

Restaurant: [The Meatball Shop](#)

Location: New York, NY

Michael Chernow is the co-owner of New York City's Meatball Shop, which has a cult-like following. The restaurant does one thing exceptionally well: meatballs (beef, pork, veggie, you name it). But it also serves fresh vegetables, salads, risottos, and some of the most incredible homemade ice cream sandwiches.



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Chernow graduated from the French Culinary Institute but now spends most of his time running the restaurants — not in the kitchen.

Being a restaurateur can be stressful, but the native New Yorker seems to have a pretty relaxed attitude towards the whole industry.

"A lot of people in this industry take themselves a little too seriously," Chernow told [GQ](#). "We fucking roll meatballs and we smile."