

## The Eat Like a Man Survey of Bad Cooking

Not all food can be great, but there's always something to learn from it. We asked some chefs about their experiences in botched American dining.

By Elizabeth Gunnison

### The Disaster Stories

*What's the worst screw-up you've ever witnessed from one of your cooks?*

"One time a guy ran a whole thirty-kilogram batch of Greek lamb balls through the mixer without pitting the olives. Amazingly, the grinder didn't break, but no one caught the mess-up until all the balls had been rolled and roasted and they **tasted like they were filled with sand.**" —Daniel Holtzman, The Meatball Shop, New York City

### Other (Mostly) Foolproof Options

"My chef friends and I share a knowing glance when we go to a restaurant and order the chicken or the burger. Those are the two best bets that you're going to get something edible. I remember fighting over who was going to get the chicken in a restaurant that didn't serve burgers." —Holtzman

### Other Tiresome Trends

"Fancy salt. Science has proven that there is no flavor differentiation that is discernible by the human palate based on the mineral components of different salts. In other words, you're getting ripped off 'cause no one can taste the difference, so just use Kosher salt. That said, there are textural dishes, so you may want to have one crunchy (I like Maldon) to sprinkle on things after they're done cooking." —Holtzman