

THANKSGIVING WITH BROOKLYN'S ALL-STAR CHEFS

[Tweet](#) 0 [Like](#) 1

Brooklyn Exposed | NOVEMBER 17, 2011



(Photo: Daniel Holzman, left, Donna Chernow and Michael Chernow at the Meatball Shop, via Chester Higgins for NY Times)

Aren't you curious to know a bit more about your favorite Brooklyn chefs aside from the amazing food items they create day in and day out? Well, we were, so we spoke with a few of them to find out what chef they'd like to spend Thanksgiving with and why.

[Nate Courtland | Executive chef at iCi](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: I would love to eat a thanksgiving feast with Jonathan Waxman of Barbuto in NYC. He is a chef's chef who understands the importance of simplicity and quality of ingredients. He was also a pioneer in the "Farm to Table" world and paved the way for young cooks who were passionate about the importance of seasonality and sourcing from sustainable farms.

Q: What would you eat and who would cook?

A: I would have to say a big bowl of Mario Batali's (Babo, NYC) homemade pasta, slice up some cured meats, some great olives, some cheese (I could do that), maybe some wild turkey (in a glass), smoke a J and try and forget about the two hundred pounds of turkey that just came through my kitchen doors.

[Daniel Holzman | Executive chef and co-owner of The Meatball Shop](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: Rick Bayless of Chicago. I would love to sit and talk with the guy, he just seems so kind and intelligent and I bet I'd learn a lot. I'd love to hear his perspective on Thanksgiving.

Q: What would you eat and who would cook?

A: Whatever he was cooking! Hopefully some turkey. He would cook, although I would gladly play sous chef for a day.

[Joe Raiola | Executive Chef at Morton's Steakhouse – Brooklyn](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: I would love to have thanksgiving dinner with Patrick Clark. His last position was as the executive chef at Tavern on the Green back in the late 90s. Unfortunately, he passed away from a blood disease about 12 years ago. He was the first African American James Beard recipient, and was one of the first American chefs who competed on Iron Chef Japan. He also worked at places like the Odeon and turned down George Bush Senior for the executive chef job at the White House. His style of cooking was simple, he used everyday ingredients and turned them into something magical. In my 25 plus years I have never met anybody who worked and cooked with so much heart and soul. He was my mentor when I just started to come into my own in this field. he taught me many things that I still use today. If it was not for him I would not be where I am today!

Q: What would you eat and who would cook?

A: I would love to be able to cook for him now. Of course it would be the classic turkey with stuffing and mashed potatoes but with a twist. I would want to show him how far I came from the young wild line cook he hired to the refined chef that I am today. I am sure he would be proud.

[Jones McCormack | Director of Food Operations at Brooklyn Winery](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: Bowien of Mission Chinese Food, San Francisco. We have a similar story - we're both Koreans adopted by non-Koreans, grew up watching cooking shows, and moved to San Francisco in our early 20s and somewhere, somehow, fell in love with food and cooking after growing up on canned vegetables and Hamburger Helper. He makes amazing food, and his restaurant/pop-up donates \$.75 of each entree to the SF Food Bank. In the past 4 months they've raised almost \$100,000. I also love one of his quotes: "There's no guilt in food pleasure."

Q: What would you eat and who would cook?

A: He has some amazing things on his current menu, like: Thrice Cooked Bacon with bitter melon, tofu skin, scallion, black bean, and chili oil; Tingly Lamb Noodle Soup with lamb cheek, fresh Shanghai noodles, bok choy, and tingly lamb broth; Mongolian Long Beans with leeks, roasted chili, horseradish, garlic shoots, and steamed rice; Warm egg custard duck confit, green apple, scallop, turnip dashi. I would love to have any of these dishes, but I would honestly eat anything he makes. I would love for him to cook, and maybe I could be his Commis. It would be amazing to watch him cook, but I would also love to have the chance to jump in and get dirty.

[Lia Forman | Sous Chef at Palo Santo](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: I must say this first, there is no where I would rather be on Thanksgiving than around the dinner table at my parents house. My mom makes a killer stuffing and that is really what I am looking to eat on Thanksgiving, that being said my chef choice is based on that. I would have Thanksgiving with Shane McBride, Chef de Cuisine at Balthazar. He made a great stuffing last year and I would definitely like to eat that again.

Q: What would you eat and who would cook?

A: I would absolutely have him cook, because the other thing I look forward to on Thanksgiving is not cooking at all.

[Evan Hanczor | Chef at Egg](#)

Q: If you could eat Thanksgiving dinner with one famous chef, who would it be and why?

A: If that chef needn't presently be alive, I might choose Edna Lewis. The chef today would be Rene Redzepi of noma, in Copenhagen. I think I choose them for the same reasons - they're both excellent cooks, I'm sure I'd eat delicious food with either, and I'd be able to have thoughtful conversations about food (and more) with each.

Q: What would you eat and who would cook?

A: I would love to go to a farmer's market and pick out some vegetables, and maybe some duck or some turkey. Country ham. Let's assume we're eating in the Northeast - sweet potatoes, fresh cranberries, brussels sprouts, potatoes, many kinds of stuffing, squash, turnips, bread, lots of butter, some cheese. Cheesecake, apples, pears, and ice cream from Dr. Mike's We'd cook together, with my Dad, and my Mom would make some potatoes and the cheesecake for dessert. We'd learn from one another. There's something special about the food you prepare for others, and there is an amazing feeling of care you get from eating food someone else has prepared for you, so this way we'd be able to experience both levels of enjoyment.