

The New Potato



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ON TODAY'S MENU

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Michael Chernow & Daniel Holzman

The Epicurean's Questionnaire

It's nearly impossible to resist New York's hottest new chefs, Daniel Holzman and Michael Chernow. These two **Meatballers** have set the trend of renewing our favorite classics and have mastered the art of sauces. The two dish about their favorite New York food spots, and tricks to great tomato sauce...

DANIEL HOLZMAN

Describe your ideal food day...

Well, I would start with a great baguette with butter and jam. Maybe an omelette and a nice salad for lunch. Then oysters for a snack in the afternoon. Grilled fish with lemon and olive oil with roast potatoes for dinner and ice cream for dessert.

What's your drink?

I'm a fan of Gin cocktails, not too sweet though.

What would your last meal be?

Chicken parmesan with tomato sauce and cookies and creams ice cream for desert. The way my pop would prepare it on weekends.

How do you start your day?

Emails, Emails Emails, before I get out of bed. Then it's a simple breakfast and a work out before I'm out the door for the first meeting of the day.

Favorite place to travel for food?

Europe

What ingredient do you consider overrated?

Szechuan pepper corns

What ingredient are you convinced makes everything better?

SALT! (and I'm right)

Your afternoon snack...

If no oysters are available?

What's always in your fridge?

Embarrassingly little.... Lemons, limes, miso paste, butter, (some tulip bulbs right now) and a couple of jars of hot sauce.

Favorite night of the week, and why?

I love Sunday nights because people quit emailing and I relax away from the constant phone chatter. I love to go to the movies on Sundays or maybe cook dinner for friends or spend time in the restaurant.

What's not a "thing" in New York food yet, that should be?

More real ethnic street vendors please.

What are your vices?

FOOD. I always over eat. There's no stopping my appetite.

Is there anything, that's at all your restaurants, that screams "Daniel?"

My Mom's artwork. It's everywhere. There tend to be a lot of nuts and seeds about as well...

Your go-to recipe when eating in...

Fried spam and eggs over white rice, soy sauce and hot sauce.

Take me through a typical night...

A typical night...Starts at one of the Meatball Shops around 4, then a trip to the Jiu Jitsu gym around 6. Maybe a quick bite before heading to another Meatball Shop around 8:30. I usually work until midnight or so, then go out for a drink with friends and end up back at my house to email and finish up the day around 2...

Your new favorite spot...

I have been eating a lot at **Betto**, a relatively new restaurant in Williamsburg. Betto has a simple Mediterranean inspired menu using the highest quality ingredients. The atmosphere is great with stellar service and great tunes. It also happens to be just around the corner from the Bedford Ave Meatball Shop.

You made the meatball new; are there any other classics you'd like to bring back?

There are a few. Meatballs are taking up much of my time, but we are keeping the rest up our sleeves for the years to come.

What's the drink you just discovered?

There is a chia seed kombucha drink that I tried the other day, I rarely drink anything outside of water and coffee, but this one struck a chord.

What's the restaurant you just discovered?

I ate at a place in Boston recently called **Toro**. I was up there for a few days to hang with a buddy. He introduced me to this spot. Delicious!

Something at all of your restaurants that screams, "Michael"...

MEAT GRINDERS. I am always on the grind. The meat grinder made sense when branding The Meatball Shop as a key element in depicting our image. I collect old grinders, disassemble them and display them on the walls of all of our shops. I have plans for a meat grinder tattoo as well.

Do you have any hints for us about a new opening?

Mum's the word.

Is there a new nighttime hangout you've fallen in love with?

I am not much of a go outer, but when I do hit the town I like to go to **Maison Premiere** for oysters and their non alcoholic cocktails.

You're a sauce expert, is there a new tomato sauce, or just a right way to do it?

I am a fan of a rich, thick tomato sauce. I was always under the impression that the longer you cook a sauce the richer and sweeter it will be. My partner Dan has proved me wrong. He cooks tomato sauce for 45 minutes and it is delicious. A simple tip would be to add tomato paste to the onions before you put in the tomatoes for a richer tomato flavor. Make sure you cook out the paste before adding tomatoes 4-5 minutes.

What's a new, New York food area you've just become obsessed with?

I think the area on Broadway between 26th and 30th streets is the new up and comer for food hoods in NYC.

A food trend that's starting to grow on you...

Grilled Cheese

What's the new fast food?

The Meatball Shop is the new SLOW fast food.

It wasn't a vice, but it may be becoming one...

Peanut M&M's...I am stuck!

The dish that will always be “new” to you...

Honestly...every time I have a simply prepared beef tenderloin I am shocked at how delicious it is. I typically go for a fattier cut, but I cooked tenderloin in Denmark over the holidays and it was as if I have never had it before – felt like I have been missing out! I am cooking it again tonight for friends. Filet Mignon is on every classic French menu for a reason! Just because it’s lost its steam with all the new “that’s not cool anymore” restaurant chatter doesn’t mean it has lost its tastiness.

The restaurant that never goes out of style...

Balthazar

What’s not a “thing” in New York food yet, that should be?

A Danish lunch and pastry spot. I love Danish lunch. It has not been attempted by anyone in the city yet. The Danes have an amazing pastry kitchen and the best dark rye in the world!

And we’re dying to know, how do you feel about new potatoes?

I love small new potatoes for simply roasting whole. Small ones are great deep fried and smashed!