

TEN 22



Q &A with Chef Jay

1. When did you have that a-ha moment that cooking would be your profession?

Three times: Cooking with my mother at age 6, at 17 when I was inspired to become a great chef and 27 when I was educated enough to pull it off!

2. What qualities must one possess to be a great chef?

The fortitude to work long hours without losing concentration. Other than that, strong organization and management skills with a bit of psychology and botanical science would be a start, then add a pinch of patience, some solid marketing skills and three cups of customer service. Finish with a heaping spoonful of wild imagination and creativity, and let's not forget accounting and commodity buy as a garnish! Then you get started....

3. Why is it important to use local ingredients? How do guests benefit?

It helps support the local economy, farmers and purveyors, and ensures that you have a relationship with a trusted individual, not just another phone line. Guests benefit most from fresh products, not week-old, travel worn items.

4. What is your inspiration when designing a menu?

Local ingredients, the challenge to keep current with other top chefs and the changing season.

5. What influences have you brought to your cooking from your world travels?

Too many to mention, but the key is using authentic ingredients in the way they were intended.



- 6. You lead Ten22's weekly beer tastings. How did you come up with the idea to pair beer and food? What's your favorite beer, and with what dish do you pair it?**

Beer pairs naturally with a wide variety of food. My favorite changes weekly. Right now I'm loving session ales and helles lagers. My food choice would have to be a spicy meat dish and a strong cheese...and roasted pork.

- 7. What is your favorite dish to make at home?**

Pasta Genovese, which only takes about 20 minutes to prepare.

- 8. What's an easy but tasty recipe that anyone can make no matter what their skill level?**

I like "wing it chicken tacos!" Brown and drain one pound of ground chicken. Mix in one packet of Lawry's taco seasoning. Serve with heated corn tortillas and your favorite taco toppings like tomatoes, onions, cheddar cheese, sour cream and bottled taco sauce. Hence the name 'wing it tacos'. You wing it with no recipe! Takes you all of 10 minutes – my favorite part!

- 9. What's your favorite ingredient to cook with?**

Wild game from my ranch and line-caught fish from my boat.

- 10. What do you do when you're not cooking?**

I like to golf, bow hunt, fish and be with my friends and family.

- 11. What do you love most about your job?**

Teaching others what I've learned from my travels, helping the quality of the industry survive and talking to people about all that is involved in producing high-quality cuisine.

- 12. Where have you had your best meal and what was it?**

Mugaritz in northern Spain. It was a botanical, organic tasting from Andoni Luis Aduriz, the most focused chef of our time. I was invited as a guest to cook with him for two days, and then treated to the finest 15-course meal of my life. I'm certain this will never be topped!