



## CHEF TALK

Behind the scenes with Atlanta's chefs

What did you want to be when you grew up? An astronaut? A teacher? Maybe even a rockstar? For these 15 Atlanta chefs, that question had a simple answer. Growing up, they developed a love and appreciation for culinary discoveries. Their passion for cooking gave them the success they have today. *Flavors* asked these talented chefs to describe the foods that remind them of their childhood. Coming from all over the globe, we were able to find out where they find inspiration.



### Gerry Klaskala

*"Sunday supper at my grandparents' house was one of my favorite meals ... the large steaming bowls of spaghetti ... veal meatballs pan-fried with a little olive oil and garlic cloves, beef braciola stuffed with spinach, hard cooked eggs, salami and fresh-from-the-butcher's-market sausage, all simmered slowly in her tomato sauce."* — **Gerry Klaskala, Executive Chef, Aria**



### Jonathan Jerusalmy

*"My nanny used to make fresh French fries every Wednesday ... she was making the French fries from scratch, cutting them by hand [and] she was also frying them in goose fat ... then she was taking them to a perfect golden brown, tossing them in a special salt that was made in Portugal."* — **Jonathan Jerusalmy, Executive Chef, The St. Regis Atlanta**



### Rebecca Lang

*"My grandmother, 'Tom,' kept fried fatback in a small, white bowl on the back of the stove. The little bowl sat next to the label-less coffee can that held her prized bacon grease. Each Sunday, I would make a beeline to grab a crispy piece before we helped our plates for lunch."* — **Rebecca Lang, food writer and author of upcoming "Quick Fix Southern" (Andrew McMeel), spring 2011**

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