

Slant 45 puts kids in  
the giving-back spirit

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his home's heritage

Something's cooking  
in San Antonio

# 360 West

A FULL-CIRCLE VIEW OF WHERE WE LIVE

## The Fall Forecast

\$3.95 September 2010



## The kudos continue for Ellerbe Fine Foods

**Ellerbe Fine Foods** made several local Top 10 lists at the end of last year, but some recent news had chef Molly McCook and general manager Richard King pinching themselves. Their restaurant on Fort Worth's Near Southside has earned *Bon Appétit* magazine's kudos as one of the 10 best new restaurants in America, the only Texas spot included in the list. In just a little over a year (they celebrated Ellerbe's first anniversary in June), co-owners King and McCook have set the culinary bar high, mainly for themselves, as they quietly do what they do best: namely, casually elegant food inspired by their Louisiana roots. The space itself is still one of the best things about Ellerbe, as the converted gas station manages to feel homey yet sophisticated. And in a town dominated by male chefs, it's nice to see McCook get her due, especially with a recipe



that got our attention early on (this photo is from our July '09 issue). The heirloom tomato salad with blue cheese and buttermilk dressing was an immediate standout on the menu, and it's nice to know palates more sophisticated than ours enjoyed it, too. The September issue of *Bon Appétit* is on newsstands now. For more information, go to [www.ellerbefinefoods.com](http://www.ellerbefinefoods.com). — **Meda Kessler**

*Photo by Ralph Lauer*



*Rahm Fama, host of Meat & Potatoes, on location for the taping of a segment with chef Jon Bonnell.*

### As seen on TV

The **Food Network** is launching a new road-food show, **Meat & Potatoes**, that's a natural for Fort Worth chefs. On the second episode, "Steakhouse Wars," airing Oct. 1, **Jon Bonnell** of Bonnell's Fine Texas Cuisine serves up a mixed grill of wild boar chop, homemade Andouille sausage, buffalo, elk and cheese grits (360 West was in the crowd at the lunchtime taping early this summer). The Oct. 8 show, "BBQ Madness," features Fort Worth restaurateur **Lou Lambert** with the Fancy Brisket and Frito Pie from his Lambert's Downtown Barbecue in Austin; and on Oct. 15, "Supersized Meat" stars Cowtown Diner chef **Scott Jones** and "The Full of Bull," a 64-ounce chicken-fried steak topped with 6 pounds of potatoes. The show premieres 9 p.m. Sept. 24. — **Marilyn Bailey**

*Photo courtesy of The Food Network*



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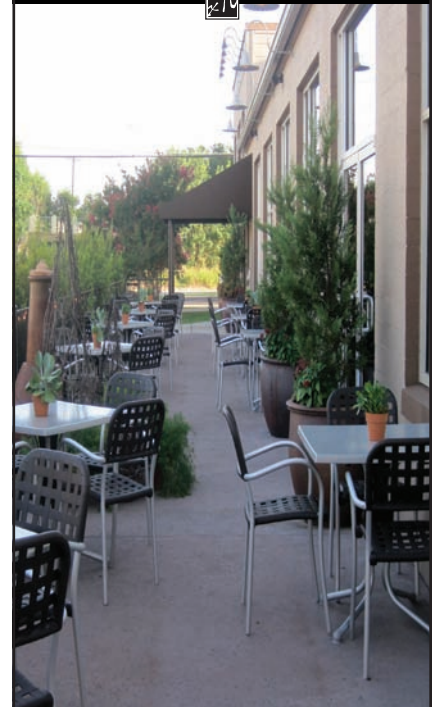
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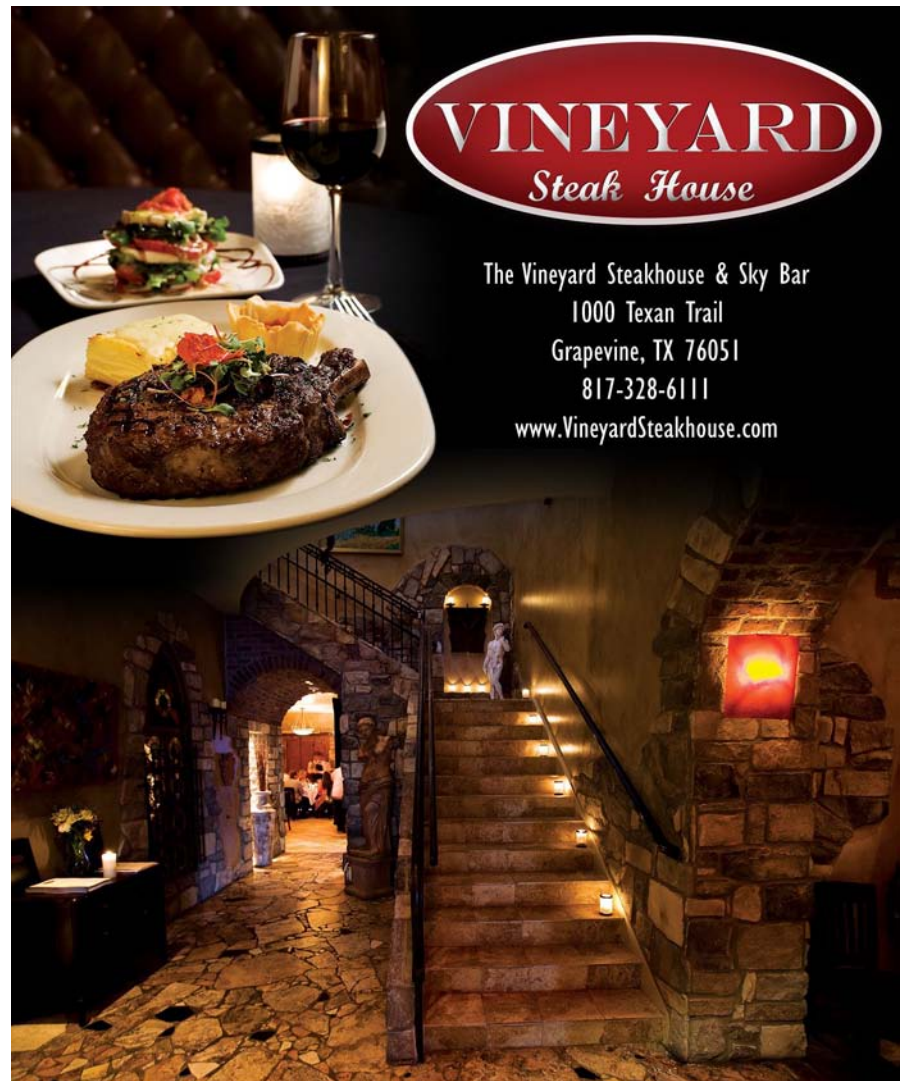
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