

# 944

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JAMIE OLIVER

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*The Food Issue*

# *TOP TOQUES*



*944 PICKS THE 13 MOST BUZZWORTHY CHEFS IN THE COUNTRY RIGHT NOW*

*SELECTED AND WRITTEN BY THE 944 EDITORS*



Photography by Marjorie Taylor

### Molly McCook

Chef, Ellerbe Fine Foods

Molly McCook has a panache for the seasonal, farm-to-table aesthetic that is second to none in the Dallas/Fort Worth area, with a fan following among foodies that is growing.

**Personality in four words:** "Direct, shy, control freak."

**Inspiration for cooking:** "Child[hood] experiences and family."

**Must-have dish if spotted on a menu:** "Anything with fresh truffles."

**Go-to comfort food:** "Gumbo. We have a family tradition of 'Gumbo Weather,' so when there is the first chill in the air I must make a big pot."

**Food trend that needs to die already:** "Food stacking/towers. I wish people would worry about flavors and taste and not how well they can balance foods atop one another."

**Most daring dish ever attempted that flopped:** "Egg yolk-filled ravioli. I have tried many different techniques with no success, but I have a new idea that I think will work."

**Could you win a knife-throwing competition if challenged to one?** "No, I prefer to throw pots and pans."

**Telltale sign to exit a restaurant immediately:** "If I can smell the 'Fish of the Day,' I know it is time to leave."

**Biggest mistake wannabe chefs make:** "Working for money versus experience. Experience is priceless, and the kitchen you learn the most in will be the one that pays you the least. Everyone must pay their dues."

1501 W. Magnolia Avenue  
Fort Worth, Texas

817.926.3663 | [ellerbefinefoods.com](http://ellerbefinefoods.com)

The better half of an owner/chef duo with her husband Frank Randazzo, *Top Chef* D.C. competitor Andrea Curto-Randazzo is known as the comfort food queen. The couple also owns Creative Tastes Catering, Talula Restaurant & Bar and the Garden Cafe in Florida.

**Personality in three words:** "Honest, funny, hardcore."

**Inspiration for cooking:** "My sweet Italian grandmother, Catherine DeVecchio."

**Food trend that needs to die already:** "Foam."

**Food you could not be paid to eat:** "Facon."

**Must-have dishes if spotted on a menu:** "Tuna tartar, beef tartar and foie gras."

**Go-to comfort food:** "Braised beef short ribs or gnocchi or pasta fagioli. If it's dessert, for sure Chocolate Pudding Ice Box Cake."

**Could you win a knife-throwing competition if challenged to one?** "It would depend on what or who the target was!"

**Telltale sign to exit a restaurant immediately:** "When a menu is as big as a novel, that frightens me. Also, I check out the bathroom: it doesn't have to be the nicest, but it does have to be clean. I'm just sayin'."

**Biggest mistake wannabe chefs make:** "Those who don't have to put their time in and earn their stripes. Too many young chefs are focused on the 'fame' before they even really learn how to cook. That's frustrating!"

3969 263rd Street, North Miami Beach, Fla.  
305.944.8411 | [thewaterclubmtami.com](http://thewaterclubmtami.com)

Satterfield helms Atlanta's most thriving Southern-inspired restaurant. Miller Union has taken center stage of the southern food renaissance, recently named one of the 10 best new restaurants in America by *Bon Appétit*.

**Personality in three words:** "Perfectionist, humble, fun."

**Food in three words:** "Simple, Southern-inspired, fresh."

**Inspiration for cooking:** "Scott Peacock, Edna Lewis and Alice Waters."

**Go-to comfort food:** "Grilled cheese and fries."

**Food trend that needs to die already:** "Molecular gastronomy."

**Food you could not be paid to eat:** "Insects."

**Must-have dish if spotted on a menu:** "A salad, or an egg at dinner."

**Another chef in the biz doing innovative things right now:** "Justin Burdett, chef de cuisine at Miller Union."

**Most daring dish ever attempted that flopped:** "Buckwheat pasta with stinky cheese."

**Most daring dish ever attempted that succeeded:** "The farm egg baked in celery cream with rustic bread."

**Could you win a knife-throwing competition if challenged to one?** "I'm a chef, not a circus act."

**Telltale sign to exit a restaurant immediately:** "Foams or bad pairings."

**Biggest mistake wannabe chefs make:** "Too many ingredients in one dish."

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### Andrea Curto-Randazzo

Chef / Owner, The Water Club



Photography by Sera Alexander



Photography by Kelly Blackman

### Steven Satterfield

Co-owner / Chef, Miller Union