



## **BRENT KILLE**

### **Where are you from?**

I'm from the Midwest.

### **Why did you start cooking?**

Because I needed a job after getting kicked out of college. 😊

### **How would you describe your style of cooking? What is your “signature” dish?**

Homey. Organic. Not fussy. High level of technique with simple plating. I don't know I believe in a signature dish. I have several dishes I consider my favorites. Definitely love to highlight vegetables. One of my favorites are Charred Okra with fermented peppers, quark, and crispy black eye peas. Also, pickled ribs are another favorite. I love my lamb neck ragu with mesquite pasta. I like to take familiar dishes and present in a “different” way then most would expect.

### **What is your experience in the kitchen?**

I've ran several prominent restaurants in the valley. Crudo, Okra, and Top of the Rock. Opened several restaurants including Blue Hound Kitchen & Cocktails as well as the original larder + the delta.

### **What are some of your most rewarding culinary accomplishments?**

Watching the development of staff that worked with me.

I've got a couple of awards but could care less about them.

I won 1<sup>st</sup> place chicken tacos, 1<sup>st</sup> place pork tacos, runner up salsa, and runner up over-all at 2014 Taco Fest. I also won Best Hot Chicken award.

### **What do you enjoy most about being a chef?**

Developing others. I love teaching others how to cook. I'm an open book with my food except for pickles. I'm not sharing that recipe.

### **What are some of your favorite restaurants (Local & Nationally)?**

Locally—I love Shaanxi Garden, Glai Baan, Sizzle Korean BBQ, Persepshen at the farmers market, Pizzeria Bianco, and Otro Café

Nationally—When I go home to Detroit, my favorite overall restaurant is Lady of the House. I love the atmosphere and style of food. I love XOCO in Chitown for lunch. Also, love Longman & Eagle in Chitown. Canard in Portland is dope. All are high technique restaurants serving approachable food. I relate to their style.

### **Which Chefs do you admire and why?**

Locally, my business partner Donald Hawk. No one exudes a genuine passion for food and sharing it like he does. The guy has pushed me to be a better cook and reignited my passion for food.

Nationally, I'd say Jose Andre's. He's got some amazing restaurants and I had my favorite dining experience at one of his places. But more so for the humanitarian work he does now. He sets an example of being a good person.

### **Instagram handle and Facebook**

IG handles. @tnerb14, @sonoranpastaco @brokenkonfines, Facebook is Brent Kille