



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 1st place chicken tacos, 1st 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