

CHEF'S CORNER



(Optional)

Please fill out this informational sheet and provide one of your recipes. One Chef each month will be randomly selected to be showcased along with business on our website and in our monthly Newsletter. It's a great way to help the local culinary team and community get to know the Chef's at their favorite restaurants!

Name: *THOMAS PEDDECORD*

Establishment Name: *PANACHE*

Length of time at establishment: *4 ½ YEARS*

When did you know you wanted to be a Chef? And/Or How did you become a Chef?

From childhood I loved being in the kitchen, particularly during the holidays. I attended Le Cordon Bleu Western Culinary Academy in Portland, Oregon, graduating with Honors in March 1988 and interned in Glasgow, Scotland.

Please share any helpful/interesting tricks or techniques you use in your kitchen?

“Mise En Place” is extremely important. “Everything in its Place,” before you begin cooking. Always use the highest quality ingredients you can afford. Also, use fresh, local ingredients and whatever you are preparing will taste good.

What's your favorite dish to make at home?

Roast Chicken with lots of garlic, Yukon Gold mashed potatoes and a fresh green salad.

Any additional interesting things about yourself you would like to share?

I appeared on television during an OPB fundraiser a few years ago. I cooked on television and had my 15 minutes of fame.

What's your secret ingredient?

Fresh Lemongrass from Mai's Asian Market in Newport.