



Ed Miniat, Inc.

YOUR CUSTOM PROTEIN SOLUTIONS EXPERT

# Culinary News

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**“THE FATE OF NATIONS HANGS UPON THEIR CHOICE OF FOOD.”**

~Jean-Anthelme Brillat-Savarin

### SPRING TIME INGREDIENTS for MENU INNOVATION

- Leg of Lamb
- Country Ham
- Farm Eggs
- Pencil Asparagus
- Spring Onion
- Morels
- Ramps
- Crayfish
- Soft Shell Crabs

## People, Places and Events    Miniat in the Mix

In February, Miniat Executive Research Chef **John Draz** was elected to the Research Chefs Association’s Board of Directors for the 2011-2013 term. Asked to comment on his election and the importance of the RCA Draz said, “The RCA is an organization I believe in. The connections and the collaborative spirit of our members are invaluable.”

The **Miniat Culinary Team** partnered with the **National Cattlemen’s Beef Association** in showing creative beef applications at the RCA Culinology Expo in Atlanta. The team prepared a sampling of “Braised Beef Rib with Chocolate-Chile Demi-Glace” for visitors to the tradeshow.



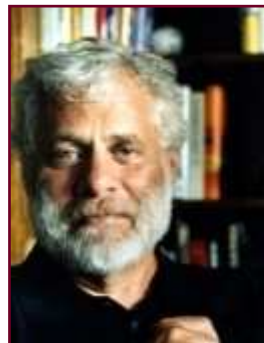
Miniat Assistant Research Chef **Jaime Mestan** attended *Meatingplace* magazine’s Protein Innovation Summit in March where she was interviewed on the challenges of developing protein products. Her interview can be seen at <http://www.youtube.com/watch?v=NHrh6Fsh84Y>

## Hot Print

### The History Boys

As chefs, we often look at the world through the lens of food. In recent years, this culinary-centric perspective of the world has become validated. As major universities inaugurate degree programs in food history and food studies, a new line of serious food writing has emerged. Books correlating history and anthropology with the development of food and cooking were once an oddity, but are now often appearing on the *New York Times*’ best sellers list. Two of the leading authors in this genre are Mark Kurlansky (pictured, left) and Tom Standage (pictured, right).

Mark Kurlansky’s unique life experiences are part of what make his writing so compelling. Formed by theater work,



## The History Boys

playwriting, and stints as a foreign correspondent, he has also worked as a commercial fisherman, cook and pastry chef. Kurlansky’s first major work in food history was the 1997 publication of *Cod: A Biography of the Fish that Changed the World*. This work documents the effects that finding, preserving and distributing the world’s one-time most important seafood commodity had on geopolitics and economics.

In 2002, Kurlansky explored an even more important and ubiquitous ingredient in *Salt: A World History*. Rather than its current vilified



status, through most of human history, salt was one of the most sought-after minerals, essential for human survival. *Salt* is surprisingly engaging in its ability to reveal the influence of this most basic staple on world history. Kurlansky further applies his talents to food history in

## From the Culinary Center

### Miniat Braised Beef Rib with Chocolate-Chile Demi-Glace

Miniat Fully Cooked Beef Rib Tips (5295)

#### Chocolate-Chile Demi-Glace:

Demi-Glace, Ariake #9229	85.11%
72% Dark Chocolate	10.64%
Cascabel & Pasilla Seasoning	
Spicetec 548810EXP2	4.25%
	100.00%

#### Three Sisters Medley:

Pinto Beans, cooked	29.73%
White Hominy, canned	26.60%
Zucchini, diced	26.60%
Red Bell Pepper, diced	12.52%
Butter, unsalted	3.13%
Salt	0.95%
White pepper	0.47%
	100.00%

(Continued from page 1)

other works covering oysters, New England fishing and an anthology of American food literature from the 1940s.

Oxford educated science, technology and business writer Tom Standage's work has appeared in publications such as *The Guardian*, *The Economist*, *Daily Telegraph* and *Wired*. Standage's books have established a kind of culinary anthropology by looking at the development of human kind through food and drink.

Standage's 2006 release, *A History of the World in Six Glasses*, tracks six beverages that were crucial in human history. The

development of beer, wine and tea were essential for human survival, while whisky, coffee and soft drinks greatly shaped trade and social customs. In 2010's *An Edible History of Humanity*, Standage delivers a captivating narrative of how hunger propelled the development of agriculture, cuisine and civilization itself. This work spans early hunter-gathers through modern industrialized foods.

Both Kurlansky and Standage's works are as equally entertaining as they are enlightening. Readers of both come away with a better sense of what the adage "you are what you eat" means to humanity.



## Chain Watch

Brio Tuscan grill may not just be a well run and timely casual dining concept, it may also be the harbinger of economic recovery. Brio's parent company, Bravo Brio Restaurant Group, was the one of the first sizable public stock offerings for restaurant chains in a long time. In an IPO last October and a secondary offering at the beginning of this month, the chain netted \$62M and \$74M respectively. Looking at the company's two concepts, Bravo! Cucina Italiana and Brio Tuscan Grille, one has to believe that bullishness for BBRG is driven largely by the Brio concept. Of the two concepts, Brio has both higher per store sales and a higher check averages.



Brio Tuscan Grille is a large restaurant with an open floor plan and a show kitchen running the length of the dining room. The wood-fired oven, pasta station and grill station add action and energy to dining room. Décor is styled after a Tuscan villa. While it is upscale, it's also comfortable and inviting. Brio locations are found in upscale retail malls with high traffic and good accessibility.

Food at Brio Tuscan Grille is well executed and it is evident that the kitchen staff is well trained. The emphasis is on cooking technique and presentation—evidenced in al dente pasta, perfectly crisp flat breads and complex sauces. Traditional northern Italian cuisine is the foundation for menu. Well-conceived flourishes of creativity add interest and a point of difference to the offerings. Case in point is Brio's version of garganelli carbonara. To the classic pancetta and parmesan-laced pasta, Brio adds wood-grilled chicken and sautéed spinach. High-end ingredients like gorgonzola dolce, fontina, pine nuts and house-made, oven-dried tomatoes set Brio apart from much of its chain competition.

An active bar scene and alfresco dining are additional draws for the concept. With main courses at dinner ranging from \$15.95 to \$26.95, Brio is targeting the upper end of the Italian dinner house chain market. Hopefully, this rekindled interest in a higher end chain by both investors and diners is a step in the right direction for the restaurant industry and the larger economy.