

Nickel City Chef Box Score 19-Jul-09

Attendance: SOLD OUT! Artisan Kitchen Stadium

Who:	Nickel City Chef	Challenging Chef	
Chef:	J.J. Richert	Joseph Fenush III	
Restaurant:	Torches Restaurant	Park Country Club	
Sous Chef:	Kevin Richert	Dan Lawrence	
	C	NICKE CHE CHE	
Meals			
Prepared: 1st Course:	Fresh Brats, caraway-scented kraut,	Sausage Degustation - andouille, chorizo,	
ist course.	grainy mustard spaetzle, ball park dipping sauce and Dunkle Weisse	augsberger and merguez	
2nd Course:	Paella with chorizo, mussells, rice; Stuffed Squid w/shrimp and andouille, file gumbo sauce	Shrimp & Grits De-construction, crispy chicken, andouille bits, mushrooms	
3rd Course:	Merguez coil over gnocchi in red pepper sauce, sundried tomato, basil oil	Seasonal Vegetables, Himalayan salt block cinnamon essences, sausage samplings in jus	
The Results: Technicality	9	8	
Flavor	10	9	
Plaiting	12	11	
Creativity	10	12	
Use of Ingredients	1	7	
Audience	1	0	
Totals:	54	47	

Commentators:

Bert Gambini

Michael Andrzejewski

Judges:

Lisa Tucker

Nelson Starr

Beth & Joe Kennedy