

American cuisine overview of the culinary development of the deep south



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Matt McCallister: Matt McCallister is the chef and owner of one of the most famous restaurants in Dallas, the FT33 restaurant. The restaurant opened in 2013 but has in a very little time gained the reputation of one of the most talked restaurants in Dallas. The serving theme is seasonal inspired modern cuisine. His cuisine is known for its presentation, and the perfect blend of experimentation with techniques and flavor combinations. A food critic wrote “ McCallister’s aesthetic is more New Nordic-style naturalist than molecular-gastronomy modernist, favoring the old-fashioned arts of pickling, curing, smoking and fermenting over showy technique. Yet it feels very modern, and the chef’s plates — always visually striking — are meticulously composed. Impeccably sourced ingredients, often foraged or custom-grown, speak for themselves and of themselves” (Brenner).

John Currence: Since 1992 John Currence’s Restaurant ‘ City Grocery Restaurant Group’ has been the talk of the town in Oxford, Mississippi. He is one of those chefs that bring the southern cuisine to front lines. Although Pork is the main ingredient southern cuisine, Currence is one of those chefs whose main focus is not pork but he focuses on vegetables and seafood, he says he is on a mission to redefine southern cuisine not through traditional ways but by venturing in to new territory. In an interview Currence said, “ My greatest desire is to rediscover the flavors I remember as a kid that my grandmother cooked, the sausage my grandfather made. I’m terrified I’m the last generation of guys that have those memories before GMO and GE veg” (Currence). His greatest inspiration comes through travelling and can be seen in his work, he goes against traditional recipes to create not a dish but a piece of art.

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Hugh Acheson: Hugh Acheson is a Canadian celebrity chef and restaurant owner. He currently owns three restaurants in Georgia. He is also the author of the book, ' New Turn in the South: Southern Flavors Reinvented for Your Kitchen' published in 2011. He has worked in Ottawa, Mecca, San Francisco and taking these travel experiences he works on blending tastes from different cuisines. Although his cooking style is southern cuisine mainly, he opened a restaurant, 5 & 10 which mixes the flavors of southern food with European tastes; French and Italian cuisine. He defines his work as, " I like to pay homage to the history of the region and reflect the diverse cultures that exist in the South today through the food I cook" (Acheson). He likes to use more local produce and most of his dishes reflect this thought. He believes that the southern food is the only cuisine that has depth in it, it is not just about pork but also about the beauty of the dish he explains southern food in an interview, " It's about having a small amount of fried chicken on the plate and on the table serving succotash, roasted Vidalia onions, summer tomatoes, shaved corn with basil, and hominy grits. That's sort of the abundance of Southern food. You have to remember, it's such an agrarian society, and I think real Southern food is based on those things" (Acheson).

Works Cited

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