

## **Chef John Szymanski**



John is a Summa Cum Laude graduate of Johnson & Wales University, Miami.

While attending Johnson & Wales University, John enjoyed catering in the Miami area. After graduating from Johnson & Wales University, John moved to Atlanta to work at the Renaissance Waverly Hotel for the 96' Olympics. He then took a position at the Kroger Co., managing the Kroger School of Cooking. He went on to develop programs for the Deli / Restaurant departments at Kroger. John works in recipe and

program development for the Kroger Co.

John is a Certified Executive Chef and Certified Executive Chef Administrator with the American Culinary Federation.

He has been on the Board of Directors for the American Culinary Federation for the last 8 years.

He has held a position as the National Chairperson for Public Relations and Communication for the Chef and Child Foundation - South Eastern Region

He is the recipient of the 2002 and 2007 Humanitarian of the year award through the American Culinary Federation.

He is the recipient of the 2007 International Citizenship Award from World Chef's Scholarship Foundation

Chef John is the President of the Georgia Environmental Health Association Foundation.

He is also a Certified Food Safety Professional registered with the National Environmental Health Association, and trains on Food Safety for the Kroger Atlanta Marketing area.

He is a Certified Professional Food Manager

He is a certified trainer of ServSafe program

## Chef Brian Boldt



At an early age Brian developed a love of cooking while watching and helping his mother and grandmother in the kitchen. He enjoyed seeing the smiles and the happiness it brought to people.

While working for Kroger he was introduced to culinary trained professionals at the Kroger School of cooking and the newly formed chef program. From that moment on he decided to pursue a career within the culinary field. Brian became a student at the Art institute of Atlanta in there culinary program. While going to school he continued to work for Kroger and upon graduating with honors he began working in Kroger's chef program and giving classes at the Kroger School of cooking. For over a year he continued with Kroger till he had a thirst for more knowledge and training. He left Kroger and continued on his career path as a chef at several restaurants and country clubs, until getting a position as soups chef at Callaway gardens. After four years with Callaway, Brian left to become the executive sous chef at Sunset Hill Country Club. For three years he worked for Sunset Hills, but was drawn back to Kroger by Corporate Chef John Szymanski. He has since returned as the new Executive Chef at the Kedron Kroger in Peachtree City.

## Chef Howard Warren



Chef Howard Warren, a native of Virginia, started cooking professionally at age of 16. He is a Johnson and Wales Culinary graduate. He worked in several fine dining restaurants and country clubs along the Eastern shore. He moved to Atlanta in 1996 to work with the Kroger company. For 16 years Chef Howard has been a great asset to Kroger chef program, where he mentors and trains new chefs. Chef is in charge of catering for the Atlanta division, to include all High profile events. Chef Howard has been featured on

Channel 11, as well as Taste of events throughout the Metro area."

## Recipes:

### **1. Grilled Mediterranean Shrimp and Halloumi Cheese Skewers paired with Robert Mondavi Private Selection Chardonnay**

1 lb jumbo shrimp (peeled and deveined tail-on)  
1 Tbs of fresh mint (chopped)  
3/4 lb Halloumi cheese (cut into ¼ inch slices)  
1/4 tsp of ground cumin  
1 Red onion (cut into ½ inch chunks)  
1 Zucchini (cut into ½ inch chunks)  
2 Lemons (cut into ¼ inch slices)  
1/4 cup olive oil  
1/3 cup Chardonnay

In a small mixing bowl add chopped mint, cumin and wine, slowly whisk in the olive oil and set aside.

Take eight bamboo or metal skewers and begin to assemble the skewer first with a shrimp followed by onion chunk, lemon slice, Halloumi cheese, and zucchini chunk and finally another shrimp.

Repeat this process for the remaining ingredients which should give you around eight skewers.

Place the assembled skewers in a shallow baking dish and pour the marinade over the skewers and let set for 10-20 minutes.

Prepare the grill (medium-high heat). Grill each skewer about 2-3 minutes per side until the shrimp is pink. Serve over rice or cous cous.

### **Nutty Cous Cous**

1 large onion (finely chopped)  
¼ cup olive oil  
¼ cup Golden raisins  
½ cup Toasted pines nut or almond slivers  
3 cups chicken stock  
2 cups Cous Cous  
1/3 cup Parsley (chopped)

In a large pot, heat oil over medium-high heat. Add onions and sauté until soft and caramelized. Add golden raisins and sauté another minute or two.

Add the chicken broth and bring to a boil, stir in cous cous and cover. Let set and cover until all liquid is absorbed about 10 minutes. With a fork, fluff the cous cous and stir in the toasted pine nuts and chopped parsley. Salt and pepper to your own taste.

## **2. Open Face Tenderloin Sliders with Caramelized Onions paired with Robert Mondavi Private Selection Meritage**

### **Tenderloin**

Tenderloin butt seasoned w/salt pepper

Fresh Rosemary

1 Crusty and toasted baguette sliced on an angle

Cheese of your choice, sliced or crumbles or spread

Cook tenderloin to medium rare, 135 degrees, in a 350 degree oven for about (2) hours. Slice very thin.

### **Caramelized Onions**

1 Red Onion, Sliced Thin

2 Tbsp. Rendered Bacon Fat

1 Tbsp. Red Wine Vinegar

½ Tbsp. Brown Sugar

In a sauté pan, heat bacon fat and sauté onions until browned. Add vinegar and brown sugar, continue to cook an additional minutes.

Build your slider with beef, cheese, bread and onions.

Kroger

[www.kroger.com](http://www.kroger.com)