



Tanya Holland Host of Food Network's Melting Pot, chef/owner **Brown Sugar Kitchen** and B-Side BBO Oakland, California tanvaholland.com





This year's California Chef of the Year award went to a woman well versed in soul food and Southern cooking: chef Tanya Holland. Owner of two beloved Oakland restaurants, Brown Sugar Kitchen and B-Side BBQ, and the unofficial master of "fried chicken and waffles," Holland has brought much positive recognition to the city, so much so that last year, Oakland named June 5 after her.

Holland is a graduate of La Varenne Ecole de Cuisine in Burgundy, France, and a veteran of the Boston and New York City restaurant scenes; she worked under Bobby Flay at Mesa Grill and was executive chef of The Delux Café in Boston and The Victory Kitchen in Brooklyn.

The restaurateur shares her love of new-style down-home cooking in a variety of ways. She has hosted the Melting Pot series on the Food Network and is regularly featured on NBC's The Today Show. Last year, Holland was a celebrity judge on TV One's My Momma Throws Down. Her recipes have appeared in O Magazine, The Wall Street Journal, Savoy, and Travel & Leisure, among others. She has taught at many recreational cooking schools across the country and is currently a member of the Chef's Council for The Center for Culinary Development in San Francisco, as well as Vice President of the San Francisco chapter of the prestigious Les Dames d'Escoffier. Her latest book, The Brown Sugar Kitchen Cookbook, is due out in 2014. *

Cornmeal crêpes with okra ratatouille and goat cheese

SERVES 6 (MAKES 12) | 1 HOUR 45 MINUTES

Okra ratatouille 3 small zucchini, diced 2 red peppers, diced About 1/4 cup olive oil, divided 1 onion, diced 4 cloves garlic, minced 1 can (28 oz.) peeled, chopped tomatoes 2 tsp. tomato paste 1/4 tsp. cayenne pepper 1/4 cup chopped fresh basil 2 tsp. chopped fresh thyme

1 tbsp. chopped fresh parsley 1/4 lb. fresh okra, about 16 to 18 pods Coarse salt and freshly ground pepper 1 small log (5oz.) goat cheese, such as

Laura Chenel, crumbled

- 1. Preheat oven to 375°.
- 2. Combine zucchini with 2 tbsp. olive oil, salt, and pepper in a baking pan. Combine peppers with 2 tbsp. olive oil, salt, and pepper in a baking pan. Roast both pans in a 375° oven for 30 minutes.
- 3. Cook onions and garlic in 2 tbsp. of olive oil in a large skillet. Add diced, roasted vegetables from step 2, tomatoes, tomato paste, cayenne pepper, and fresh herbs. Cook for 10 minutes.
- **4. Add** okra to pan and season to taste with salt and pepper. Cook for an additional 10 minutes or until okra is tender, but crisp.

Cornmeal crêpes	NOTES:
2 eggs 2 cups milk	
1 cup cornmeal	
1 cup flour	
1 tsp. baking powder	
1/2 tsp. sugar 1/2 tsp. coarse salt	
1/s tsp. ground white pepper	
1 tbsp. unsalted butter, melted	
Vegetable spray	
1. Whisk eggs and add milk.	
2. Sift together cornmeal, flour, baking powder, sugar, salt, and pepper in separate bowl, then slowly whisk into egg mixture.	
Add melted butter.	
3. Heat a crêpe pan or 8-inch nonstick skillet over medium heat and cover with vegetable spray. Add 2 tbsp. of batter and whirl pan to	
cover bottom with batter.	
4. Cook crêpe until edges start to brown, about 2 minutes, then turn it over and cook	
other side. Continue cooking rest of crêpes. Store cooked crêpes on a plate sandwiched	
between layers of wax paper.	
To serve:	
Lay one crêpe on dinner plate. Scoop about 1 cup of ratatouille onto a quarter-section of	
the crêpe. Fold in half, then fold empty half	
over onto ratatouille-filled quarter. Repeat to fill crêpes. Sprinkle crumbled goat cheese atop each crêpe and serve immediately. *	
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