

# Tuxedo Road

ATLANTA'S MAGAZINE FOR MEN

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## In the Kitchen

TR spends time in the kitchen with some of Atlanta's finest chefs who reveal their favorite, must-have tools of the trade and some tips to go along with them.

mens of some of Atlanta's best male chefs as of the trade they just cannot live without.

. NW, 678.733.8550  
estside, has quickly gained a repu- offerings that are created weekly,  
**Chef Steven Satterfield** can obtain x of local farmers. Here's what Sat- n his kitchen:  
reamer when squeezing citrus fruits."



### Joseph Joseph Curve Peeler

Modern art for your kitchen, this peeler from Joseph Joseph is also highly functional, capable of making the task of peeling your fruits and vegetables sim-

Serpas True Food, 659 Auburn Ave., Suite 501, 404.688.0040

**Chef Scott Serpas** of Serpas True Food is known for creating classic comfort cuisine with fresh ingredients, inspired by his Louisiana roots. One of the chef's favorite kitchen tools is the vegetable peeler: "I think every cook should have a good **vegetable peeler**, because it's a unique tool in how multi-faceted it is. You can use it to peel vegetables for salad garnishes, you can strip carrots or potatoes for thin, crispy chips, and you can even use it to slice cheese."



Market at the W Atlanta, 3377 Peachtree Road NE, 404.523.3600

Located at the chic W hotel, this popular restaurant features a variety of classic dishes infused with global flair and exotic spices from around the world. **Chef de Cuisine David Gross** shares one of his favorite kitchen utensils:



4th & Swift, 621 North Ave. NE, 678.904.0160

A modern take on traditional comfort food has helped 4th & Swift earn a crowd of fans. What is **Executive Chef Jay Swift's** favorite tool in the kitchen?

"A frying pan goes a long way—a **10-inch All-Clad sauté pan**" would be his preferred pan.



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This stainless steel press accommodates both peeled and unpeeled garlic cloves and has a special leverage mechanism requiring less strength as you press your way to fresh garlic. \$39, Sur La Table.

tool in the kitchen?

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health

[editorial]



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