

August 21, 2008

Student wins kosher salt scholarship

A few months back, Keiser University culinary student Drew Sanders was hanging out at the school's lobby leafing through magazines when a notice for a cooking contest caught his eye.

Sanders entered his recipe for chicken-stuffed mushrooms in the Diamond Crystal Kosher Salt Awards Scholarship competition, and then proceeded to forget about it, which made his winning first place in the appetizer category that much tastier.

For his original recipe, the chef-in-training earned a \$1,000 scholarship.

His mushroom appetizer blended a tantalizing combination of flavors that was hailed by the judges as a "new twist on a classic."

We introduce the winning young chef who will be competing with the Keiser Culinary team at the Florida Restaurant Show in September.

What's your restaurant background?

I'm originally from Kentucky, and I've been working in restaurants since I was 16. I'm currently working full time at Chili's in Palm Bay.

My dad has been the bartender at Meg O'Malley's for (many) years.

When will you be graduating?

In June of 2009. I'll start my internship in February at Disney. If everything works out at Disney, I'd like to stay there.

Signature dish?

I like to cook anything, but I'm big into Italian foods.

Cook at home?

Every now and then. Between work and school, I'm not home much.

Favorite beverage?

I don't drink, but I've been going through a lot of caffeinated drinks lately. I'm a big Dr. Pepper fan.

Favorite dessert?

Chocolate cake

Favorite chef?

Emeril

What was the reaction at Keiser when you won the contest?

The culinary department made a big deal about it.

What advice would you give your fellow students?

Show up for class every day and work hard. Don't fall behind.

Where do you see yourself 10 years from now?

I'd like to have my own restaurant.

Toast of the Coast features restaurant news and interviews with local chefs, owners and others in the restaurant business. Send food industry news and Q&A recommendations to toastofthecoast@cfl.rr.com.