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GET OUT *of the* KITCHEN

Six Chefs Show How They Do It

by ETHAN CHUNG | photos by JEFF HOBSON

If you watch enough Food Network, you might get the crazy idea that being a chef is a luxurious, laid-back, always-fun job. The reality is that any chef worth his or her salt works hard, sometimes 80 hours a week, building recipes in their heads while showering, sitting in traffic or, yes, while they're cooking. Don't be mistaken – cooking is their passion. They wouldn't get up every morning and sweat over a hot stove if it wasn't. But it's also their job. Like all of us, sometimes they need that extra something that distracts them from the everyday grind. Six Eastside chefs recently shared how they like to spend their (very little) down time, plus cooking tips, guilty pleasures and more. >>



When Bobby Moore isn't running the kitchen at Barking Frog, he's working on events like the hugely successful Iron Vintner Challenge, a fund raiser for Little Bit Therapeutic Riding Center that pits local winemakers against one another in a culinary battle. The event has doubled its funds raised in two years, and is primed to do more next year. As an escape, Moore loves to tackle the outdoors with his family (wife Michelle and two boys, Lucas and Mason). "Chefs work so much. I have to have some time away from the kitchen. I just love our time to be able to go out, get some fresh air and enjoy nature. Just the other day, Michelle and I went paddle boarding." His other favorite pastime? Skateboarding at Greenlake Skate Park with his two sons near their Seattle home. >>

GUILTY FOOD PLEASURE We were out biking and I recently discovered Marination Mobile, and I had their spam slider. It was out-of-this-world good. **DRINK OF CHOICE** Bubbles all the way. Champagne...I love it. **FOOD YOU HATE** Growing up, my mother used to make me eat green beans. I hated them, but now I love them. One experience I can think of lately, my wife is from Santa Barbara, we were down there visiting and there was a taco joint that not a lot of people know about. I tried cow eyeball tacos. Most disgusting thing I've probably ever eaten. I won't be trying them again. **FAVORITE PLACE TO TRAVEL** No brainer: Italy. We went for our honeymoon. Went back once for business. My favorite place is Tuscany, the Chianti region. The food is so good. Perfect country cuisine. **FOOD TIP** The most important thing when you're cooking at home is really planning ahead. Prep ahead of time. Start the day before if you have to. Have your mis en place in place, especially if you're having a dinner party. There are a lot of things to do. So start early and be well prepared. Pick things that you can prepare ahead of time.



BOBBY MOORE *Frog at the Willows Lodge, Woodinville*