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Interview with The Grill on the Alley's Executive Chef Luis Padilla



Chef Luis Padilla Executive Chef at The Grill on the Alley is this week's Chef in the Spotlight. Chef Padilla is anything but a shrinking violet; a confident and commanding talent in the kitchen Padilla knows what he wants, how to get it and how to do it. The Grill on the Alley is classic American Grill food; steaks, chops, chicken and fish with classic comfort food such as chicken pot pie, calf's liver and braised short ribs added to the mix to bring this American Grill menu full circle. Uncomplicated and direct is the menu at The Grill on the Alley as is the Chef who executes it daily, knowing his guests knowing his audience, now get to know the main man behind the line at The Grill on the Alley, Chef Luis Padilla this week's Chef in the Spotlight.



South Florida Food and Wine: Where do you get your culinary inspiration?

Luis Padilla: I like to take traditional and put my own modern twist to it. I also like to keep up with the newest trends and learn as much as possible.

South Florida Food and Wine: When did you realize that cooking was your passion?

Luis Padilla: When I was very young I would help my grandmother in the kitchen a lot. Then when I got my first job it was in a restaurant and I couldn't wait to get in to the kitchen. There always seemed to be so much excitement back there.

South Florida Food and Wine: What is your favorite item on your menu?

Luis Padilla: Hands down The Grill on the Alley's Braised Short Ribs.

South Florida Food and Wine: What is your favorite dish to make at home?

Luis Padilla: I don't have a favorite. But I know what I am cooking on my next day off – cumin and mustard crusted Pork Tenderloin with a creamy mushroom and sundried tomato polenta and a red wine reduction sauce.

South Florida Food and Wine: It's your last day on earth, what would your final meal be?

Luis Padilla: That's an easy one; it would be a meatball sub with melted Parmesan cheese crusted over the top.

South Florida Food and Wine: Who is the one person you would love to cook with and why?

Luis Padilla: It's a toss up between Chef Jamie Oliver, Chef Michael Symon and Chef Jonathan Sawyer. All of these chefs possess a strong knowledge but humble outlook on food.

South Florida Food and Wine: What is your one guilty pleasure food?

Luis Padilla: Chocolate Chip Cookies

South Florida Food and Wine: What was the last restaurant you ate at?

Luis Padilla: Actually it was a dive bar called The Sports Grill in Miami - they have killer grilled wings!

South Florida Food and Wine: Who would you most like to cook for? And why?

Luis Padilla: I would love to cook for Chef Gordon Ramsey, because it would be nice to see him finally keep quiet since I know the food I would make for him would keep him eating and quit the !@#\$%

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Posted by Editor

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