

CHEF SHAWN
VERSUS
CHEF SUSAN

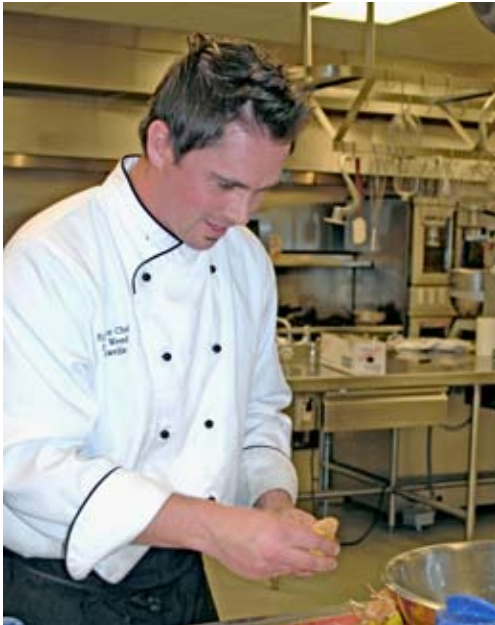


TECH

New Mexico Institute of Mining and Technology



Before eating, always take a little time to thank the food.
-American Indian Proverb, Arapaho



Executive Chef Shawn Weed

Executive Chef Shawn Weed squared off head-to-head with challenger Susan Robinson, Chartwell's Kitchen Manager, to see who would wear the coveted "Iron Chef, Chartwells" hat.

The two teams, Joshua Lugo with Weed and Jay Geist with Robinson, were required to prepare a three-course dinner using an ingredient, not disclosed until the beginning of the competition, within a one-hour period.

When the horn sounded, the "Secret Box" was opened and both teams had to incorporate within each course—pineapple!



Team member Joshua Lugo slices...

For the next 60 minutes the chefs and their apprentices stormed through the kitchen preparing tropical delicacies for the judges to taste and determine the winners of *Iron Chef, Chartwells*.



Camaraderie in the kitchen builds relationships and teamwork as well as fine-tuning the staff's culinary expertise.



Challenger Susan Robinson, Chartwell's Kitchen Manager prepares a recipe, while Director of Dining Services, Cutrtis Ortiz and Auxilary Services Specialist Roslyn Ulibarri look on.



...while team member Jay Geist dices.



Chef Susan follows sanitary standards when preparing the entrees.



Final minutes before presentation...



The 10 judges begin by sampling Chef Shawn's appetizer salad.

Weed and Lugo created a first course of tossed baby greens mango, and pineapple with skewers of chicken and pineapple with a triple citrus glaze. The main course consisted of seared filet mignon with a ginger, garlic, and teriyaki glaze on top of grilled pineapple slices. Dessert was a sinfully rich individual "not quite upside-down pineapple upside-down cake".

Chartwells Director of Dining Services, Curtis Ortiz, said "This is great—it builds teamwork and tunes our staff's culinary expertise.

Weed, who has held chef positions on both coasts, explained "This is really meaningful because it allows us to share our experience with those who don't. It's fun for me because I basically get free to create—the creative freedom is wonderful.

Although she prefers to plan her approach in advance, Robinson agreed with Weed, adding that the competition built a sense of camaraderie, adding "This is a great way to get the employees here a chance to have some fun—its working."



Chef Susan and Jay Geist bringing the meal to be presented to the judges

And the 10 judges have declared that the winners are—
The team of Shawn Weed and Joshua Lugo, by a slim margin!



Chef Shawn puts the finishing touches on the first course.



Contestants joke while awaiting the judges' final decision



Chef Susan presented her asparagus covered chicken breast for the judges' consideration.

For their first course Robinson and Geist prepared a shrimp, pineapple and pinion nut Greek salad, followed by a main entree of angel hair pasta beside a chicken breast covered with a pineapple sauce, and topped with fresh asparagus. For the dessert course they prepared a deliciously light after-dinner drink with a distinct flavor of creme broule.