

Calgary chefs combine culinary skills for community potluck

What: Inaugural Calgary Chefs' Potluck

It might have been Calgary's most luxurious backyard barbecue to date.

The inaugural chefs' potluck, featuring some of Calgary's top cooks and food creators, took place Aug. 2 in the southeast Calgary community of River-

stone Court.

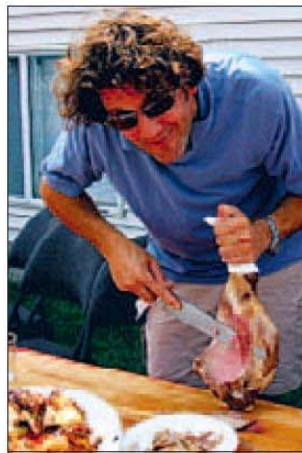
Chefs from District & Rocky Mountain Meats, Highwood Crossing, Thomsons Restaurant, Manuel La-truwe, Chicago Chophouse, and Embarcadero Wine and Oyster joined Charcut chef and owner Connie DeSousa in a backyard bash equipped with all the fixings.

Chefs brought their families along for the summer feast that included a lesson in goat cheese making from DeSousa and plenty of summer sun fun for all attendees.

The chefs abandoned run of the mill potato salad and barbecue burger recipes and took to the grill with

amazing creations such as homemade goat's cheese with pickled cherries, liver croquettes with piri piri aioli, pan-seared wild sock-eye salmon with B.C. cherry compote, avocado aioli on rice crisp, and more.

Organizers hope to make the event a regular summer cook-off.



Courtesy, Immedia Inc.

Andrew Keen of Parkerhouse Grill & Wine Bar carves up his potluck creation at the community feast.



Monica Zurowski, Calgary Herald

The four owners of Charcut Roast House host a Sunday afternoon barbecue for local chefs; pictured are (from left) Jean Francois Beeroo, Chad Gould-Hawke of Rocky Mountain Game Meats, Carrie Jackson, John Jackson and Connie DeSousa



Courtesy, Immedia Inc.

Connie DeSousa and John Jackson of Charcut Roast House at the inaugural Calgary Chefs' Potluck.



Courtesy, Immedia Inc.

Connie DeSousa of Charcut Roast House cooks up a storm.