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## **EXECUTIVE CHEF CHAD TYLER BRODKIN WINS MINOR'S GREAT TASTE ON CAMPUS RECIPE CONTEST**

Chad Tyler Brodtkin, Senior Executive Chef of Virginia Tech's Student Programs, with primary emphasis on Culinary Operations of Personal Touch Catering, has been named a finalist in the Minor's 2005 Great Taste on Campus Recipe Contest. As one of 30 national finalists, Brodtkin's winning recipe "Pan Asian Breeze" will be published in Minor's 2005 *Campus Collection Recipe Book*; he has also been awarded cash and gift prizes. Minor's is a professional brand of Nestle FoodServices.

Chef Chad and his wife of 18 years, Claudia, have three children: Clarissa, 17; Brandon, 13; and Devon, 11; they reside in the Ellet Valley area of Blacksburg. At age 14, Chef Chad began working in kitchens in the Pocono Mountains of Pennsylvania. After a three-year apprenticeship with the American Culinary Federation and experience at a variety of resorts and restaurants, he accepted his first position as an executive chef for Resorts, U.S.A., in northeastern Pennsylvania. He has won thirteen gold, silver and bronze medals—as well as two best-in-show awards—in American culinary competitions. In 1992, he competed in Frankfurt, Germany, on the American Natural Foods Culinary Olympic team. This team won a gold medal that year for a totally vegan display, which was the first of its kind in the competition's history. Four years later, this team again won Olympic gold in Berlin, Germany, and set an Olympic trend for years to come—national teams are now required to include a vegan display among their entries. Chef Chad has also won honors in the National Association of College and University Food Services (NACUFS) Cuisine Creators in 2004; ConAgra Foods/Lamb Weston's Lamb Supreme® Mashed Potato Recipe Challenge in 2004; Minors Great Taste on Campus Finalist, Idaho Bean Commission Grand Prize in 2003; and was involved in Virginia Tech's three most recent NACUFS Loyal E. Horton Awards.

### "Pan Asian Breeze"

6 sheets	egg roll skin, raw
3 oz.	Sea Breeze Seaweed Salad (purchased through Kroger's AFC Sushi Shop)
1 ½ oz.	Mixed fresh field greens
¾ oz.	Frisee salad greens
6	26/30 P&D pink shrimp
6 oz.	Bay scallops
4 oz.	Minor's Lime Ginger Sauce, used to marinate seafood,
6 oz.	Cantaloupe melon balls, three balls required for each plating
12 oz.	Pomegranate juice (purchased through Kroger)
3 oz.	Minor's Sweet & Spicy Plum Sauce, mixed with pomegranate juice
12	Pomegranate seeds, two seeds from fresh pomegranate are required for
each plating	
1 oz.	Crystallized ginger slices, julienned

Preparation:

1. Prepare receptacle for salad by cutting and folding egg roll wrapper. Fry until golden at 350 degrees.
2. Combine pomegranate juice and Minor's Sweet & Spicy Plum Sauce and reduce into coulis. Pour while warm into a squeeze bottle and refrigerate for plating.
3. Marinate shrimp and bay scallops in Minor's Lime Ginger Sauce for one hour.
4. Grill seafood lightly until an internal temperature of 145 degrees is achieved for 15 seconds. Chill immediately to below 40 degrees.
5. Use a melon ball cutter to scoop cantaloupe and refrigerate for plating.
6. Cut crystallized ginger into julienne strips and reserve.

Caption:

"Pan Asian Breeze" as prepared by Executive Chef Chad Tyler Brodkin. The Chinese symbol stands for a long life.

Executive Chef Chad Tyler Brodkin