

Chef Bradford Thompson

Executive Chef Bradford Thompson has been honing his skills in some of the country's most prestigious kitchens for over 15 years.

With a background deeply rooted in New England's culinary traditions, Bradford, who grew up in Connecticut, spent his childhood summers in Maine with his grandparents, developing a palette strongly influenced by the hand-picked blueberries, fried clams and fresh lobster rolls that surrounded him.

Bradford now combines his passion for fresh ingredients with the classic training he has received from renowned chefs such as Billy Grant, who bought Bradford his first cookbooks, Vincent Guerithault, Alessandro Stratta and Daniel Boulud. This combination of distinctive philosophies and techniques has ultimately led to the creation of his own unique style, best referred to as "Modern American Cooking."

Bradford's culinary evolution began while working alongside a butcher where he developed skills vital to his cooking philosophies today. Other stops that shaped his path to **Lever House** have included receiving such honors as being chosen as one of **Food & Wine Magazine's Best New Chefs of 2004** and receiving the prestigious **James Beard Award: Best Chef Southwest in 2006**. While Bradford is ecstatic about the recognition, he still sites mentoring the young chefs he's taken under his wing throughout the years and being able to watch them climb to great levels of culinary success as his proudest accomplishments since working in the industry.



Prior to joining Lever House, Bradford hones his skills at DANIEL and, most recently, as Executive Chef of **Mary Elaine's at The Phoenician** in Scottsdale, AZ earning him a number of industry honors including the prestigious **Five-Diamond designation by the American Automobile Association, The Mobile 5-star Award** and the esteemed **Grand Award from Wine Spectator Magazine**.

He values this recognition most because of the opportunities it has given him to help the many charities he is committed to such as **Chefs for Humanity** and **Share Our Strength**, which honored him as their **Outstanding Chef of 2005**. He has also founded the **Tasteful Pursuit** charity in 2004. Thompson spends his few moments of free time with his wife, who he credits as one of his greatest inspirations. As a diehard sports fan, Bradford can also often be found in the Meadowlands parking lot, tailgating and cheering on his beloved New York Giants.

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Jamaican Pulled Pork

Ingredients:

1 Boneless Pork Shoulder
3 Tbsp Jerk Seasoning
1 Cup Bull's-eye BBQ Sauce
3 Cloves of Smashed Garlic
1 Chopped Onion
2 Chopped Carrots
2 Tbsp Oil
1 Can Beef Broth (14 ounce)
1 Can of Dark Beer
½ Cup Brown Sugar

Method:

1. Rub pork shoulder with jerk seasoning and let sit over night in refrigerator.
2. Sear Pork Shoulder in All-Clad sauté pan and place in Slow Cooker.
3. Place remaining ingredients into Slow Cooker and cook at low temp for 6-8 hours.
4. Remove pork and let cool. Once it cools pull the meat apart.
5. Strain remaining liquids and reduce the liquid down until it thickens if needed add corn starch to thicken.
6. Mix with the pulled pork. Adjust Seasoning (salt and pepper).
7. Serve with butter milk biscuit and coleslaw.