

Chef Mike Price

Executive Chef/Owner, Market Table

Mike Price is no stranger to the authentic flavors of fresh, simply prepared food. Raised in a small town along the Chesapeake Bay, Price planted the seeds of his career early on, tending to his family's farm and cooking at a local crab house on weekends during high school.

A graduate of the Culinary Institute of America, he completed an externship at the esteemed Symphony Cafe in New York City, where he would later return to work for three years following graduation. After mastering all stations in the kitchen, Price brought his expertise to the high-profile clientele at Sullivan's Restaurant and Broadcast Lounge for two years before accepting the tournant position at the Waterclub. Moving to Miami shortly thereafter, Price opened Fish, an upscale seafood restaurant where he took on the role of sous chef for two years, after which he returned to Maryland to explore a more managerial course heading up a corporate dining room in his hometown.



In 2001, Jimmy Bradley and Danny Abrams asked Price to be sous chef at The Harrison, where he subsequently spent the next year-and-a-half honing his skills in the sophisticated flavors of New American cuisine. When The Mermaid Inn opened in the East Village in 2003, Price was the obvious choice to head the kitchen. After creating the Mediterranean and North Atlantic-inspired seafood menu, Price proved his talent for drawing on coastal influences and using the finest in fresh and seasonal ingredients.

In early 2007, Price and his good friend, and then-future business partner, Joey Campanaro discussed opening a restaurant together. Price had envisioned a place that combined his love for market fresh ingredients and interaction with guests, and Market Table achieves the best of both worlds. Boasting an open kitchen where Price can greet customers, share recipes, tips on what's in-season, and demonstrate his knack for customer service to the West Village neighborhood, Market Table is the restaurant Price always dreamed of opening.

Since opening the restaurant in 2007, Price has received critical and popular acclaim and has been featured in such outlets as *Food & Wine*, *Conde Nast Traveler*, *The New York Times*, *New York Magazine*, *Time Out New York*, *Travel + Leisure*, *The Martha Stewart Show*, *The Today Show* and *The CBS Early Show*.

Chicken and Rice with Chorizo and Scallions

Ingredients:

1 2 ½ # chicken quartered
2 tablespoons canola oil
1 Spanish onion medium diced
2 cloves garlic chopped
4 oz. sliced chorizo
1 jalapeno pepper minced
1 red bell pepper julienned
1 cup long grain rice
2 sprigs fresh thyme
1 cup chopped tomatoes
2 ¼ cups chicken stock
1 tsp chili powder
2 scallions sliced thin
Salt and pepper to taste
1 lime wedged

Place the All-Clad 3 quart sauté pan over medium to high heat. Season the chicken on both sides with salt and pepper. Add the canola oil to the pan and heat until smoking. Brown the chicken in the pan until golden brown and crispy. Remove the chicken from the pan and reserve.

In the same fat that the chicken was browning in add the chopped garlic, diced onion, and the sliced chorizo. Cook for 2-3 minutes until they start to become tender and caramelized. Add the jalapeno, red pepper, thyme, chili powder, and long grain rice. Cook for another 4-5 minutes over medium heat until the rice starts to slightly brown and toast. Once toasted and slightly nutty add the chopped tomatoes and chicken stock.

Finally place the chicken on top with the crispy skin side facing upwards being careful not to submerge the skin. Bring to a slight boil on top of the stove, cover, and place in a preheated 350 degree oven for about 35 minutes. Once the liquid is absorbed, remove the lid and place under the broiler for about 3-4 minutes until the chicken is nice and crispy.

Finish with sliced scallions and serve with lime wedges. Enjoy!!