

DAN BARBER

Executive Chef and Co-Owner

Dan Barber began farming and cooking for family and friends at Blue Hill Farm in Great Barrington, Massachusetts. In May of 2000, Dan opened Blue Hill restaurant with family members David and Lauren Barber, and in 2002, Food and Wine Magazine named him one of the country's "Best New Chefs." Since then, he has addressed local food issues through op-eds in the New York Times and articles in Gourmet, Saveur and Food and Wine Magazine. Dan has been featured in the New Yorker, CBS Sunday Morning, House and Garden, and Martha Stewart Living; his writing has been incorporated into the annual "Best Food Writing" anthology for the past five years.

In the spring of 2004, both Blue Hill at Stone Barns and Stone Barns Center for Food and Agriculture opened their doors in Pocantico Hills, New York. As the restaurant's executive chef/co-owner and a board member of the Stone Barns Center, Dan works to blur the line between the dining experience and the educational, bringing the principles of good farming directly to the table. His efforts to create a consciousness about the effects of everyday food choices have led him to numerous projects with Harvard Medical School's Center for Health and the Global Environment, the Kellogg Foundation and New York City's Greenmarkets.

Blue Hill and Blue Hill at Stone Barns both received Best New Restaurant nominations from the James Beard Foundation; in the spring of 2006, Dan received the James Beard award for Best Chef: New York City.



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Kale and Chickpea Soup

Ingredients:

1 Tbsp olive oil
½ onion, small dice
1 carrot, small dice
1 stalk celery, small dice
¼ cup diced pancetta
1 clove garlic, minced
3 cups chickpeas, drained and rinsed
2 ½ qts chicken stock
4 cups packed Tuscan kale leaves, de-stemmed and cut into ½ inch ribbons
2 Tbsp Sherry Vinegar
a small bouquet garni of 2 sprigs thyme, 1 sprig rosemary, 1 sprig sage and 1 bay leaf
salt and pepper to taste

1. Heat oil in a 3 qt All-Clad sauté pan over medium heat.
2. Add pancetta and sauté for 5 minutes until lightly browned.
3. Add diced vegetables and garlic and cook for 10 minutes, until the vegetables are soft.
4. Add chickpeas, stock and bouquet garni and bring to a simmer. Cook at a gentle simmer for 20 minutes. Season with salt and pepper.
5. Stir in kale and continue to cook for 10 minutes.
6. Remove bouquet, stir in vinegar and adjust seasoning.