

## **Chef Paul Kahan** **Blackbird, Avec, Publican**

With an ever-growing list of international accolades, Paul Kahan has become the nationally recognizable face for a new guard of Chicago chefs; a position honored by his selection as a James Beard nominee for Outstanding Chef in 2007 and winner of James Beard Best Chef of the Midwest in 2004. Passionately seasonal, unconventionally creative and dedicated to the inspiration of classical cuisine, Paul earned the praise of many who claim him to be one of America's most influential working chefs.

After a brief, post college stint as a computer scientist, Kahan took a job in the kitchen of Erwin Dreschler's Metropolis, where Kahan quickly realized his own true calling. Throughout his 15-year apprenticeship and advancement in Dreschler's kitchens, Kahan developed his own relationships with Midwestern farmers and integrated many of their offerings into dishes that he created for the restaurants and then for award-winning chef Rick Bayless at Topolobampo.

In 1999, shortly after Blackbird opened, Food & Wine placed Kahan on their Best New Chefs list, recognizing his highly individual approach to cooking and the talent that Chicago diners have celebrated for years. Years of accolades and awards followed until, in 2007, Kahan was honored with a nomination for James Beard Outstanding Chef, an amazing achievement for a chef from a small restaurant without a cookbook, TV show to promote his name nationally. Paul earned his nomination by riding his bike to work five days in the kitchen with "his guys."

### **The Publican Mussels**

#### **Ingredients:**

**1 1/2# Mussels**  
**4 Tablespoons Butter (1/2 Stick)**  
**1 bay leaf**  
**1 clove garlic sliced**  
**1 shallot sliced**  
**1 stalk of Celery Sliced**  
**1/4 teaspoon of chili**  
**1/2 Cup Gueuze Beer (we use Lindeman's Cuvee René or you could substitute White Wine)**  
**Juice of 1/2 a lemon**  
**Salt and Pepper to taste**



1. Over Medium heat using your All-Clad 3 quart sauté pan - Melt 1 Tablespoon of the butter.
2. Simmer the bay, garlic, shallot, celery and chili for one minute.
3. Do not color.
4. Add Mussels; turn up the heat to high and stir to incorporate the ingredients.
5. Add Gueuze and cover for three minute or until all the mussels are open.
6. Add the remaining butter, the lemon juice and the salt and pepper.
7. Once butter has melted give the mussels one more stir and serve.
8. Serve the mussels with baguette and the left-over gueuze.