

FOODSERVICE EAST PRESENTS

SECRETS OF **SUCCESS**

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An ongoing series of interviews with chefs, restaurateurs and foodservice operators, Secrets of Success looks at the paths taken to professional recognition and acclaim.



Photo: Bravo

Chef Ty-Lor Boring

Chef, Brooklyn, New York
By Foodservice East

A Japanese housekeeper in the Boring household who prepared pub style Japanese fare for Ty-Lor for his first 10 years. The “simple, clean flavors” of Asian cuisine, he says, “still taste like home” and remain a major influence. A determined person who won’t take no for an answer, he’s planning to open a BBQ restaurant with his brother from Kansas City.

FOODSERVICE EAST SECRETS OF SUCCESS

FSE: What led you to become a chef? You cooked in school so you didn't have to eat dorm food – was that the beginning?

BORING: The beginning influences in cooking for me were the ones I learned from the people that showed me the basics about life: my family. I grew up with a Japanese housekeeper cooking Japanese style pub food for me from the time I was born until I was 10 years old. Some of my earliest memories that influenced my cooking were my Dad taking me fishing, and then showing me how to kill and gut the fish in the back yard, my grandma picking peaches with me in the orchard and then showing me how to preserve them, my mom making chocolate chip cookies with me. All of those were huge influences.

FSE: How many years have you been cooking now and what's the greatest influence on your style?

BORING: I have been cooking for the last 19 years on four continents in 16 countries, across 39 states, two territories, and the District of Columbia. Travel is the number one influence on my cooking. Cooking passed down from grandparents worldwide is number two. Whatever is growing fresh in the field is number three.

FSE: How did you wind up on Top Chef Texas?

BORING: I originally applied to TC five years ago and never heard back. Then when auditions came up again, I knew I was ready - and I knew it was the best choice I could make for my career since I'm launching a food brand this year.

FSE: What was the hardest part of being on the show?

BORING: Having the chance to work, cook, compete, fight, breathe, live, create and be judged by some of the most forward cooking minds in the nation is a once in a lifetime opportunity that most chefs never have exposure to. Most of the time we were locked in our restaurants working 84 hours a week to put food on the table for our customers, our investors and our employees. The privilege to cook with my fellow chefs on the show has taught me more than any other facet of my professional experiences.

FSE: What advice would you give to young people who want to have a culinary career?

BORING: Make sure you're passionate. Work hard. Apprentice or go to school. Go For It.

FSE: What is the 'secret' of your success?

BORING: I left home at 18 with negative 200 bucks and my parents told me I would never make it. That was a huge motivator for me. I hate being told I can't. I busted my ass. I put myself through school. I worked full time at night and took 18.5 hours per quarter during the day. I was on the dean's list, received a full

ride scholarship from the NRAEF, and was awarded a fellowship from the IACP to study at the École Lenôtre, Plasir, FRANCE. My secret? Hard work.

FSE: You and your brother are seeking to do a barbecue concept in New York – what can you tell me about it and how did you decide to go in that direction?

BORING: My brother and I are from Kansas City so BBQ is in our blood. We have both opened plenty of restaurants for other people and now its time to do it for ourselves. When we work in the kitchen it iss like one person with four hands. We are almost the same person.

FSE: Do you see barbecue with its robust, bold flavors as a cuisine that's gaining broader popularity?

BORING: BBQ is a multi-sensual, full contact sort of food. You need something that's going to get in your face and make you eat with two hands if you are going to tear people away from status updating.

FSE: What makes Kansas City barbecue special? How is it different from barbecue in other parts of the country?

BORING: (1) Kansas City barbecue is slow smoked over a variety of woods like hickory and oak with a dry rub (2) a thick tomato and molasses based sauce, and (3) burnt ends.

FSE: When you get out from behind the range, what kinds of food do you enjoy most?

BORING: I enjoy food from anywhere on the Asian continent, especially street food where the recipes are passed down from generations. My favorite snack is salty black licorice.

FSE: Do you cook at home and if so, what's in your refrigerator?

BORING: Sometimes I'll cook for my boyfriend but I usually go out to eat or get Thai delivery. My fridge is a lonely place: raw coconut water, a 6-pack of 1664, coffee beans, and this ridiculously expensive jam.

FSE: What kitchen utensil could you not live without?

BORING: My Kuntz spoons.

FSE: What would you want to eat for your last meal?

BORING: The chicken fingers that aren't on the menu at Hillstone on 54th St with fries, a side of both honey mustard and BBQ dipping sauce, and an iced tea. They are kind of amazing.