



Chef in the Spotlight

Chef Jamie Pribanic

By JoAnn Cummings

Food and family are intricately woven together in the mind of Chef Jamie Pribanic of Red Gables Mesquite Grill in Sandusky. He urges families to cook together. "Get the kids in there, make a mess," he says. Cooking is an excellent way to bond with kids and let them see something through from beginning to end. His own children are often part of his day. On any given day, his youngest might be found strapped to his back watching over his cooking. "She learns from my every move," Pribanic said.

Cooking is a center piece of family. "It can transport a person back to childhood in a single bite. Where else can you really find that and give that back to someone. When you see them transported to fond childhood memories...well, there just isn't anything more rewarding."

Everything in his restaurant is cooked to order; vegetables and herbs are picked from an outdoor garden or purchased locally during the season. The hectic aura of running a restaurant is just like cooking with family. The dessert recipes here are recipes that inspire his own flashbacks to family. He suggests making them together with family and loved ones. "The Mesquite Grill gives our steak and seafood a little edge, our policy is you'll find none better. But start with dessert, that way you will have room for the best part of dinner."

GRANDMA'S COOKIES

Cream Together

- 2 cups white sugar
- 1 cup brown sugar
- 1 cup butter, softened
- 1 cup Crisco

Batter

- 4 eggs
- 2 cups milk
- 1 tbsp. lemon juice
- 1 tbsp. grated rind
- 1 tsp. vanilla
- 1 tsp. salt
- 5 tbsp. baking powder
- 2 tsp. baking soda
- 7 cups flour

GOOD PLAIN ICING, IF YOU LIKE

- 1 lb powdered sugar
- 1 tsp lemon extract
- 2 tbsp butter

Milk to smooth out the icing.

Cream the first four ingredients together. Add eggs and stir. Add remaining moist ingredients and mix well. Add blended dry ingredients and mix well. Drop on baking sheet and bake 7-10 minutes at 350° F, (300 degrees in a convection oven)



COOKING WITH KENNEDY - Chef Jamie Pribanic and the youngest of his four children, daughter Kennedy.

BIOGRAPHY

Chef Jamie Pribanic

- Born and raised in Pennsylvania, but moved to Sandusky right out of high school
- Married, 4 kids, 9 brothers, 1 sister
- Chef/Owner of Red Gables Mesquite Grill, 2350 Cleveland Rd., Sandusky, 419.625.0036, <http://redgables.wordpress.com>
- Degree in Arts & Sciences. Left Engineering to build his restaurant

You may e-mail Chef Pribanic at redgables@gmail.com