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Our travel plans may have been 86'd this year—#thanks2020—but Chef Evan is, once again, teaming up with multi-cultural local chefs to bring a series of globetrotting meals for Sunday dinner for the next several weeks.



Chef Evan is teaming up again with well-traveled local chef Ed Chwae of Eat Smart Culinary Travel to bring a series of globetrotting meals for Sunday dinner each week.

Sunday Dinner September 6th

Order your Sunday Dinner until 1pm on Sunday for pickup between 3pm and 7pm on Sunday. Meals are \$16 per person.

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This week we are reminiscing over Turkish street food by making Köfte, Choban and Piyaz salad, and Kunefe.

Ed's father was an engineer and inventor with multiple patents, who immigrated to the United States with his mother in the late 1950's.

Living in rural Wisconsin without access to an Asian market, Ed's mother adapted her traditional family recipes to the ingredients available and in turn Ed developed a fascination with cooking, continuing to adapt and expand upon those recipes.

After retiring from a career in the tech industry, Ed turned to moonlighting as a chef, becoming a welcome nomad in Madison's kitchens while taking yearly culinary trips around the world.

When he's not cooking, traveling, or reinventing himself, Ed spends his time fishing and fixing vintage motorcycles. You can follow Ed on Instagram: @cheffasteddie.



lamb & beef köfte

lamb & beef meatballs in mint yogurt sauce served with pita and baba ghanoush



vegan köfte

vegan meatball (zucchini, chickpea, and breadcrumb) in mint yogurt sauce served with pita and baba ghanoush

o p t i o n a l a d d - o n s



Ed starting a 1973 Triumph Bonneville 750

piyaz salad

salad of white beans, tomato, red onion, and sumac

choban salad

"Shepard's Salad" with chopped tomato, cucumber, and red onion

kunefe

layered dessert of buttered phyllo dough with cheese and simple syrup

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wine pairings

we're also raiding the cellar for a selection of suggested wine pairings. tasting notes are on the order page.





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