

Food For Thought

Tastes of the South Bay serves up popular recipes and a sense of neighborly love.

WRITTEN BY KELLY DAWSON



PHOTOGRAPHED BY J.P. CORDERO

From first bite to final scrape, *Tastes of the South Bay* is about familiarity. This 350-page cookbook, which was published by the philanthropic group Sandpipers last fall, is a compilation of recipes featuring area chefs who wish to share their popular menu items with fellow locals. As those neighbors follow step-by-step guides on everything from cocktails and appetizers to entrees and desserts, they do so in the ease of their own kitchens.

“We showed off items that we’ve gotten a great response from,” says chef, restaurant owner and *Top Chef* runner-up Brooke Williamson. Brooke’s beach-inspired recipes—like grilled oysters with toasted prosciutto or a serrano chili and watermelon margarita—are taken from the menus of her restaurants: Hudson House, The Tripel and Playa Provisions.

Since its start during the Great Depression, Sandpipers has produced 12 cookbooks that give all profits to South Bay residents in need. For *Tastes of the South Bay*, the most recent endeavor, Sandpipers approached 15 chefs for ideas on dinner parties, backyard barbecues, date nights and more. Now the herb-crusted rack of lamb from Chef Reggie Thomas of Kincaid’s, the blueberry scones from Chef Laura Mandracchia of Cake Bakeshop and the pepita-crusted mahi mahi from Chef Chris Garasic of Zinc at Shade Hotel can be made at home.

“To me, food is something that brings people together and evokes fond memories,” says Greg Hozinsky, executive chef and partner at The Strand House, who contributed a dinner menu that includes baked sea bass with bouillabaisse broth.

But perhaps it’s not just that a cookbook owner can channel the creativity of a well-known chef or get a peek inside their favorite restaurant’s kitchen when reading the recipes. *Tastes of the South Bay* is also about community. “The South Bay sticks together and loves its people and supports its people, and I wanted to be a part of it,” says Chef Brooke.