

Celebrity Interview: Chef Byron Talbott Talks Lunch Foods & Date Night Desserts



Interview by [Lori Bizzoco](#). Written by Ashley Johnson.

Chef Byron Talbott is one of the most popular cooks on the internet, garnering a total of 1.4 million subscribers on YouTube. He serves not only good looks on the video-sharing website, but also serves up a mean dish of chicken milanese. From the main course to dessert, this celebrity chef has [food tips](#) and tricks, whether it be for ratatouille or churro bites.

Celebrity Chef Interview: Byron Talbott Talks Lunch Foods & Cooking For His Wife and Kids

In a recent [celebrity interview](#) with *CupidsPulse.com*, Talbott talked about his fresh culinary creations and new collaboration with Hillshire Farm. The chef has created a line of Hillshire Farm-based sandwiches for everyone to try! Some of the classics that he has recreated include the Portland Italian Grinder and Spiced Cubano. In addition to admiring savory sandwiches, he talks about lunch with his children and some of the craziest dishes he's ever made.

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While sandwiches can be one of the simplest foods to make for lunch, Talbott considers them the most important! "I always think that lunch is probably more important than breakfast in the sense that everyone is looking forward to their lunch break," he says. The chef explains that his spread of sandwiches can be a healthy option to make at home with your wife or for your kids, as they contain no preservatives, and no nitrates or artificial flavoring. While these sandwiches are healthy, that certainly does not mean that they are not delicious! Talbott explains that you can switch it up and use different meats to make certain classics like the Spiced Cubano. The chef recommends the classic be served with Hillshire Farm's sliced honey ham and premium carved honey ham and adds that it of course cannot be complete without butter pickles, spices, and cheese! It is classics like these that "warm the soul," according to the YouTube star.

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When the celebrity chef is not making lunch for his kids, he is usually trying to impress his wife with a fancy dessert. Soufflés are an iconic dessert for any occasion, however the chef says that they can be quite tricky to bake. “Soufflés, they’re like hit and miss... macaroons they’re a hit or miss,” he says. So, if you are looking for date ideas on how to impress your loved one, maybe hold off on the baked egg-based dish. While he has had plenty of culinary failures in his life, he says “you just learn and go.” The well-seasoned chef is also not the only chef in his household. His wife, Rachel, also knows her way around the kitchen, as the two met in culinary school when they were younger. Together, they take turns in making the best, most healthy meals for their kids!

Keep up with Byron on Twitter [@ByronTalbott](#) and [Instagram](#)

For more videos from [CupidsPulse.com](#), check out our [YouTube channel](#).

Food Trend: Yummiest Low-Calorie Desserts, And They’re Vegan!





B

y [Jessica Gomez](#)

The hardest part of dieting for many of us is the process of giving up the unhealthy deliciousness we love! However, there are ways to get around this! Instead of cutting out all sweets, go for low-calorie ones. Our favorite stars do it! They fit scrumptious desserts into their celebrity diet while keeping their calorie intake low, and still have that great celebrity body. So, we want in! Be ready to indulge in healthy deliciousness.

Check out the latest food trend in the form of some of the most mouth-watering low-calorie vegan desserts out there!:

The following recipes are to die for, and they're both vegan and healthy (as far as desserts go, anyway)!

[Peanut Butter Pie](#): Do you love peanut butter? Do you love pie? Then you're gonna love this. Annie, a weight-loss expert, Holistic Health Coach, and PhD student at UT Austin, believes this is one of her best baked goods yet! This has a serving size of eight, and only contains about 62 calories per serving!

[Skinny Chocolate Milkshake](#): Do you love chocolate? Do you love shakes? Well, we have a treat for you that's only 49 calories! Say what?! It's also gluten and sugar free, with low carbs. This is a flavorful drink with the thickness that matches a "regular shake." Also made by Annie, it's just a healthy piece of deliciousness.

Related Link: [Celebrity Chef Recipes to Help You Eat Healthy This Year](#)

[Dark Chocolate Cherry Bark](#): Do you like a nutty dessert? A fruity one? Alyssa Shelasky of *Apron Anxiety* and *New York Magazine's Grub Street*, created a combination of both! And it's only 95 calories per serving! Learn how to make it on the site by clicking the link above. Once there, scroll down, as it's the fifth recipe. This seems new and exciting!

[Mini Vegan Strawberry Cheesecakes](#): Do you love strawberry? Do you love cheesecakes? Then here is a mini treat made up of only 10 -calories! Jenny Sugar from *Popsugar* states that these are easy to make. Enjoy this creamy, fruity treat. They're also very cute, so save them for yourself or bring them out during a party or get-together.

Related Link: [Food Trend: Meal Ideas On the Go](#)

[Coconut Macaroons](#): Do you love coconut? How about macaroons? These are gluten-free, and are only 30 calories per serving! They're on the dry side, as well, making them safer to pop in your mouth without worrying about an excessive amount of calories. Katie, proud healthy dessert blogger, loves chocolate, and believes "in eating dessert every single day."

With that being said, we should definitely trust what she's talking about when it comes to these macaroons.

Which of these are you excited to try? Share below!

Celebrity Chef Recipes For a Vegetarian Thanksgiving



B

y [Rachel Sparks](#)

Whether it's a dietary choice or a doctor's demand, we're bound to know someone who needs a meatless option for

Thanksgiving. Even if you want to do your traditional meals, try one of these [celebrity chef](#) recipes to add a savory vegetable dish to your dinner spread. These recipes will give you a head start on shedding those winter pounds without sacrificing flavor. If you don't try one of these recipes for Thanksgiving, they serve as a great winter [date night](#) idea.

These vegetarian celebrity chef recipes are about to start new Thanksgiving traditions!

Take a vegetarian to a restaurant and nine times out of ten the only option on the menu is a salad sans meat. A lack of options to satisfy your herbivore can certainly ruin a romantic evening together. Providing nutrients for a vegetarian without being monotonous or just dumping a bunch of vegetables on a plate can be challenging, but we're here to help. A variety of produce and grains adds flavor. Relying on mushrooms, grains, and legumes add protein. Besides stews and salads, roasting, sautéing, braises, and cream-based entrees can help provide your family with a dish to make them smile. When you have your Thanksgiving meal, you want to be the best host and cater to everyone's needs. Check out our favorite vegetarian recipes for this Thanksgiving!

1. [Butternut squash vegducken](#): Have you heard of turducken? It's all the rage for the adventurous Thanksgiving chefs. Here's the veg-head friendly version. Layered with winter and summer squashes, it's a balance between hardy winter flavors and the light summer palettes. Stuffed with mushrooms and cranberries, it's protein-packed while still familiar to the traditional Thanksgiving flavors. It's the perfect replacement for your turkey.

Related Link: ['The Chew' Host Carla Hall Talks About](#)

[Thanksgiving Dinner Dinner & Date Night](#)

2. [Winter squash soup & apple soup](#): Winter squashes like acorn and pumpkin are naturally sweet. Pair it with delicate fruits like apples or cranberries, toss with a cream or soft cheese and you have a light but flavorful fall-inspired soup. Top with walnuts or pecans. It's a great starter for everyone around the table.

3. [Autumn vegetable patties](#): With family visiting, Thanksgiving tends to be a dressed-up formal occasion for the family. Despite this, dinner rolls and breaking the wish-bone make some food finger food, and we can't leave the herbivores out. Made with sweet potatoes and cannelloni beans, this is a nutrient heavy dish. Serve as an appetizer for everyone or the main course for your vegetarian friend.

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4. [Roasted Squash with Shallots, Grapes, & Sage](#): Are you seeing a trend here? Winter squashes and fruit pairings are the ultimate autumn and winter flavor palettes. If you've never worked with sage, it's a savory, light fall herb, a lot like thyme. Serve the squash halved and stuffed for a fork-able dish full of fall.

5. [Harvest Tart with Pumpkin & Peppers](#): What Thanksgiving meal is complete without pumpkin? We're taking things for a spin and going savory instead of sweet for this vegetarian entrée. Serve as large pie or in individual bowls. This is a fun dinner alternative to the Thanksgiving pie.

What family-famous recipes have you developed to survive a [vegetarian meal](#)? [Share your recipes below!](#)

Celebrity Chef Recipes to Help You Eat Healthy This Year



B

y [Rachel Sparks](#)

Winter blues are on their way out, but some of that extra insulation you may have packed on over the holidays is still sticking around. We fully believe in your ability to accomplish your New Year's resolutions, so we're going to help you with those health goals. These [celebrity chef](#) recipes are the perfect inspiration to help you feeling clean and energized. Plus, they're the needed accompaniment to your fitness plan.

These celebrity chef recipes make eating healthy seem **glamorous!**

You may not be the next [Gwyneth Paltrow](#) in the kitchen, but these celebrity chef recipes are great references to get you started on a sustainable food journey. Healthy food doesn't mean a bland experience. These recipes will make you feel like you'll be ready to deck out in [celebrity style](#):

1. [Tom Colicchio's Roasted Chicken](#): The majority of us enjoy chicken as a regular staple for our families. Chicken is a great choice of protein while you're trying to be healthy; be conscious of how you choose to cook the meat. Frying, of course, is not the cleanest option. Roasting in the oven is not only healthier for you, but it's easy and delicious. Brown the skin on the stove top for extra flavor, or keep the oven on low for a juicy bite with a crisp skin. You won't want to use any other method for cooking chicken again.

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2. [Jason Franey's Mustard-Glazed Black Cod](#): Fish is a clean and delightful alternative to traditional animal proteins. Don't be afraid to add variety to your meals. Fish contains healthy and happy minerals, such as Omega-3, which fights heart disease, high blood pressure, depression, and anxiety. Fish cooks for less time, so it's a healthy and quick option when you forgot to set meat out to thaw. Try sautéing, grilling, roasting, or steaming for healthy and easy ways to cook fish.

3. [Leah Chase's Gumbo z'Herbes](#): We're throwing it back to the Meatless Monday trend, and there's a reason. Cutting meat out for a meal helps cleanse the body and gives you more energy for endurance-heavy workouts. The plus side: this Louisiana classic is a real treat. The heat from the cayenne and paprika

create a pleasant warm feeling and the slow-cooked greens are the savory staple of the South. With all this flavor you won't even know it doesn't have meat. The secret to good ole' Southern cooking: low and slow. This is definitely a recipe to add to your crockpot repertoire.

Related Link: [Find Your True Weight with the Incredible Dukan Diet](#)

4. [Herby Barley Salad with Butter Basted Mushrooms](#): Don't be fooled by the words salad and mushrooms. This is a delicious and protein-packed lunch. We love starches, but they don't love us. Try switching out standard carbs like rice with protein-heavy alternatives, such as quinoa, barley, or oats.

5. [Jonathon Brooks Ramen](#): Forget the old cup of noodles. Authentic ramen is packed with nutrients. The combination of the capsaicin from chiles, the zing of brightness from limes, cilantro, and stock feel like the cure for any illness. It's the perfect way to start a day when you feel down or the best way to end a day of too much fun. It really is one of the best ways to fill yourself with the most nutrients.

What secret recipes do you break out when you're trying to eat **healthy**? **Share below!**

5 Celebrity Chef Brunch Recipes to Try This Weekend





B

y [Rachel Sparks](#)

Brunch is the perfect way to recover from a late night or the best way to start a late morning. Often starring traditional breakfast proteins such as eggs, bacon, or ham, brunch is a more filling option than breakfast and more savory than a light lunch. Try these recipes this weekend to help you, and anyone else, have a speedy recovery from weekend festivities or as the start (or end) of a weekend [date idea](#).

Try these five celebrity chef recipes for your Sunday brunch this weekend!

1. [Sarabeth Levine's Goat Cheese & Arugula Frittata](#): There's something about the word "frittata" that scares people, but you shouldn't worry. Frittatas are one of the easiest, low maintenance egg-based meals you can make. Scramble the eggs in a bowl, pour into an already warm pan, toss in goat cheese

crumbles, arugula, and seasoning, and bake on low for thirty minutes. It's easy but delicious.

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2. [Suzanne Goin's Breakfast Sandwich](#): This open faced sandwich features brioche, prosciutto, gruyere, and a fried egg. All that means is fancy bread, pork, and cheese served with a fried egg on top. Sound fancy with this fast, high quality breakfast sandwich. Add arugula for a sprig of green and a slice of tomato for an extra juicy, savory bite.

3. [Sam Crannell's Poached Egg Over Roasted Asparagus and Ham](#): This brunch is worthy of a white tablecloth and a mimosa. Slow cook the ham to help it soak up all of its own fat for a tender texture and rich flavor. Blanch (a fancy term for partially cooking in a boiling pot of water) the asparagus and then sauté to help them remain crisp even as they brown. Top with a poached egg. Once you crack open that extra runny yolk, you'll have a plate worth licking.

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4. [Classic Israeli Shakshuka](#): This Israeli classic is as easy to make as the frittata. The traditional recipe is eggs poached in a tomato sauce, served family-style in the cast iron pan. Make it more brunch-like with shreds of ham, sliced arugula, and goat cheese crumbles. Any variation you make will be delicious!

5. [Alton Brown's Eggs Benedict](#): If you haven't heard of Alton Brown the food genius, you're missing out. Aside from his food science shows, Brown is known for his shows *Cutthroat Kitchen* and *Iron Chef*. His resume is intimidating, so we trust him with this classic. The trick for Eggs Benedict is perfecting the Hollandaise sauce, so be prepared to have a carton of eggs (or two) as you learn. But once it's perfected,

this is the celebrity status brunch everyone will love.

What are your all-star brunch dishes? Share your recipes below for more mouth-watering ideas to try!

Celebrity Chef Recipes to Try this Holiday Season



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by [Rachel Sparks](#)

As if you aren't busy enough decorating the house, caring for

visiting family, and trying to find the perfect gift, holiday dinner parties are the last thing you have the energy to prepare for. Celebrity chefs at popular restaurants have upped the ante with their gorgeous and unique plates, but some have been generous enough to share their secrets for easy prep-to-plate recipes to help you find the time to join the holiday fun.

Try these easy celebrity chef recipes for this holiday season to make meals at home taste like something from a celebrity restaurant.

Try this menu top to bottom to find that much needed time for you and your family during the holidays, or as a menu for a nice winter [date night](#).

1. [Chef Daniel Boulud's Braised Carrots with Thyme](#): Wait. Carrots as an appetizer? Yes. You haven't tried these. Thyme and carrots have a natural affinity for one another that makes these flavors best friends. Trust us. Braise, sauté, or our personal favorite: oven roasted. For a real treat, add brown sugar or maple syrup to the carrots in the oven for an extra burst of savory caramelization.

Related Article: ['The Chew' Host Carla Hall Talks About Thanksgiving Dinner and Date Night](#)

2. [Chef Joël Robuchon's Two-Mushroom Velouté with Crème Fraîche](#): The hardest thing about this dish is the French pronunciation. Once you get that down you can impress your friends with this super easy soup. Velouté is the French term for brown gravy. Add crème fraîche (the whipped cream of cheeses) and voilà: an earthy, savory variation of the

standard cream of mushroom soup.

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3. [3-Ingredient Turkey with Sage and Orange](#): As part of a three-ingredient series, this dish from *Epicurious.com* is an easy way to mix up a Thanksgiving tradition. Sage, a classic cold-weather herb, is brightened by the juxtaposition of the sweet and tangy orange.

Related Article: [Top 10 Halloween Treats for Your Mate That Won't Ruin Their Waistline](#)

4. [Bratäpfel mit Walnusseis](#): Say what? Translation: walnut stuffed baked apple in a white wine bath. We're leaving France and heading east to Germany for this boozy dessert. No holiday is complete without apple somewhere and this three-ingredient dessert is an easy toss-in-the-oven type that lets you schmooze after a scrumptious dinner.

5. [Cran Royale](#): What better way to end the night than with a much-deserved cocktail? This menu hasn't used the holiday staple of cranberries yet, but for good reason. Fifteen minutes gives you a homemade cranberry syrup to personalize this classically-flavored cocktail for the holidays.

What are your secret survival recipes for the holidays? Share them below.

Celebrity Chef Recipes for The Perfect Breakfast In Bed



B

y [Marissa Donovan](#)

Having breakfast in bed is a fun treat to experience as a couple. Whether you plan on celebrating an anniversary or surprising your loved one, it's a special meal that will bring you closer together. Find out what kind of breakfast foods your partner enjoys eating and see if our recommended [celebrity chef](#) recipes will match you and your partner's taste buds!

Wake up with the chickens and try these easy breakfast in bed worthy dishes!

1. [Ree Drummond's PB&J Streusel Muffins:](#) Try this lunchbox

spin on English muffins to start your day. The gooey jelly and peanut butter will melt in mouth your mouth with each bite you take!



Photo :

<http://thepioneerwoman.com>

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2. [Jamie Oliver’s Almond, Banana & Passion Fruit Smoothie](#): This fruity smoothie will be the best pick-me-up for you and your partner to drink. Get a tall glass make sure to get two drinking straws!



Photo :

<http://www.jamieoliver.com>

Related Link: [Date Idea: Homemade Smoothies](#)

3. [Anne Burrell's Fingerling Home Fries](#): Save room on the side of your plates for these delicious home fries! Bring napkins and a bottle of ketchup for the greasy goodness this side dish!



Photo: Foodnetwork.com/

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4. [Martha Stewart's Poached Eggs with Yogurt and Spicy Butter](#): This eggcellent breakfast meal is sure to brighten you and your partner's morning! Although Poached Eggs can be tricky to make, Martha Stewart's recipes will make this easy for any breakfast fan.



Photo:

<http://www.marthastewart.com>

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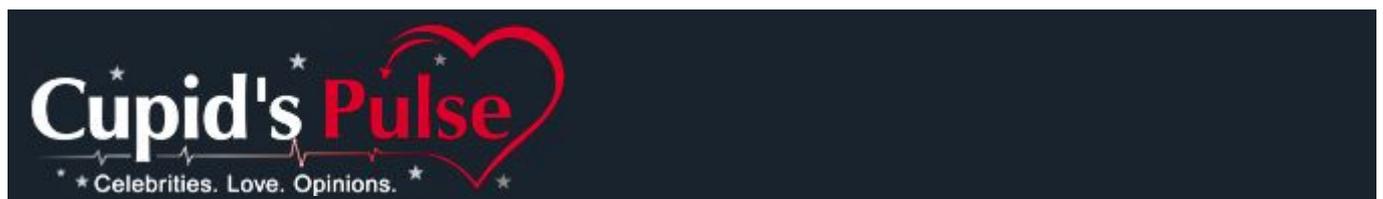
5. [Rachel Ray's Monte Cristo Waffle-Wiches:](#) This breakfast sandwich will blow your mind. This recipe combines two breakfast classics into one meal. You and your partner will most likely want to make more than just one for each other.



Photo: Rachaelray.com

Which one of these recipes will you be trying for your breakfast in bed meal? Let us know in the comments!

5 Celebrity Chefs' Signature Dishes You Can Make At Home





B

y [Marissa Donovan](#)

Getting into the colder months can put you in a lethargic mood. Cooking for yourself or your family becomes harder and sometimes the usual pizza or take out seems like the quickest way to make everyone happy. During these upcoming winter months, don't fall into the routine of ordering out! Instead, try these warm recipes to lift your family's spirits!

Try these yummy celebrity chef [food](#) recipes for your next family meal!

[Mario Batali's Tomato Focaccia:](#) Instead of ordering pizza, make a fresh pizza-like dish that your whole family can pull a part and enjoy! Put on additional toppings in case your family wants a little more than just tomatoes.



Photo: mariobatali.com

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[Ina Garten's Herb and Apple Stuffing](#): Get ready for the winter holidays or prepare comfort food that your family can devour. This recipe can also be paired with a roasted turkey or chicken!



Photo: Foodnetwork.com

Related Link: [The Chew' Host Carla Hall Talks About Thanksgiving Dinner and Date Night](#)

[Jamie Oliver's Sweet Potato, Chickpea & Spinach Curry](#): Spice up your family's taste buds with with this celebrity chef dish! Make sure to buy a bag of tortilla chips or bread for this warm meal.



Photo: jamieoliver.com

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[Trisha Yearwood's Chicken Tortilla Soup](#): Ditch your can of chicken noodle soup, and switch up your family's expectations with this fun and tasty recipe! This dish will sure to make your family ask for seconds.



Photo: Foodnetwork.com

Related Link: [How Celebrity Chefs Love Their Mates With Food](#)

[Ree Drummond's Nutella Wontons](#): Try making this rich fried dessert after your family finishes dinner. This dessert is best served with a small dish of vanilla ice cream.



Photo: Thepioneerwoman.com

Which of these celebrity chef recipes do you plan on trying first? Let us know in the comments!

Host the Perfect Celebrity-Style Dinner Party with These Celebrity Chef's Favorite Recipes





B

y [Marissa Donovan](#)

Summer is great for family barbecues and outdoor dinner parties. You probably have family visiting from far away, or friends who would love to get together for a meal. Sometimes going to a chic restaurant during these busy months isn't worth the wait. Treat your family and friends with these [celebrity chef](#) recipes.

Try these unforgettable celebrity chef recipes to make your friends and family feel like celebrities too!

1. [Martha Stewart's Lemon-Poppy Seed Buttermilk Biscuits](#): As much as anyone enjoys dinner rolls, they can be very predictable. Try Martha Stewart's lemon-poppy seed buttermilk biscuits for a change in expectations. Add butter or a sweet

jam to these biscuits as a starter for your meal.



Photo: Armando
Rafael/marthastewart.c
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2. **[Giada De Laurentiis Italian Pasta Salad:](#)** This easy to make pasta salad is an appetizing side. It embodies a savory antipasto platter with it's many meats and cheeses. Your guest will be asking for seconds from this recipe!



Photo: Elizabeth
Newman/giadzy.com

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3. [Art Smith's Southern Oven Unfried Chicken:](#) Your guests will be licking their fingers over these delicious chicken wings. This recipe was even featured on an episode of Oprah! These wings will go great with ranch dressing or just by themselves.



Photo:
iamthemidnightchef/Instagram

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4. [Aarón Sánchez's Charred Corn with Cheese & Chili-Lime Butter:](#) Try this corn on the cob that has an extra kick of flavor. This recipe allows you to cook outside by using a grill to help season the corn. After trying this recipe, you might not want to go back to regular corn again!



Photo: Victor
Protasio/People.com

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5. **Jamie Oliver's Rhubarb Sorbet with Pistachio Brittle:** Hopefully your guest have saved room for this sweet treat! Rhubarb is a sweet and sour plant that makes the perfect taste for sorbet. The pistachio brittle is the finishing touch to this desert. You will have to make this desert the night before the party to allow the sorbet to freeze completely, but don't let that stop you from trying this exclusive desert!



Photo:
dasknusperstuebchen/Ins
tagram

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What are your favorite recipes to use at dinner parties? Share yours in the comments so our readers can try them!

Famous Restaurants: Best Diners, Drive-Ins, and Dives in Rhode Island



by [Delaney Gilbride](#)

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If you're looking into booking a [romantic getaway](#) with your love this coming summer, we suggest looking into Rhode Island. Not only is this historic state surrounded by sandy beaches, scenic bike trails, and weekly outdoor concerts, but Rhode Island has some of the best diners, drive-ins, and dives. Just ask celebrity chef Guy Fieri! The creator of the ever popular Food Network show [Diners, Drive-Ins, and Dives](#) continues to go back to Rhode Island time and time again to devour the absolute best food that the ocean state has to offer. If you and your boo are foodies that love romantic walks along the coastline, Rhode Island is the place for you!

Enjoy [date nights](#) at four of the best diners, drive-ins, and dives in Rhode Island featured on The Food Network by one of America's favorite [celebrity chefs](#) – Guy Fieri:

1. Evelyn's Drive-In (Tiverton, RI): Nothing is better than seafood with a view, which is why Evelyn's Drive-In landed the top spot on Guy Fieri's list of must-haves in Rhode Island. Located at 2335 Main Road in Tiverton, Rhode Island, Evelyn's is *the* place to be as summer comes into full swing. Their quirky menu and breathtaking view of the ocean continues to attract foodies from all over, especially after their debut on *Diners, Drive-Ins, and Dives*! Evelyn's is known for their fresh seafood including dishes such as Rhode Island chowder, clam cakes, lobster chow mein, and fried clams. Customers love soaking up the sun in their outdoor patio while sipping on cold refreshments and munching on delicious seafood. They truly have the taste and feel of summertime in New England – what could be better than that?

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2. Louie's Restaurant (Providence, RI): If you're looking for a reliable diner with delicious, affordable meals, Louie's Restaurant is the place for you. This famous family-owned diner has been open for more than 62 years and resides in the heart of Rhode Island at 286 Brook Street in Providence. Louie's is known as the place where you can get literally anything at any time. You want homemade lasagna at 5AM? Done. You want their famous granola pancakes at 2PM? Done and done. Guy Fieri dubbed Louie's BBQ chicken ravioli "off the hook" during one of his many visits to Providence – definitely intriguing! Although Louie's is known to be "the place to be" for college students around the area, they're welcoming people from far and wide to sit down and enjoy great food with reasonable prices.

3. Angelo's Civita Farnese (Providence, RI): Coming up on 100 years of service, Angelo's Civita Farnese continues to serve authentic Italian-American cuisine resembling that homemade taste you'd get in moms kitchen. Angelo's is located in the "Little Italy" of Rhode Island at 141 Atwells Avenue in Providence and their customers can't seem to get enough. While filming Diners, Drive-Ins, and Dives at Angelo's, customers explained that they can't help but come back time and time again for their fresh Italian food. Their signature dish, Braciola, continues to be a fan favorite served over homemade, authentic Italian noodles. This family restaurant does it right when it comes to genuine Italian food.

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4. Aunt Carrie's Restaurant (Narragansett, RI): Last but absolutely not least, you and your boo cannot go to Rhode Island without checking out Aunt Carrie's Restaurant. The eatery known for their clam cakes is located at 1240 Ocean

Road in Narragansett, Rhode Island and you'll be missing out if you don't stop by! Their star attraction, the clam cakes, are made with the freshest clams. The fan favorite for the past 90 years is made in a heavy duty cement mixer which is then fried to the customers fancy. Enjoy the cakes to the fullest by dipping them in Carrie's homemade clam chowder and – voila! A perfect combination of seafood to enjoy April through September.

Are you a Rhode Island foodie? Comment below with your favorite diners, drive-ins, and dives in the area!

Celebrity Chef Richard Blais Makes a Five Star Team with BLACK+DECKER and George Foreman





B

y [Josh Ringler](#)

Celebrity chef and TV personality, Richard Blais has teamed up with BLACK+DECKER and George Foreman to add three new products to the food-making industry, including the BLACK+DECKER Performance Convection Countertop Oven, George Foreman Grill & Broil and the BLACK+DECKER 11 Cup Dicing Digital Food Processor!

Celebrity Chef Richard Blais is here to enhance your kitchen!



NEW YORK, NY – JULY 13:
Chef and TV Personality,
Richard Blais, teams up
with BLACK+DECKER and
George Foreman to debut
three new products @ the
BLACK+DECKER Performance
Convection Countertop Oven,
George Foreman Grill &
Broil and the BLACK+DECKER
11 Cup Dicing Digital Food
Processor on July 13, 2016
in New York City. (Photo by
Cindy Ord/Getty Images for
Spectrum Brands)

At a special event, the Blais crafted some five star dishes for those in the audience! Using the brand new appliances from BLACK+DECKER and George Foreman, the celebrity chef made Pineapple & Jicama Salsa, Onion & Goat Cheese Tarts and Turkey Steak with Cranberry Mole. The reviews were two thumbs up!

We highly recommend that you try out these new appliances at home, and we are sure you can find a great dish to make. Who knows, maybe you could even become the next celebrity chef with the dishes you create using the BLACK+DECKER Performance Convection Countertop Oven, George Foreman Grill & Broil or the BLACK+DECKER 11 Cup Dicing Digital Food Processor! These products will certainly add some versatility to your kitchen.

For the latest on famous restaurants, check out one of Cupid's newest sections, [Food](#).