

## Featured Chef: Steve Freidkin

Written by Interviewed by Melissa Larsen

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*Photography by Jackie Mercandetti*

#### **How did you get your start in the restaurant business?**

My family owned delicatessens in Louisiana in the mid 1960's, where I worked from the time I was 10. I cooked at the original Steak and Ale in Dallas while in college, and later ran kitchens for Victoria Station in the Pacific Northwest.

#### **What is your favorite Valley restaurant, besides your own?**

Christo's Ristorante.

#### **What is your favorite dish at your restaurant?**

Smoked prime rib.

#### **What is the most memorable meal you've ever had?**

Dinner at the Captain's Table at Commander's Palace in New Orleans.

#### **If you could have anyone visit your restaurant, who would it be?**

I would like for my parents (who passed away many years ago and got me started in this business) to see what we've accomplished at TEXAZ Grill.

#### **Name three ingredients that you have at home at all times.**

Tillamook sharp cheddar, TEXAZ Grill BBQ sauce and hot country sausage.

#### **What is your favorite bottle of wine or cocktail?**

Tito's Vodka on the rocks with a pickled okra garnish.

#### **What do you like to do in your free time?**

Cook for my wife and son, and go fishing.

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