

Chef Chris Grauwiler

900 Degrees Wood Fired Pizzeria

50 Dow St, Manchester, New Hampshire
1 Brickyard Square, Epping, New Hampshire | www.900degrees.com

This Neapolitan-style pizzeria serves authentic entrees, appetizers, salads, wood-fired pizzas, desserts, and a huge selection of wine, beer and cocktails. Zagat just named their "Bella Cosa" pie the best pizza in New Hampshire.

trained under Chef Kurt Guttenbrenner, of Wallse, in New York City and Mark Biroc of Exquisite Entertaining of NYC and NJ. I worked at Tavern on the Green as Banquet Chef. I have worked in and also owned my own catering firms and cheffed at the Michelin Star restaurants in NYC since 1997. Honing my skills, I opened the Hotel on Rivington, Southern Hospitality, and Flame Deal catering. I also ran the Brother Jimmy's commissary on the Westside on 11th Avenue, and was recognized as a top ten new restaurant chef at the Ivy Inn in Hackensack, NJ.

Do you have a goal for your restaurant?

We want to build on our reputation as a quality purveyor of gourmet Neapolitan pizza and enhance that concept to offer other superior entrees that satisfy our clientele. We'll take the highest quality ingredients, along with the best available exclusively wood fired ovens, and blend them into very memorable combinations.

What has been the biggest pleasure for you as a professional chef?

One of my greatest pleasures is mentoring young chefs and watching them grow and develop their skills in the kitchen. It is a personal goal of mine to always strive to be a very talented chef and to pass on the knowledge that has been given to me.

Imagine yourself in another career. What would it be?

If I had another career choice it would be playing professional football for the NFL. I love to score touchdowns . . . there is no better feeling than catching a pass for a touchdown. Seeing a smile of appreciation on a diner's face is a close second.

Your thoughts on food as community glue?

I think the dinner table explains it all. After a long day of work, we all sit down with family and friends to eat good food and discuss how our day was spent.



Red
Mussels

Red Mussels

- 2 tablespoons extra virgin olive oil
- 2 tablespoons minced garlic
- 1 cup red wine
- 2 cups marinara
- 3 pounds mussels, cleaned
- Salt and black pepper, to taste
- 6-8 leaves basil, cut into chiffonade*
- 6-8 lemon wedges
- 6-8 slices rustic bread (such as ciabatta),
grilled or toasted

1. Heat olive oil in a large, deep skillet over medium-high heat. Add garlic and cook for 10 seconds, until fragrant and barely beginning to brown.

2. Add red wine and cook for about 30 seconds, allowing a little of the alcohol to cook off. Add marinara and stir to combine. Increase heat to high, add mussels, cover and cook for 5 to 7 minutes, until mussels are opened.

3. Using tongs or a very large spoon, remove mussels to a large serving bowl. Taste the broth and add salt and black pepper if needed. Pour broth over mussels. Sprinkle with basil. Serve immediately with lemon wedges and grilled bread on the side.

*Note: To chiffonade leafy herbs and greens, stack leaves, then roll up leaves tightly like a cigar and slice very thinly to form delicate ribbons.

Serves 4 to 6

Bread Pudding

1 loaf of Italian bread, cut into cubes
(4–5 cups)
2 eggs
2 cups milk
1 cup brown sugar
½ teaspoon salt
1 teaspoon vanilla
Maple syrup, whipped cream and thinly
sliced apples, for garnish

1. Preheat oven to 350°F. Lightly grease an 8" x 8" baking pan with butter. Place cubed bread in pan.
2. In a large bowl, whisk together eggs, milk, brown sugar, salt, and vanilla. Pour mixture over bread, pressing the cubes down so they are completely saturated with the custard. Let sit for 30 minutes, pressing the bread down every few minutes.
3. Bake pudding for 45 to 55 minutes, until just set and golden brown. Serve warm with maple syrup, whipped cream, and thinly sliced apples.

Serves 4 to 6 ❁