

Tom Colicchio

Quotes

Thinking, Chef, Kids, School, Kitchen, Running, Jobs, New York, Want, Home, Years, Issues, Lunch, Firsts, Mean, Understanding, People, Curves, Sausage, Spices

I think steak is the ultimate comfort food, and if you're going out for one, that isn't the time to scrimp on calories or quality.

~Tom Colicchio

A steak needs fat to taste great.

~Tom Colicchio

I call all chefs cooks. They're all cooks. That's what we do, we cook. You're a chef when you're running a kitchen.

~Tom Colicchio

Recipes tell you nothing. Learning techniques is the key.

~Tom Colicchio

Every chef should have an understanding of pastries or desserts.

~Tom Colicchio

I know from personal experience, if a chef yelled at me in a kitchen, the first thing I'd want to do is hit them with a pot.

~Tom Colicchio

I think the most effective way to run a kitchen is to teach, not to just yell.

~Tom Colicchio

In an ideal world for me, school lunch would be free for everybody.

~Tom Colicchio

Once you have your basics down, you can start breaking the rules.

~Tom Colicchio

I hate okra and grated mountain yam for the same reason. They're both slimy.

~Tom Colicchio

Mushrooms can be very fancy. It's the closest you can get to eating dirt.

~Tom Colicchio

One of the first jobs I ever had was opening clams in a seafood restaurant, so I'm pretty quick at it.

~Tom Colicchio

Men with shaved heads are always better. Just ask my wife.

~Tom Colicchio

'Chef' doesn't mean that you're the best cook, it simply means 'boss.'

~Tom Colicchio

You have to know the classics if you want to cook modern food.

~Tom Colicchio

I'd like to see 'Top Chef: Amateur'. Sometimes we have an amateur chef on the show and they just can't cut it against the pros but there are some great stories there.

~Tom Colicchio

Too often, chefs just want to experiment - they want to use liquid nitrogen before they know how to use heat.

~Tom Colicchio

I don't really like money - I like the things you can buy with money.

~Tom Colicchio

A lot of professions happen to be male-dominated because women drop out at a certain point. It's unfortunate.

~Tom Colicchio

Every season we try to do something new. And not for gimmicks. We

feel the show has to evolve and keep changing.

~Tom Colicchio

I can't deal with a lot of spice but I have to eat it. I pay the price - I'm on medication for heartburn, so that's how I deal with it.

~Tom Colicchio

I can't deliver lines, but I can talk about food all night long.

~Tom Colicchio

I get angry when I think that people are blatantly incorrect on matters of fact.

~Tom Colicchio

I know nothing about hip-hop... There's only so many times you can grab your crotch and prance around stage. I'm gonna get slammed now for this.

~Tom Colicchio

I think the patterns are set very early when the kids are young. But at the same time, there are some flavors kids just don't like.

~Tom Colicchio

In New York, I'll walk down the street and someone will say, 'Nice show,' and that's it. If I'm at a food festival, it's open season.

~Tom Colicchio

I have very good knife skills. I learned to butcher on my second job - I was 18 years old. Every other day we would break down six legs of veal.

~Tom Colicchio

People are not hungry because we don't produce enough. People are hungry for political reasons.

~Tom Colicchio

I know how to make sausage, and now that I've seen how laws are made, I'll stick with sausage.

~Tom Colicchio

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