

## 25 Chefs Share Their Favorite Cooking Lessons From Dad



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Dining & Drinking

*I cover all things food and drink in New York City and beyond.*



The best cooking tips from dear old dad, from searing the perfect steak to learning from your mistakes GETTY

While many chefs credit their [mothers](#) as the inspiration for pursuing a culinary career, for others it was their fathers that took charge of the home kitchen and taught them invaluable lessons that continue to influence their cooking styles and approach to hospitality. In honor of Father's Day weekend, I asked chefs from across the U.S. to share their favorite cooking lessons they learned from their dads. Here's what they had to say:

**Gavin Fine, owner of [Fine Dining](#) restaurant group and co-founder of [Roadhouse Brewing Co.](#)**

“My dad always encouraged me to try all the best foods whether it was Chicago hot dogs in my hometown, pizza in NYC, pomme frites in Paris, ethnic street foods and of course a fine dining experience or two. The lesson was to try everything with an open mind and palate, and take what you learned from those experiences into our own kitchen to experiment with different dishes. His enthusiasm for food was contagious, and those experiences taught me the instincts I have today, experimenting with global flavors and creating flavor combinations with confidence.”