



Each month, we ask one of San Diego's chefs:

What do you do and how do you eat when you're out of the kitchen?

KEVIN TEMPLETON



Executive Chef, Barley Mash, Smoking Gun, Spill the Beans, <http://www.barleymash.com>

<http://www.thesmokinggunsd.com>

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Live: South Park

Work: Gaslamp

How Long: San Diego native

What kinds of meals do you eat at home? Most of the meals I eat at home are grilled vegetables that I pick up from the local markets in South Park. I love tossing them in balsamic vin, olive oil.

and herbs de province. I'll occasionally throw a little steak in the mix as well.

When you're out of the kitchen, where do you like to dine out? Any favorites? When I dine out, I usually like to go to more casual spots. My favorites are Tajima and Carnitas Snack Shack and El Paisa. Yum.

Where do you go for a drink? My new favorite spot to go for a drink is The Smoking Gun downtown. I'm a little biased because I am a part owner but it is really a fun place to grab a shot and a beer. I also love The Whistle Stop in South Park (near my home).

How do you like to spend your days off? I spend my days off either riding my motorcycle up the mountains or with my band Godhammered. We currently play about once a month around SD.

What made you decide to become a chef? I decided to become a chef in High School, which is when my passion for food took off. I mostly enjoyed the fact that food brought friends and family together. There was a huge social aspect to cooking that really attracted me to it. Food makes people happy.

What is your favorite thing about the San Diego culinary scene? My favorite thing about the San Diego culinary scene is the casual/no frills approach that most chefs present at their restaurants. San Diego has always been a relaxed beach environment. We have access to the best produce and seafood in the US/and Mexico. There are so many aspects to why this culinary scene is my favorite. So many different influences with pretty much year-round access to any type of fruit or vegetable. We are so fortunate where we live.

What kind of change do you hope to see? I would love to see is all of us jumping on this sustainability train. So many Chefs and San Diegans are passionate about reducing waste and practicing sustainability. We just need to keep pushing this and educating. It's very hard and expensive to eat organic and use only sustainable products but if we are educated, we can make less of carbon footprint. Start small and work your way up.