



Elements chef/owner wins Jersey Seafood Challenge

Published: Thursday, June 30, 2011, 3:20 PM



By Peter Genovese/The Star-Ledger

Sixteen chefs from all corners of the state competed in the Jersey Seafood Challenge at the governor's mansion today.

The winner came from just down the road.

Scott Anderson, chef/owner of Elements in Princeton, nabbed top honors in the prestigious competition, hosted by First Lady Mary Pat Christie.

Anderson's winning entry was fluke with garlic scapes, panko, arrowhead cabbage and a herbaceous vinaigrette. Why did he enter that dish in the competition?

"Squash are local and very in season, and the fluke season started not too long ago," the chef explained.

The 16 chefs cooked their dishes on a patio behind Drumthwacket; Anderson joked that it was "kind of like doing a high-end tasting dish camping."

Anderson will represent New Jersey in the Great American Seafood Cook-Off in New Orleans in August. He said he is "excited" about going to the Big Easy - especially since he's never been there.

Christopher Albrecht of Eno Terra in Kingston took second place with his big eye tuna, rainbow Swiss chard and heirloom tomatoes, while Kevin Guinta of the Plate American Cafe at the Trump Taj Mahal in Atlantic City took third place with his pan-seared black bass, braised Swiss chard, blue crab and corn fried blossoms, Jersey devil crab and tomato bouilli.

Judges included David Burke of Fromagerie in Rumson; Jim Weaver of Tre Piani in Plainsboro, Gary Giberson of the Lawrenceville School, Ed Coss of the Milford Oyster House and the Star-Ledger's Peter Genovese.

The event was coordinated by the New Jersey Department of Agriculture.

