



Ronald McDonald House Charities of San Diego *Cooking with Love*—Jesús González

On January 24th, 2010 Chef González will inaugurate the 2010 *Cooking with Love* Series in the state-of-the-art kitchens at the *new* Ronald McDonald House San Diego. Beginning at 3:00 p.m. Chef González will instruct participants and guests in the secrets, techniques and process involved in preparing a three-course meal: *Beet Salad with Pine Nuts and Goat Cheese* featuring roast pine nuts, oranges, and goat cheese; *Eggplant Parmesan* with fresh herbs and plump eggplants; and *Chocolate Spa Mousse* made from Chef González' secret ingredients.



Creative Chef Jesús González led the culinary team at the legendary destination spa Rancho La Puerta, where he was the main teacher at their cooking school, *La Cocina Que Canta*. Chef González's hands-on and demonstration classes in *La Cocina's* state-of-the-art teaching kitchen offered guests an entertaining cooking experience that was educational, encouraging, and delicious. All hands-on classes ended with a lunch or dinner feast of the students making. In addition to his teaching experience, Chef González had been responsible for the delivery of more than 750,000 entrées throughout his career. Prior to his experience at Rancho La Puerta, Chef González was a member of the culinary team The Golden Door Spa in Escondido, California. For 14 years he worked side by side with famed spa chef Michael Stroot.

A native of Mexico City, Chef González joined Rancho La Puerta as Creative Chef in 2004 where he helped develop hundreds of new recipes and completely revise the spa menu. He is known for his organic, lacto-ovo-vegetarian menus which also feature fresh seafood. In addition to his tutelage under Chef Stroot, Chef González credits his mother as being a great culinary mentor. Growing up at her side and touring the legendary markets of his native Mexico City, he absorbed her passionate focus on quality, freshness, colors and deep, rich tastes.

In his classes, Chef González emphasizes flexibility and creativity based on what is fresh. He has mastered the art of adjusting and changing the ingredients in his recipes with the seasons—a knack he shared with students through his techniques and philosophies which turned them into better cooks un-reliant on exact recipes. Recently featured in *Food + Wine, Los Angeles Times, Town and Country Travel, Relish*, and *Spa*, among other publication and television appearances, Chef González was one of two invited chefs featured during the 3rd Annual Mexico Wine and Food Festival hosted by COPIA: The American Culinary Center for Wine, Food and Art in Napa Valley, California.

Tickets are \$75 to participate and \$50 to observe.

To RSVP, please contact Sarah Lara-Toney at (858) 598-2445 or email SLara-Toney@rmhcsd.org



Cooking with Love – Benefitting the families who call the Ronald McDonald House their home during a very challenging time.