



About Sheila ~

Like most food bloggers I am a lifelong foodie and began cooking professionally during high school in the kitchen of a nearby hotel. This led me to attend Cornell's Hotel School where I greatly broadened my food prep and food science knowledge. After a hiatus in the hotel finance world, I began making my way back to my true passion of cooking and teaching. After a stint at Williams-Sonoma as a Culinary Associate running their cooking classes and teaching at a local cooking school for children and adults, I landed at Christopher Kimball's Milk Street where I am a teacher in the Milk Street Cooking School. At Milk Street I have been exposed to amazing techniques and flavor profiles created by an incredible staff of recipe developers. I have also met and cooked with some wonderfully talented chefs/cookbook authors.

My goal is to bring this knowledge to you - hoping you will find new ideas for your everyday meals as well as some more challenging recipes for when you find yourself with more time to spend in the kitchen. I aim to appeal to both seasoned cooks as well as those who have just recently discovered their love (or need) for new cooking ideas and skills.

I hope you find the recipes and my "must haves" recommendations interesting and useful. I love to receive your feedback as well as questions regarding recipes so PLEASE contact me with those anytime. Suggestions on what you would like to see on the site are welcome too. Let's get *Whisking Together!*

~ Sheila