



Atlanta chef garners national honor

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By **Lucy Mercer**, Atlanta American Food Examiner

Joshua Hopkins, chef at Atlanta restaurant [Abattoir](#), has been honored as one of four "Chefs to Watch" in the Best New Restaurants 2010 list by Esquire magazine, announced in the November issue on newsstands now. For more than 25 years, Esquire has recognized the country's most outstanding eateries and chefs.

Chef Hopkins has received much acclaim for bringing "whole animal cuisine" to Atlanta in May 2009 with the opening of Abattoir, an innovative concept from Hopkins and chefs Anne Quatrano and Clifford Harrison. Named Restaurant of the Year and Best New Restaurant in 2009 by [Atlanta magazine](#), Abattoir avoids waste and uses every functional piece of the animal in dishes redolent of head cheese, innards, feet and tongue. Hopkins' dishes exude a rustic approach to preparing pork, beef and fish using the bold complexities yet simple flavors characteristic of French cooking methods.

With a number of valuable apprenticeships throughout his career but having never attended a formal culinary school, Hopkins credits chefs with whom he has worked alongside. Most significantly, Hopkins' mother was the leading force behind his love of food. Hopkins would help to prepare meals for his family, delving into the use of fresh ingredients, basic techniques and the uncomplicated flavor combinations of comfort food as a young boy. In addition, Hopkins attributes Anne Quatrano with helping him gain patience with food and continuing to refine his skills.

Most recently serving as chef de cuisine at [Bacchanalia](#), Hopkins began working at the restaurant consistently named one of the Southeast's best as a line cook in 2005. He was promoted to sous chef after just six months of showcasing his strong regard for seasonal ingredients and masterful presentations. Prior to working at Bacchanalia, Hopkins apprenticed with Maverick Southern Kitchens restaurant group in Charleston, S.C., beginning in 1998. There he served as a line cook at Slightly North of Broad and then opened High Cotton as the sous chef. A proponent throughout his career of Southern cuisine complemented by French cooking techniques, Hopkins' first introduction to the culinary arts was at the Capital City Club in Atlanta under Chef Christian Chemin.

Abattoir is located at 1170 Howell Mill Road in Atlanta. The restaurant serves dinner Tuesday through Saturday from 5 p.m. to 11 p.m. For more information, please visit www.starprovisions.com or call 404-892-3335.

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