



Chefs Share: Childhood Memories That Inspired San Diego's Top Dishes

Our earliest memories of food shape what we eat, how we cook, and for some skills chefs, what we do for work. I asked some of San Diego's best chefs to share their favorite childhood dishes and how those memories have inspired their current menus.

BACON-WRAPPED MEATLOAF



Bill Sauer – Courtesy Photo

Bill Sauer of The Duck Dive takes inspiration from his mother, who he says “was a very good cook. She made basic food, but always created everything from scratch. Dishes like Salisbury Steak, meatloaf and cinnamon rolls were her specialty.” With a nod to his mom’s meatloaf, he includes the dish on his menus. “I have been doing meatloaf for a few years in restaurants, using basically my mother’s recipe with a few small changes. I wrap the whole loaf in bacon, cook it, slice it and grill it on the charbroiler. Just like my mom did for me, I serve it on mashed potatoes with carrots, except I use baby carrots roasted in black pepper and brown sugar. My mother always topped off her meatloaf with a ketchup glaze, and I like to do a smoked tomato jus with fried onion strings.”