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THE GREAT FOOD TRUCK RACE

Team Bios

Braised in the South (Charleston, South Carolina) – Nick Hunter, Steven Klatt and Brandon Lapp met working the line in the same restaurant years ago, and these late-night drinking buddies have turned into devoted family men. They bicker like brothers but are always there for each other, especially during a recent family medical crisis. With Steven and Brandon in the kitchen and Nick bringing in the customers, they are ready to turn their experience in fine dining kitchens into approachable Southern Comfort dishes like BBQ Shrimp Tacos, Cajun Chicken “Tatchos” and Andouille Mac and Cheese.

The Breakfast Club (Philadelphia, Pennsylvania) – Mikey Robins isn’t your typical nineteen year old – he’s been cooking since he could reach the stove and already owns and operates a high-end event planning and catering consulting firm. His best friends Taylor Randolph and Ashanti Dixon are also a force to be reckoned with, and Mikey hopes their competitive spirit leads them to the finish line. Their brunch-on-the-go menu includes Chicken and Waffles, Breakfast Quesadillas and Eggs Benedict Sliders.

Mr. Po’ Boys (Dallas, Texas) – Cedric McCoy and Ryan Thompson met in culinary school and even though they are polar opposites, became fast friends and business partners. Their food booth at the Dallas Farmer’s Market is popular and lively, especially when these two sing loudly to relieve stress. Culinary school graduate Esther Torres joins them on the race to create unique, hand-crafted Po’ Boy sandwiches that take the road by storm.

Papi Chulo’s Empanadas (Cherry Hill, New Jersey) – Luis Lara Polanco grew up in the Dominican Republic and began working in U.S. kitchens in the 1990s. His early years of poverty fed his desire to cook for people and with his boundless energy, he and his wife opened up their first restaurant in 1999. With his daughter Carleena Lara-Bregatta and niece Sarah Hasbun at his side for the race, Luis is ready to bring the Empanada, a Dominican staple, to the streets with his unique flair.

The Southern Frenchie (Little Rock, Arkansas) – Donnie Ferneau is a well-known chef in Little Rock who owned a successful restaurant for almost ten years, but had a rocky tenure with a health food spot that put him in debt. He’s now ready to take his award-winning culinary skills on the road for a big comeback. Joined by his wife Meaghan and sous chef Amanda Ivy, Donnie’s truck delivers signature dishes like Southern Fried Chicken, Pimento Grilled Cheese and Southern Poutine.

Stick ‘Em Up (Rogersville, Tennessee) – Shona House and her sons Justin and Landon serve delicious bites served on a stick. Cooking and baking helped Shona get through her husband’s death six years ago, when her catering business became an overnight success and helped pay for her son’s college educations. Now the boys are her favorite sous chefs, taking their Chicken & Biscuits, Lo Country Boil and Tornado Dogs on the road to feed the masses.

Wicked Good Seafood (Falmouth, Massachusetts) – Food-obsessed best friends Bill Henrique, Ryan Schuhmacher and Dan Torres started working in restaurants in their teens and developed into talented chefs. Living in a seaside town, their restaurant jobs are busiest during the summer – but the off-season is very slow. These New England pals know their fresh seafood and ready to call their own shots year-round with dishes like Stuffed Quahogs, Lobster Rolls and Codfish Sandwiches.

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