

Featured Chef: Russell Skall

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Featured Corporate Executive Chef Russell Skall of Fleming's Prime Steakhouse & Wine Bar



How did you get your start in the restaurant business?

My grandparents owned and operated a restaurant in Appleton, Wis. They started it back in 1932 and built it into a premier destination for 44 years. I remember working for my father as often as I could after school and on weekends. I loved all facets of the business, but as you can see, cooking won out. It's in my blood, so to speak.

What is your favorite Valley restaurant, besides your own?

For casual, it has to be Sauce. For an elegant evening out with my wife, it's Roy's.

What is your favorite dish at your restaurant?

Sweet chili calamari.

What is the most memorable meal you've ever had?

This is tough to answer as I have had many throughout the past years. But when you say memorable, it would have to be at Locanda dell'Isola Comacina on Lake Como, Italy. It was memorable because of the simplicity in which the food was prepared with such marvelous fresh flavors. And enjoying the beautiful scenery with my wife made it special.

If you could have anyone visit your restaurant, who would it be?

Alton Brown. He is funny and really enjoys food as much as I do. I admire the way he understands food so well.

Name three ingredients that you have at home at all times.

Really! Only three? Olive oil, balsamic vinegar and any type of onion.

What is your favorite bottle of wine or cocktail?

Any great pinot noir from Oregon. The last one I had was from Witness Tree Winery.

What do you like to do in your free time?

Number one is spending time with my wife and three children doing what ever they want to do which could be going on walks with the dog, or making them watch Green Bay Packer football games. Next, I truly enjoy being outside as much as possible and get enjoyment from spending time doing my "honey do" list around the house. Finally, reading a new cook book or food magazine.

Based in Scottsdale, Skall works closely with Kevin Hauge, Chef Partner at Fleming's DC Ranch and Kevin Wemlinger, Chef Partner at Fleming's Scottsdale.

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