

LOVE AT FIRST BITE: FALLING FOR PAMELA MORGAN'S FLIRTING WITH FLAVORS

The charming and undeniably talented culinary genius, Pamela Morgan, teaches how to leverage food in cultivating romance.

Pamela is a Renaissance woman for all things food – she's a chef, cookbook author (FLAVORS was written with Michael McLaughlin and published in May 1998), event planner, cooking instructor and food blogger.

Her company, Flirting with Flavors, brings the best in food and entertaining to her clients. From cooking videos, blogs, private events, and cooking parties, Pamela teaches you how to create excitement and delectability in the home and kitchen.

Pamela came of age as a chef while studying with Alain Ducasse and Roger Verge. From 1984 to 2000, she was President of Flavors Catering, a New York catering firm specializing in custom-tailored events. Her clients included Martha Stewart Living, HBO and Chanel.

Born in Wichita Falls, Texas, Pamela Morgan is married and lives in New York City and Bridgehampton.

Social Life magazine sat down to gain more insight in to Pamela's world.

SL: What is the inspiration behind Flirting with Flavors?

Flirting uplifts the planet and makes you feel good. Flirting gets your juices going. It takes your attention off of yourself on to someone else or something else.... like your ingredients, and the sound of the sizzle, the smell of onions and garlic sautéing in the pan, the beauty of your ingredients and the creativity of a well-set table.

I've been cooking and entertaining for over 25 years, professionally or in my own home. I want to inspire others to do the same with the same pleasure that I feel. When you Flirt with Flavors, you're either using me to create a fabulous party or you're doing it yourself with the recipes and tips that I've given you.

Food and cooking is sexy, provocative and little mysterious. Our lives revolve around eating and the enjoyment of sitting down at a table, whether that be with your family, friends or romantic partner. Food is the bond that creates intimacy. Cooking matters in the disconnected world we live in today.

SL: In your own words, why do you associate love with food?

When you're cooking, you're creating out of love and you're usually cooking for people that you love.

SL: What is your favorite dish?

Right now my garden is overflowing with tomatoes, so I've



been making loads of my fresh tomato sauce. But, it all depends on the seasons.

SL: What is your favorite food-related thing in the Hamptons?

Going to a great farm stand and then cooking for friends with seasonal fresh ingredients. My husband caught 200 pounds of wild salmon this summer off the coast of Vancouver and last weekend, I cooked for 80 guests. I realize that for many people, they would cringe at doing this but for me, it was a blast.

SL: What are you working on now?

I am working in collaboration with Buccellati Jewelers to create exclusive events at Club Buccellati on Madison Avenue. I am a judge on the new Beat Bobby Flay Series for Food Network.

I will be traveling to Paris in the late Fall for work and pleasure and more flirtations. Working on a series of videos on Korean food with Seolbin Park and the SB Groupe. Writing a new cookbook. Creating events for several prominent charities.

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