

# Lodi Firefighter Competes on Food Network Show



**L**odi firefighter **Kris Graves** is used to battling the unexpected on his 24-hour shifts at Lodi's Fire Station 1. But this spring, Graves pulled a shift he'll never forget, as a competitor on the Food Network's "24 Hour Restaurant Battle."

Kris Graves and his fraternal twin brother Michael competed in "24 Hour Restaurant Battle," a Food Network reality TV show that challenges two teams to create, design and open their own restaurant – all within a 24-hour time frame. The winning team receives \$10,000 and bragging rights back home.

"It was a harrowing nightmare. It was nonstop and crazy and something we've never done before. But would I do it again? Absolutely," smiled Kris, who has always enjoyed cooking and is the resident chef at the firehouse. After charming the casting call directors in San Francisco, the Graves brothers were flown to Brooklyn, New York to take on their competitors: a New York City firefighter John Sierp II and his fraternity brother Jeffrey Waters.

After enduring three 12+ hour days of work, the Graves brothers opened Enigma, a restaurant that honed comfort food with a touch of class. Michael Graves, who is a sales manager in Santa Rosa, was the front-of-house manager, responsible for the restaurant décor as well as juggling host and waiter duties. Kris Graves was the force in the kitchen, crafting three appetizers, three main courses and two desserts for 100 diners. One of the meal's highlights featured on the show was Kris's pork

tenderloin with a seven-spice rub served with cranberry chutney (See sidebar for Kris's recipe).

It's a winning recipe in Fire Station 1 and scored big points with the panel of restaurateurs and food critics who were judging the competition.

"(Winning) felt phenomenal to be recognized for something I put out, something we did. It was our vision," said Kris Graves.

It was something he knows would have made his mother, Patti, exceedingly proud. She passed away from uterine cancer six years ago and not a day goes by that he doesn't think about her and her legacy as a mother, school teacher and gifted home cook.

Kris and Michael will be using their winnings to start up a foundation in

memory of their mother. The Mama Bear Foundation will help ease the financial burdens that so many people face when caring for loved ones with cancer.

Check your local listings for the "Firehouse Cooks" episode of "24 Hour Restaurant Battle" on the Food Network.

For more information about the Mama Bear Foundation, visit [www.themamabearfoundation.org](http://www.themamabearfoundation.org). Donations can also be sent to The Mama Bear Foundation, 1415 Fulton Road #205-173, Santa Rosa, CA 95403.

## WATCH IT!



Take a photo of the barcode with your smartphone to watch Kris Graves cooking on CPF Firevision.



## Kris Graves' Pork & Chutney Recipe

### Ingredients

- 2 tablespoons ground cinnamon
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 2 tablespoons fennel seeds
- 2 tablespoons paprika
- 2 tablespoons freshly ground black pepper
- 2 tablespoons kosher salt
- 2 pork tenderloins (1 package contains 2 loins)
- Olive oil, for searing
- Cranberry Chutney, for serving, recipe follows

### Directions

Preheat the oven to 350 degrees F.

In a medium bowl, combine the cinnamon, chili, cumin, fennel, paprika, pepper and salt.

Rub each pork loin generously with the seasoning blend. Let the pork sit 20 to 30 minutes at room temperature.

Preheat a large, oven-proof saute pan over medium-high heat. Once hot, add enough oil to coat the bottom of the pan. Place the pork tenderloins in the pan and sear the pork on all sides until golden brown, 3 to 4 minutes per side.

Place the seared pork into the oven and cook until an instant-read thermometer reads 155 to 160 degrees F, 20 to 30 minutes. Remove the tenderloins from the oven, place them on a plate or cutting board, tent with foil and allow the meat to rest 10 minutes.

Cut the pork into 1-inch thick slices and spoon liberal amounts of Cranberry Chutney over the pork and enjoy!

## Cranberry Chutney

- 1 yellow onion, finely chopped
- 4 cloves garlic, minced
- 1/4 cup red wine vinegar
- 1/4 cup granulated sugar
- 2 tablespoons ground ginger
- 1/4 teaspoon ground allspice
- 1 tablespoon fennel seeds
- 1 teaspoon chile flakes
- Pinch ground clove
- 1 (6-ounce bag) dried cranberries
- Salt and freshly ground black pepper

*Cook's Note: Any dried fruit that you like will work; I just like cranberries the best.*

In a medium saucepot, add the onions, garlic, 1/2 to 3/4 cup water, vinegar, sugar, ginger, allspice, fennel, chile and cloves. Bring the mixture to a boil.

Add the cranberries to the pot and reduce the heat to a simmer. Cook the mixture until the cranberries have reconstituted and start softening and breaking down. If too much liquid evaporates, just add more water and keep cooking until you achieve the desired consistency. The chutney should be on the firmer/chunkier side of a jelly. Once the chutney is cooked, season with salt and pepper.

Total Time: **2 hrs**      Prep: **20 min**  
 Inactive: **40 min**      Cook: **1 hr 0 min**  
 Yield: **4 to 6 servings**