



## Lessons In Leftovers

Chefs are working toward zero-waste by repurposing food scraps into viable dishes.

In June, five of the top Bay Area chefs collaborated on a “Waste Not, Want Not” dinner, held at The Perennial in San Francisco. Organized by the Natural Resources Defense Council (nrdc), the benefit had a two-fold goal: to raise money and to showcase a stellar meal made largely using leftover foods.

During the event, the chefs talked to guests about the food and the chefs’ personal philosophies about food waste.

Using up leftover food is nothing new, but the practice has largely gone out of favor for convenience. However, following close on the nose-to-tail trend, which encourages using every part of an animal, many chefs are aiming to reduce, or eliminate, waste.

“When restaurants see that food costs aren’t where they should be, the [operator] should realize the restaurant should be using leftovers,” says New York City restaurant consultant Arlene Spiegel. “It makes sense to use leftovers, and if you’re an independent restaurant, you can be creative with waste.”