

crave model 2020 BITES EDITION

FEATURED AREA:

Valley Forge & King of Prussia

CHEF SPOTLIGHT: CREED'S SEAFOOD & STEAKS

TAKEOUT, DELIVERY, & CARRY-OUT

MONTCO MAKERS SPOTLIGHT: BALD BIRDS BREWING COMPANY

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THE OFFICIAL DINING MAGAZINE OF MONTGOMERY COUNTY, PA

Chef's Spotlight: Creed's Seafood & Steaks

By Katie Kohler

King of Prussia is home to the second largest mall in the United States so it should come as no surprise that there is also an abundance of chain restaurants. However, visitors aren't out of luck when it comes to finding an independently owned restaurant. Creeds Seafood & Steaks is a short ride from the King of Prussia Mall, Valley Forge National Park and Valley Forge Casino Resort.



Executive Chef/Partner John Talbot has led the kitchen in their quest to serve the finest cuts of steak and freshest seafood in Montgomery County for almost twenty years. He takes tremendous pride in upholding Creed's reputation.

Talbot is a graduate of the Philadelphia Restaurant School (now called The Restaurant School at Walnut Hill College). In 2000, he joined the Creed's culinary team as sous chef and one year later took over the kitchen. With his experience and creativity, he elevated Creed's cuisine and continues to update the menu. A demand for high-quality, fresh ingredients is the foundation of his cooking philosophy. The fastpaced, creative environment at Creed's provides the perfect environment to focus his passion on contemporary American cuisine. "This is right in my wheelhouse, old school charm with updated food but keeping it classic," said Talbot.

The building Creed's is located in was built in 1897 and was one of the first dairy farms in the area. Today, it is the home to the only independently owned freestanding restaurant in King of Prussia. Talbot says it comes with it's own responsibilities and is a key differentiator for Creed's Seafood & Steaks.

"It means everything. It makes it a lot harder for us because if the kitchen or front-of-house are not on point because people will go right up the street. It also makes it harder for us to get our name out there."

Talbot and the team at Creed's have been more than up to the challenge over the past two decades.

SOME ACCOLADES FOR CREED'S SEAFOOD & STEAKS INCLUDE:

- Named one of the Top 5 Steak Restaurants in Philadelphia
- Wine Spectator, "Award of Excellence"
- OpenTable "Diners Choice Award"
- TripAdvisor "Travelers' Choice Award"

Since steak and seafood are in the name, Talbot took some time to talk about the stars of the menu.

The most popular seafood on the menu right now is barramundi, salmon and lobster. Some might not be familiar with the different variety of fish on the menu at times and Talbot says that's why he thinks barramundi is so popular. It's a mild and simple fish to start with more flavor than flounder.

But don't knock the ever-popular salmon. "It has a great flavor."

When it comes to steak, Creed's diners love filet mignon. Recently, they started blackening their New York strip steak. The spices are toasted on the outer layer of the meat to give it a crunchy exterior and it's topped with blue cheese to mellow out the spice.

How does Chef Talbot recommend the temperature of a steak?

"It gets real personal to a lot of people," says Talbot. "I like it medium rare. Temperature is a personal preference but if you have high quality meats like we serve, it will taste great however you order it."



CLOSING TIME WITH CHEF TALBOT *Kitchen tool or appliance you can't be without:* Outdoor grill

What side do you get with your steak? Mashed potatoes

What advice would you give someone who wanted to be a chef?

"Get a job in a restaurant and really see if you want to do it. Having the passion for it is what's going to get you through the hard times. It's tough. You're working 10-12 hour days. I always said it was in my blood and I wanted to keep moving up."

CREED'S SEAFOOD & STEAKS

499 N. Gulph Rd King of Prussia, PA 19406 610.265.2550

Closed for Lunch

Bar and Wine Room	Open at 4 p.m.
Dinner	
Tuesday – Saturday	5 p.m. – 10 p.m.
Sunday	3 p.m. – 8 p.m.

Try Take-Out: Valley Forge & King of Prussia, Pennsylvania

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants:**



North Italia

Bahama Breeze Caribbean Restaurant & Grill bahamabreeze.com/menu-listing/food

Bartaco order.bartaco.com/menu/kop

Bonefish Grill bonefishgrill.com/locations/pa/king-of-prussia

City Works cityworksrestaurant.com/kingofprussia/

Creed's Seafood & Steaks creedskop.com/menu/

Davio's Northern Italian Steakhouse davios.com/kop

District Taco order.districttaco.com/menu/district-taco-king-prussia

Duck Donuts duckdonuts.com/location/king-of-prussia/

Eddie V's Prime Seafood eddiev.com/locations/pa/king-of-prussia/king-of-prussia/8522



Davio's Northern Italian Steakhouse

Fogo de Chão fogodechao.com/location/king-of-prussia/

Founding Farmers wearefoundingfarmers.com/location/king-of-prussia/

Grand Lux Café grandluxcafe.com/menu

The Habit Burger Grill habitburger.com/charburger/

honeygrow honeygrow.com/menu/

J. Alexander's Restaurant jalexanders.com/menu/

Maggiano's Little Italy locations.maggianos.com/pennsylvania/king-of-prussia/205-mall-blvd./

Mission BBQ mission-bbq.com/restaurant-menu

North Italia northitalia.com/locations/king-of-prussia-pa/



Duck Donuts

Paladar Latin Kitchen & Rum Bar paladarlatinkitchen.com/king-of-prussia-pa/

Plaza Azteca plazaazteca.com/king-of-prussia/

Seasons 52 bit.ly/3judrFn

The Capital Grille thecapitalgrille.com/locations/pa/king-of-prussia/king-of-prussia/8043

The Halal Guys the halalguys.com/locations/150-west-dekalb-pike-king-of-prussia/

The Melting Pot meltingpot.com/king-of-prussia-pa/restaurant-menu.aspx

True Food Kitchen truefoodkitchen.com/locations/kingofprussia/

Vitality Bowls vitalitybowls.com/locations/king-of-prussia/

Yard House bit.ly/35j83ja

Bald Birds Brewing Company: Brewery Dreams Take Flight

By Christine Tarlecki

When you hear 'bald birds,' you don't think beer, unless you are familiar with Bald Birds Brewing Company in Audubon in Montgomery County. With additional locations in Manayunk and Jersey Shore (that's central PA), you can't go wrong with this innovative brewery.

MONTCO MAKERS

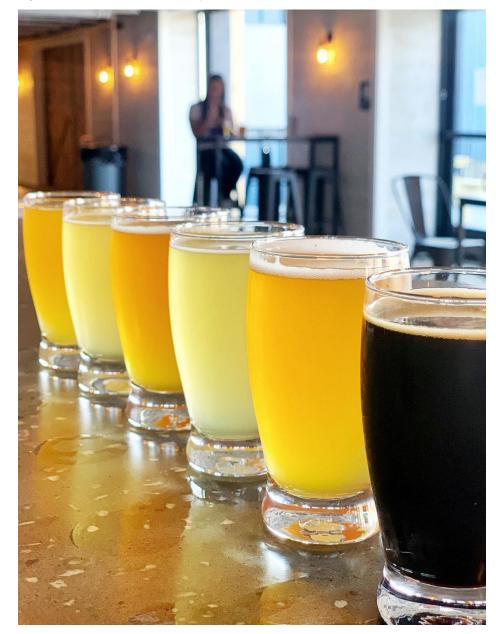
With many 'bird' coincidences leading them to this point, like seeing a robin's nest full of eggs on a wreath on their front door, husband and wife co-owners Joe and Abby Feerrar realized all the signs were pointing to now in Spring 2017 as the time to follow their dreams and open a brewery.

But they still couldn't settle on a name. After taking a cue from their mini robins on the front door, they decided to involve themselves and make the name personal. Joe and Abby are no strangers to baldness (read the full story here) thus creating the name of the brewery. Bald Birds Brewing Company's main goal is to serve their customers amazing beer in a great space, that feels a lot just like chilling out with your best buds. They sought to create a place with you can come for a pint, stay for the games, and come back for the friendships. Their cozy taprooms full of great brews and fun games ensure a good time is to be had by all. Quizzo is back on Wednesday night at all three locations, btw!

Since the pandemic changed a few things, curbside pickup and takeout beer is an option at Bald Birds. If you can't be in the taproom, you can enjoy their beers at home, too. They offer a great variety of beers, including pale ales, IPAs, sours, stouts, porters, pilsners, wheats, and more. Their brew masters are always thinking of new and magical ways to create the best-tasting beers around, like the 8.2% IPA dry-hopped Cloud Machine.

Their Fall brews include a lineup of seasonal beers, like Crossing the Ditch, with a hearty combination of Nelson Sauvin and Vic Secret hops, and Dazed & Emu-sed, a new 4.8% session IPA, or the aptly named Loud Money, a 6.3% American IPA, an ode to the hop plant with citrusy and floral aromas.

Check out Bald Birds Brewing Company, where a few great ideas hatched into a reality of 3 taprooms, awesome beer, and great friends. Try some of their new seasonal beers on tap and settle in for a great autumn.





BALD BIRDS BREWING COMPANY

970 Rittenhouse Rd · Suite 400 Audubon, PA 19403 **Open Wednesday thru Sunday**

Other locations:

4323 Main Street, Philadelphia 267.748.2282

220 Shaffer Lane, Jersey Shore, PA 570.865.6346

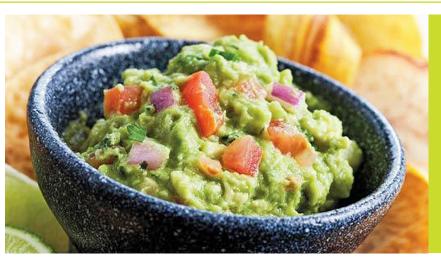
*Please check with each taproom regarding any food and beverage availability, takeout and delivery, current indoor dining hours and rules, mask requirements, social distancing, and other COVID-19 protocols. Please respect the establishments that you visit.

Christine Tarlecki is a local food and lifestyle writer, seeking out the best bites in the area and writing about them. She pens an awardwinning food & lifestyle blog, Engchik Eats, at engchik.blogspot. com and teaches small business social media marketing classes. And don't miss the new Engchik Eats #podcast at https://anchor.fm/ engchikeatsbychristinet Christine can be reached at engchik@gmail. com and under @engchik on all social media. #LocalLove

Paladar Latin Kitchen & Rum Bar: Recipe Share & Top Food

Tricks of the trade for our **housemade Guacamole:** we use room temperature avocados, which blooms the flavor of the avocados. Tomatillos, Tomatillos, Tomatillos - the sour flavor pairs with the sweetness of the avocado creating a well-balanced guacamole. Dive in.

Our Cuban Pork is a dish you won't forget. We slow roast our pork for 10 hours at a low temperature and create our housemade rum glaze by cooking slowly to caramelize, creating a spiced flavor that pairs well with the black beans and coconut mango rice.



PALADAR CRAFT-YOUR-OWN

Traditional guacamole made with avocados, cilantro, red onion, tomatillo, lime juice and salt. Served with our housemade blend of plantain, malanga and tortilla chips. Want a little more? Pick your favorite add-ins.

Pairs best with: Superior Blackberry Hibiscus Margarita



PALADAR CROWD FAVORITE Rum-Glazed Cuban Pork

10-hour Slow Roasted Cuban Pork, housemade rum-glaze, black beans, coconut mango rice, topped with pico de gallo.

Pairs best with : Smoked Apple Rhum Cider or a Superior Mojito

PALADAR LATIN KITCHEN & RUM BAR

250 Main St King of Prussia, PA 19406 484.965.9779



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