

Steve Feig, Executive Chef



A familiar face around Raccoon River Brewing Company's kitchen quarters is head chef, Steve Feig. Steve is the original chef of RRBC since its opening in May of 1997. He manages a staff of over 25 people and continues to develop and refine the lunch and dinner menu. "Raccoon is a fun place that offers great food and unique beer in a large and open setting, but with a neighborhood atmosphere," said Steve.

A native of New York City, Steve began his career in the restaurant business at the young age of 14. He began working at restaurants in Little Italy, Manhattan and Cape Cod. "I developed an early interest in cooking because I love to eat! I enjoy the excitement, the creation, the art form-- and the fact that every day is different," said Feig.

As a chef, he was heavily influenced by his affiliation with Mark Militello of Mark's restaurants in Florida (www.chefmark.com). Steve worked at the various restaurants, including Mark's in the Park and Mark's South Beach. The restaurants have received a multitude of awards, such as the James Beard Award for best regional chef and Food & Wine's Best Restaurant. In Iowa, his restaurant experience includes: Aunt Maude's, the former Kaplan Hat Company, Embassy Club, Hotel Fort Des Moines and Raccoon River Brewing Company.

Raccoon River Brewing Company and its guests are fortunate to receive the great chef touch of Steve Feig. Chef Feig reflected, "RRBC is a fun challenge due to the various calibers of menu items that we offer. We take the same care in preparing a hamburger as we do in presenting the rib eye steak."

Raccoon River Brewing Company is located at 10th and Mulberry in downtown Des Moines next to the Hotel Fort Des Moines. Enjoy world-class house-brewed ale, great food, live music and the City's finest pool hall. Children's menu is also available. Open all day Monday – Saturday for lunch, dinner and late night. Reservations are welcome and can be made by calling 515-362-5222. www.raccoonbrew.com

Recipe: From Steve Feig

Olive Tapanade on Toasted Pita Chips with Goat Cheese Tzatziki

Olive Tapanade

*½ cup stuffed green olives
½ cup pitted kalamata olives
¼ cup extra virgin olive oil
¼ cup fresh basil
2 Tb capers
1 Tb red wine vinegar
1 tsp fresh oregano
½ cup diced red onion
2 pinches ground black pepper*

Pita Chips

*Coat pitas with olive oil
Cut into ¼ pieces, bake in oven until
crisp.*

Goat Cheese Tzatziki

*1 ½ cup plain yogurt (put in strainer and drain)
1 cup goat cheese (mix with yogurt)
3 Tb chopped dill
1 clove garlic minced
1 cucumber (peeled & seeded)
Put ingredients in food processor and blend.
1 ½ roma tomatoes (skin, seed, dice small)
Gently mix diced tomatoes by hand into mixture.*

Spread goat cheese tzatziki on pita chip. Top with olive tapanade and serve.

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