

Bryan Schaaf:

Back on the Meat Speak Podcast powered by this Certified Angus Beef Brand, Bryan Schaaf. Paige Clayton, the social media guru coming to you from inside one of our favorite places on the planet. It's heaven with empanadas on the West side of Miami out in... This is technically Kendall West, right?

Paige Clayton:

Yes, it is.

Bryan Schaaf:

Yes we're here. We just actually had a delightful Skirt Steak with Chimi, that was amazing. That said let's go ahead and get into the meat of it all. Our guests today has a growing reputation for excellence among the titans of the South Florida culinary scene from our meat shop and restaurant mashup West of Miami, where she spins beefy goodness into gold. In the theme of her Italian and Argentinian roots. She's been recognized on two continents for open fire cooking exploits and is the reigning chef of the year from the certified Angus Beef Brand, little something that we're kind of biased towards. Please welcome the podcast, chef, butcher, empanada maker to the stars, the great Carla Dilorenzo. How are you?

Carla Dilorenzo:

Hey Bryan, who are you?

Bryan Schaaf:

I just ate one of your steaks. And I mean, I don't know if my day is going to be... It's kind of sad because it's about one o'clock in the afternoon right now. And that's probably about as good as the day is going to get. It can only be downhill from here. Right.

Carla Dilorenzo:

And of course, if... What steak did you eat, Bryan?

Bryan Schaaf:

I had the Skirt Steak

Carla Dilorenzo:

And if it's not certified Angus beef, it's not what?

Bryan Schaaf:

Paige?

Paige Clayton:

The best.

Bryan Schaaf:

Boom, look at that cheque in the mail.

Paige Clayton:

We did not even prep her for that.

Bryan Schaaf:

So we are inside Los Tanitos, right?

Carla Dilorenzo:

Yes.

Bryan Schaaf:

And can you give us just the lay of the land in terms of what can people expect here? Because this is not your traditional restaurant. It's not your traditional meat shop, but whatever it is, it's beautiful and it's magical.

Carla Dilorenzo:

Thank you, Bryan. I always like to let my customers know that I want them to feel like they're in a little bit of Argentina when they walk in. I want them to feel like they're in their country, as well as customers who walk in, when they see Certified Angus Beef, they immediately know it's a representation of the United States, so that's what I love. I love to represent both countries and with the meat can actually do that. I represent the United States with Certified Angus Beef and the cuts that I work with Certified Angus Beef are Argentine cuts, so that's what I like to let myself be known by that. I love both my cultures. I love my background and I love helping the community and anything the community ask for or wants, that's what I'm here for.

Bryan Schaaf:

Excellent. Tell us about the restaurant a little bit, because you've been here at this location for quite a while, but it's a long history, even beyond how long you've been in this actual building, right?

Carla Dilorenzo:

Yes, correct. We've been here... It's going to be 10 years. In April we turned 10 years, a decade, so you can imagine. And prior to Los Tanitos we had Che Tano, which was not a restaurant, it was a meat market and a deli bakery. And we were there for 20 years prior. So we've been doing this now... It's going to be 30 years that we've been in this business and 10 of them with the restaurant. So I always like to say that having the restaurant was my playground, my playground to invent, my playground to go further with the product and that's exactly what we did. And I absolutely use the product and the brand in my entire menu.

Bryan Schaaf:

And we appreciate it.

Carla Dilorenzo:

And likewise again, it's a full circle Bryan. Like I always say, "You guys are family". So definitely a used brand, but the brand gives back. It's an insurance policy inside my display case. So that's my number one

thing that I stand by, my customers have never returned a piece of meat and told me, "Oh my God, this was hard. This was..." No, never, I can't say that.

Bryan Schaaf:

Excellent. Tell us a little bit about the Argentinian roots and beef. I mean, the two go hand in hand. You look at things like Arrachera and Picanha and Vacio and there was another one in the case that I wasn't quite sure of...

Carla Dilorenzo:

[inaudible 00:04:22].

Bryan Schaaf:

That's the one I don't even... I can't even pronounce that. But talk to us about that, give us a snapshot of what is that Argentinian open fire meat. How does that weave into the culture so much? How does that differ from... You're in America, where people fire up the Weber in the backyard with charcoals and grill?

Carla Dilorenzo:

Again, it's a cultural thing, it's how we've been raised. The way I was raised is always open fire cooking, like you say. So I think it's a cultural thing that I follow. They always ask me, "Do use gas, do you use charcoal, do you use wood?" And I always like to say, "Because in the United States we have such permits. I have to use gas in the restaurant, but in my house, I like to use charcoal. I like to use wood. I like to experiment with different heats, with different fires, different techniques". So I think that cultural side is what's in me and makes me want to go home and light that fire and try something new. Because again, although I'm from there, I'm here, I'm in the United States.

Carla Dilorenzo:

I don't have their cuts of meat that they have over there. I don't have certain techniques that they could have over there. And I try to, let's say impersonate, the most I can with what I have. So again, it's what you said, it's a cultural thing. It's something we were brought up with every Sunday. It's a family thing. Lighting the grill is union. We like to say that it brings the family together because gas you just light it on, throw the meat, it's over. Over here the whole ritual of lighting the fire, waiting for it, putting the charcoal, bringing out the sausages first while you wait for the meat to cook, it's a ritual. It's something that bonds us and brings us together. And that's where you chat about life and to me it's a life. It's family. I always bring it down to that.

Bryan Schaaf:

And I think Chris Lilly had said on the podcast a while back that, "Barbecue is not about the actual thing that you eat. It's about who you're with and what you're talking about during the process."

Carla Dilorenzo:

Correct.

Bryan Schaaf:

Yeah. So really no matter where you're at in the world, these are common themes.

Carla Dilorenzo:

That's that's my point. No matter where... Like when I went to Columbia, it's a passion you share and you get to do it together and there's no rule. There's no right. There's no wrong. It's a brand new experience every single time and plus when you have like for example, if I have guests or somebody who wants to cook with me, I absolutely love that. You learn each other's techniques, each other's secrets. It's a family, it really is. And it's a certain passion that when you find someone else that has it, it's a big passion. It's worldwide.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

It's something that, whether you're in Japan, like we were saying, Japan, Australia, Mexico, Columbia, it's fire. It's what started life. So we all share that in common and it's an element we all have, that if you take advantage of it and use it... Look at all the beautiful things you can do with it.

Bryan Schaaf:

Yeah, amen.

Carla Dilorenzo:

It's a union.

Bryan Schaaf:

Yeah. Tell us a bit about your background, was this always in the cards for you? Did you grow up thinking I'm going to run a restaurant and not just be a butcher, be a female butcher. Which of course, Certified Angus Beef Brand, Diana Clark, co host, right. We're prone to female butchers, but you don't see them very often. Tell us a bit about you and how you got to be where you're at.

Carla Dilorenzo:

We've been doing this our whole life and behind the scenes, I've always been behind with my father, with my brother. I've always been part of this and then all of a sudden... I would always be front of house more or than anything, always have my chefs always controlled everything, but never had the kitchen myself. Chef decided to quit and I was like, "You know what, this is it. I'm going to try the kitchen. I want to try something new. I don't want to do front of house". Wanted to try something new and once I went back there and I tried that, I was like, "Oh my God". Again, I would do it every day at home, I'd cook at home, I'd grill at home but that passion didn't ignite until it was something I had to do.

Carla Dilorenzo:

Like, "Okay, you have to do this to survive Carla. You better get back there and figure this out because your whole family depends on this". So that and feedback from customers like, "What did you do with your empanadas? Your empanadas are..." and I'm like, "Oh, you like my empanadas?" Because that's the thing, my chef left, no recipe, no anything. I had to start from scratch. I had to imagine what it was like and start from scratch and that's how it happened. And then I'm like, "Oh, I'm God, okay. So since I'm starting from scratch, I'm going to better this and I'm going to better that one and I'm going to..." And that's exactly what I started to do and then create new flavors, since I was back there, it really did open

up like I said, like a playground and I was like a kid and it opened up my brain to realize, holy, this is what you really like.

Carla Dilorenzo:

I really loved the restaurant being front of house, managing it. It was always in me, it's a family business, I was never going to let them down. But the kitchen was when I was like... And then when I started cutting meat and started cutting for the kitchen and I always cut meat with my father throughout the years, but never really went full in where I wanted to, not only cut, but create with my cuts. And little by little, day by day, between the kitchen, between my father, between my brother, between grilling at home, between filming it and putting into the world. That was another one, in 2008 and I'm like, "Why am I not showing the world what I can do?" And I opened up the Instagram account and I started showing the world my talent. And that's exactly how it all started. That's the secret.

Bryan Schaaf:

That's amazing. You went there. I was going to wait to bridge the subject, but you went there. We got to talk about empanadas. You talked about the formation of them. You mentioned before we even sat down here that you don't necessarily love the baking element of things, but your dough is silly good on those. Walk us through... you told us kind of the process about that, but man, what do you do? It's magic.

Carla Dilorenzo:

Well, here's another trick. My dough... Okay, Miami's very high paced, everybody's in a rush. Nobody has got time. So my empanadas, they want them warmed up and they don't want to wait for a toaster oven for an empanada to be warmed up. I had to work on my dough and work on it, that when you happen to warm it up in a microwave, it does not get soggy. The dough remains like if you would've warmed it up in a toaster oven. So a lot of work, a lot of practice, a lot of mess up, but that's it. After probably a year of trying and trying and trying to nail different doughs, I made my own dough at the culinary center one time. And for being that, I made it really quick, I had only two hours to make it, we did it. So again, whatever you put your mind and your heart to you should be able to... Passion. Passion makes it happen.

Paige Clayton:

Well, these empanadas are now famous among every single staff member at Certified Angus Beef. It's a constant conversation point. Everybody wants to know when we're having Carla's empanadas again. I was most excited about this trip to come and have an empanada in your store.

Carla Dilorenzo:

Thank you, Paige. That's a dream come true for me to hear that. Honest to God, because that's a bucket list. Check.

Paige Clayton:

Yeah an empanada at Los Tanitos. Check, I can move on.

Bryan Schaaf:

It's not only folks that we work with, but there are chefs down here in Miami who have participated in your empanadas who use your dough, right?

Carla Dilorenzo:

Yes, exactly. Chef Cindy Hudson. She comes here about once a month and purchases, cases of dough and all the empanadas that are used at Tropical Cerveceria with my dough.

Bryan Schaaf:

That's awesome. Which by the way, Paige and I are down here for a few days, that is on our list for tomorrow night. We're going to... So Cindy, if you're listening, by the time you hear this we'll have been there, but we're coming to see you and we're coming hungry.

Carla Dilorenzo:

You [inaudible 00:13:10] for me, please, to Cindy.

Bryan Schaaf:

You got it. But as far as the inside of the empanadas, you'd mention it. You can just kind of make up what you put in them, right? What are the ones that people gravitate the most towards?

Carla Dilorenzo:

Oh, a hundred percent. Our best seller is our Certified Angus Beef, ground beef empanada, that's number one. It's what hits home. I say everyone who has, it feels like mom or grandmother made it and that's my objective to make you feel at home. And my empanadas make that... Not to toot my own horn, but this is because of customer's feedback. They tell me, that's exactly how they feel. They feel like mom or grandma made it. And that to me again, another bucket list, mission complete. If I can nail mom or grandma's recipe, like come on. If I can hit center right to the heart, that's number one.

Bryan Schaaf:

Yeah.

Paige Clayton:

Yeah.

Carla Dilorenzo:

Number one,

Paige Clayton:

They always say the best way to people's heart is through their stomach. But honestly, it's so true. You think about all the Christmas dinners, the family dinners, the Sundays with your family, the restaurant that you went out to, the place you had your wedding. All of those different elements involve food and it evokes an emotion in them that it's almost like irreplaceable and cannot be recreated unless you happen to have the exact same bite again. And then even then it's not quite there, but that's okay. You're willing to let the emotion be what it is.

Carla Dilorenzo:

With that said empanadas is one of the main reasons we survive the pandemic also.

Paige Clayton:

Yeah.

Carla Dilorenzo:

Because again, people couldn't get together. People couldn't go out to restaurants, they could Uber, and you have a home. Again, you hit home with just an empanada and people would love that. It was one of our main sellers when it came to the lockdown, when no one could sit down at the restaurant and have an entire meal and then empanadas would save the day.

Paige Clayton:

Yeah.

Carla Dilorenzo:

So they really did... They're lifesavers. They really are. I always tell everybody they are the perfect snack, the perfect dinner, breakfast, lunch, whatever. Kids for lunch and you're set and especially to those who are always fast paced, you pack a couple and you're done.

Bryan Schaaf:

Yeah. It's funny how often the empanadas have come up on this podcast. If you go back to season one, there's an episode called School Food Rocks with our buddy, Joe urban, who actually runs the food program for Greenville County Schools. And you met him and he used your empanada recipe and he fed the students in his district your empanadas all the way up in South Carolina, that's got to make you feel all warm and fuzzy, doesn't it?

Carla Dilorenzo:

Oh my God. You can imagine Bryan, my first trip up there, I meet Joe. He asked me for my recipe. The first time ever in 50 years that I share my recipe and for such a good cause. When I saw what he had done with my recipe, Bryan, I was crying. Because I just could not believe that one simple recipe impacted so many people, it's like, wow. I'll forever have Joe in my heart for that one because that was incredible. And again, that's what I always mentioned, the culinary center and the connections and the people we meet. It's like you become family.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

So it's a family.

Bryan Schaaf:

Yeah. That's awesome. You travel a fair bit, when you can. Obviously, you've got a business to run. But talk about the things that you do. You go to Columbia, you are cooking and different continents, things like that. You're in demand.

Carla Dilorenzo:

Yeah. Dream come true. Speaking of, I went to Columbia to cook with Tulio and with [inaudible 00:16:44], which again, amazing. Again, Certified Angus Beef United us, so that's a dream come true. I was in Medellín cooking in the mountains, dream come true. I went to Chile also and competed and judged in Chile. I became part of an international group of grillers where they're everywhere from Mexico, Chile, Brazil, all around the world. And right now I was just invited... So this is a surprise. I was just invited to the, what is it called? It's in Spanish though. It's [foreign language 00:17:27] which is the World Cup of Barbecues in Belgium.

Bryan Schaaf:

Whoa,

Paige Clayton:

Whoa.

Carla Dilorenzo:

Yeah. People competing all over the world for the World Cup of Grillers.

Bryan Schaaf:

So the Lionel Messi of...

Carla Dilorenzo:

Exactly.

Bryan Schaaf:

Of grilling.

Carla Dilorenzo:

Exactly and we're going to the world cup with a team, my international team. And they called me to see if I wanted to be part of the first international team. Because usually every team is all from Argentina, all from Chile. We're the first international team, so the United States kicks in with me.

Bryan Schaaf:

No kidding.

Carla Dilorenzo:

So I'd be representing the United States in this case, not Argentina. So I'm so happy to be able to represent again, both countries. So in this case, I'm going in from the United States.

Bryan Schaaf:



That's that is so awesome. Talk to us about Los Tanitos and you have the moniker behind you [foreign language 00:18:21].

Carla Dilorenzo:

Yes.

Bryan Schaaf:

Explain what are the origins of that? What does that mean? Because I know like there's a lot of thought that goes into these things.

Carla Dilorenzo:

So my father's Italian, my mother's Argentinian. My father migrated from Italy to Argentina where he met my mother. In Argentina the slang word for Italian people is Tano, [foreign language 00:18:42]. So my father was [foreign language 00:18:45] and slang word for women is che. So my mom was [foreign language 00:18:49]. My dad was [foreign language 00:18:50] and when they came here to the United States, they opened up the meat market 30 years ago called Che Tano being half my mother, half my father. The business. And then 20 years later, my brother and I decided to move 10 years ago over here. And although my father is still cutting my father and my mother tone it down a little bit. We took over and that's why we're Los Tanitos because we'd be the kids, the son of [foreign language 00:19:20], we're Los Tanitos. So that's where my brother and I kick, to the next generation. And that's why we're Los Tanitos by [foreign language 00:19:28].

Bryan Schaaf:

That's awesome. I feel like Chris Farley. That's awesome.

Paige Clayton:

I always admire the brand that you've built behind Los Tanitos and the Instagram. When I first started working for Certified Angus Beef, I still do now thankfully, but I was working in... Really diving into the Instagram world and working with some of our restaurant partners and kind of just like diving in. I didn't have a beef background. I didn't really have a restaurant background. It was kind of my homework. And I started with some of our brand fans, our brand family and you were on that list. I remember going to my boss and being like, "Have you seen this girl's Instagram? Like she is doing some really cool stuff". Seeing photos of you holding like two tomahawks across your chest. I was like, "Go girlfriend, girl power, you got this".

Paige Clayton:

And the stories that you tell across your social media platforms are just awesome and really in depth and always so positively put even during the pandemic when things were positively put like your spin is just awesome. I just love seeing like positive forces like that in social media. Because unfortunately these days we can get into the negative space so quickly. But I have always admired your storytelling.

Carla Dilorenzo:

Thank you, Paige. And not to mention the first time you wrote back, on social media. I was like, "oh".

Paige Clayton:

Finally got the confidence to send a DM to Carla and I was like, "Hi, this is Paige".

Carla Dilorenzo:

And I was like, "Oh my God. She's writing to me". I was so excited to finally... Not to mention when I met you to put a face behind you.

Paige Clayton:

Oh my gosh, yeah.

Carla Dilorenzo:

I was so excited and so happy and thank you for recognizing what we do.

Paige Clayton:

Of course, yeah.

Carla Dilorenzo:

And luckily and with everything, I do have a team and I don't only do this by myself.

Paige Clayton:

Right.

Carla Dilorenzo:

I always call her my angel because she is. Her name is Marilyn, she handles my Instagram with me.

Paige Clayton:

Yeah.

Carla Dilorenzo:

And if it weren't for her... Aside from my pictures and everything, what you're saying, the content, the captions and everything. I can't be in everything, I try to, but again, that's why you have help. You have a team.

Paige Clayton:

Oh, absolutely.

Carla Dilorenzo:

And I am so grateful to have her. So grateful to have her because as you can see, she's doing a really good job. And that's what I mean, like we're all a family and that's another thing that I'm grateful for, my team. Hell of a team. Aside from my family, my brother, my mother, my father, I have them, I have you guys and I've never felt... What you just said. The negativity. I've never felt that. I always get asked, "Being a female butcher, do you get anything because you're a female?" On the contrary, I get even more.

Carla Dilorenzo:

They're like, "Wow and what made you get into this and how?" And seeing again, that enthusiasm in the customer, when they realize that you do know your stuff, you're not just saying... You do know your stuff or when they're looking for a cut and when they're looking for something and you actually know what they're talking about. That's why we do it. Again, no one is alone in this world. Anyone who says they're doing it by themselves, not true. It's always a team, a family and again, I'm so grateful for all of my surroundings because I wouldn't be who I am if it weren't for my surroundings.

Paige Clayton:

Yeah, absolutely.

Bryan Schaaf:

Excellent. All right. I'd be remissive if we didn't talk about it. So obviously you can come in here and you can get a fantastic steak. And I say that because I've just eaten one. Also empanadas, there's a bakery. But behind me is a meat case, so you're also kind of a meat market as well?

Carla Dilorenzo:

Yes.

Bryan Schaaf:

And I'm not joking, it's the most impressive damn meat case I think I've ever seen. I'm not kidding. There are three whole French tomahawks, that are vac sealed that are actually sitting on top of an entire rib section. That's like the entire rib with the Tomahawk bones sticking out that have been Frenched. It just hasn't been cut into steaks yet. It's beautiful. This is amazing. You have other people like seeking you out or you have lots of people seeking you out just for this meat case. Whether they come in here and order a steak to eat or not. You've got a reputation for this, right?

Carla Dilorenzo:

Oh yeah. Remember how I told you the empanadas made survive the pandemic.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

This is the next one, definitely. Thankfully to this meat display case, thankfully to the brand, thank to everything. We survived the pandemic, because again, we had the best of the best with us and when all the supermarkets were scarce and they didn't have anything. That's where social media kicked in. That's where the community kicked in, letting everyone know I had from any kind of meat you wanted to poultry to anything. That's what also made us survive. The fact that we are a hybrid, the fact that you can either buy something and cook it at home or eat it here. I mean your pick, but whatever you're going to buy and take home is the same you're going to eat here. So I don't work with anything... Your question earlier, Bryan, if it's the same meat from here that I cook in the back? It's the exact same meat.

Carla Dilorenzo:

We portion control it every day. But again, if a customer comes in and they want something on the grill from my meat display, of course we can make that happen. Anything anyone wants from the meat

display, they want it cooked, definitely. That's that's it, that actually makes me happy. It's super rare to find someone, again, that comes in and is like, "Can you do this?" "Yes I can". Another one I like to let people know, we custom cut everything. So if you want short ribs, thin, thick, however you want them, you're trying to make... I can't remember right now. The dish, a Korean dish with the short ribs.

Paige Clayton:

Oh, Flanken Style short ribs.

Carla Dilorenzo:

Exactly.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

I can cut them for you. Any which way, form or anything, even if it's not in my meat display case. If you're looking for something I don't have, just give me a day and I'll have it here the next day. so that's our mission.

Bryan Schaaf:

That's awesome. A couple more questions before we wrap here. So you came up and played in our meat lab in October and you were asked, if there's one thing Diana could cut for you, right?

Carla Dilorenzo:

Right.

Bryan Schaaf:

And this was in my knowledge, we're talking in meat terms, we would call this a whole wing. It's the rib section with the Tomahawk bones still in intact, but all the meat on those too, right?

Carla Dilorenzo:

Yes. Correct.

Bryan Schaaf:

Now in Argentina, what are you doing with that?

Carla Dilorenzo:

We cook it whole and we call it, [foreign language 00:26:28]. We do it in what we call a [foreign language 00:26:30] or [foreign language 00:26:30]. Which is like an iron stick that comes out of the floor, like a tea, kind of like a cross, and we put the entire [foreign language 00:26:42] on that and cook it on open fire. So you're talking about eight-12 hours, depending on... So when we were talking about rituals earlier and we were talking about getting together, imagine that one.

Bryan Schaaf:

Yeah.

Paige Clayton:

That's a whole day affair.

Carla Dilorenzo:

That's a whole day.

Paige Clayton:

Yeah. That's a whole day spent talking, hanging out, cracking a few beers.

Carla Dilorenzo:

Hanging out, you start at like five, six in the morning.

Paige Clayton:

Absolutely.

Carla Dilorenzo:

You're done by seven, eight. So it's a whole day.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

When we did that competition here, [inaudible 00:27:13], that's what we were trying to kind of relive for everyone. The feel of that open fire cooking in Argentina and getting everyone together and the whole community feeling. Again, we don't have here. You can't go to a park and light a fire here. So it's not like over there. Over there they could just light a fire in the street and barbecue. We can't do that. So again, if it's not by the Fire Marshals and a whole event and everything, that's what I'm waiting to come back. Hopefully COVID goes away and we get that back because that's beautiful. Open fire cooking in front of 8,000 people.

Bryan Schaaf:

Right. Tony Biggs, you listening. This sounds like somewhere he needed to be.

Carla Dilorenzo:

Yes.

Bryan Schaaf:

That said before we wrap, one last important question. This is from Paige's social media Bag of tricks. One thing that we ask every guest that we have... You could choose one steak off the entire beef Carcass and how would you cook it? So basically what is the official steak dish of Carla Dilorenzo?

Carla Dilorenzo:

Tomahawk steak.

Paige Clayton:

I knew she was going to.

Carla Dilorenzo:

I have to... That has been...

Paige Clayton:

It's on brand.

Carla Dilorenzo:

Yeah. You were talking about [foreign language 00:28:28] earlier.

Paige Clayton:

It's on brand.

Carla Dilorenzo:

That's what she was born with. And again, the way I explain it, I don't know if you know this one, Bryan. That steak did not exist in Argentina. That steak did not exist, Tomahawks steak was not a cut you had in Argentina. After grilling the Tomahawk steak in front of 8,000 people and the drone catching that image from my grill.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

That image made it to Argentina and three months later they started cutting their cow different just to pull out a Tomahawk steak.

Bryan Schaaf:

Yes.

Carla Dilorenzo:

So again, that steak made me make history.

Bryan Schaaf:

Yeah.

Carla Dilorenzo:

What are we here for? To make a difference in this world and one steak and one grill and one image made a difference to an entire country, so that to me is also a huge accomplishment to know that

something I was cooking... And again, my Tomahawk recipe was the first published in Argentina as well. In a cookbook in Argentina-

Bryan Schaaf:

No kidding.

Paige Clayton:

I remember that. I remember you telling that story.

Carla Dilorenzo:

...Was the first Tomahawk recipe to be published as well, so that's history to me. And that has to be my... And again, it's got a bone and the rib, it's an all in one and you could feed a whole family with it.

Bryan Schaaf:

Speak for yourself. I'm taking that down myself.

Carla Dilorenzo:

But yeah, I think that's my go to and if I have to share with the world, it would have to be the Tomahawk steak, definitely.

Bryan Schaaf:

Outstanding.

Carla Dilorenzo:

It's beautiful.

Paige Clayton:

Awesome.

Bryan Schaaf:

Excellent. Well said, on that note, we are going to let Carla get back to her daily duties here. If this is your first time tuning into the Meat Speak Podcast, know that you can follow us across all of your major podcasting platforms, Google play, Apple, Spotify. If you could go over to the Apple icon, that's a little purple guy on your phone. Give us a star ranking, give us like. Paige also says Spotify is now ranking too.

Paige Clayton:

Yes.

Bryan Schaaf:

So if you have Spotify, if you listen to us on there, you can review there too. Giddy-up.

Paige Clayton:

Absolutely.

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Bryan Schaaf:

Awesome. So that said on behalf of Meat Scientist, Dan Clark, chef Tony Biggs, who are at actually still up in Ohio where there's at least five inches of snow on the ground. Paige Clayton and I are down here in Miami eating steaks with chimichurri with the great Carla Dilorenzo. Carla, chef, thank you so much for joining us.

Carla Dilorenzo:

No, thank you guys. Thank you so much.

Paige Clayton:

Thanks Carla.

Carla Dilorenzo:

It's a pleasure and a dream come true to be on your podcast.

Bryan Schaaf:

We're going to put that in as a review, how about that?

Paige Clayton:

Yeah, lets do that.

Bryan Schaaf:

For the Meat Speak Podcast, we'll catch you next time.