

Bryan Schaaf:

Back here on the Meat Speak Podcast powered by the Certified Angus Beef and sitting in the Ohio City Galley in the shadows of downtown Cleveland. Sitting with me is a person who is not a Cleveland person at all actually.

Alvin Cailan:

No.

Bryan Schaaf:

You know, there are times when I think folks get confused exactly where you are from because you're in New York City a lot.

Alvin Cailan:

Oh, man. I bounce back and forth.

Bryan Schaaf:

That's right. Los Angeles, of course, you get to the Philippines.

Alvin Cailan:

Yeah.

Bryan Schaaf:

Right? Quite a bit as well.

Alvin Cailan:

The Philippines, Vegas, we're everywhere right now.

Bryan Schaaf:

You name it. Joining me, if you don't know that voice, Chef Alvin Cailan.

Alvin Cailan:

Yes.

Bryan Schaaf:

Most recently, I will say, from the Los Angeles zip code, braving the northeast winter weather here in Ohio.

Alvin Cailan:

I'm loving it actually. It's refreshing.

Bryan Schaaf:

Yeah. It kind of chills you in all the right places, right?

Alvin Cailan:

Yeah. You know, I spent the last four winters in New York. I moved back to LA recently and it's like 70, 80 degrees out there so coming back here while it's cold is good. Yeah.

Bryan Schaaf:

It's good to know that you retain your tolerance for it, right?

Alvin Cailan:

You know, I'm a cold dude. I like it when things are cold. I usually keep my temperature in my house on the colder side. This is my comfort zone.

Bryan Schaaf:

That's good, man. Cleveland suits you.

Alvin Cailan:

Yeah. I love it out here. The food is super good. Everything is just so seasoned and made with passion. Man, it's good to be here.

Bryan Schaaf:

We always say in Cleveland the thing we specialize in are brown food that's just really rich.

Alvin Cailan:

Super good.

Bryan Schaaf:

You've got to have it when you have sunshine three days a year. It's the only way you can cut it.

Alvin Cailan:

It's comforting.

Bryan Schaaf:

That's right.

Alvin Cailan:

It's a hug, man.

Bryan Schaaf:

That's right. Tell us a little bit about where you've been. You're one of those folks ... There are a lot of different avenues that people could have ventured to know who you are. You know, through your restaurants, through your food truck, through New York City, through the burger show, through you name it.

Alvin Cailan:

Right.

Bryan Schaaf:

I guess tell us a little bit about how you got to be doing ... Yeah. Where did you grow up? Where did you start cooking at? Things as simple as that.

Alvin Cailan:

I started cooking at a young age purely because I was a latchkey kid. My parents came home about four hours after I got off of school and I had to fend for myself for four hours out of the day. My mom and dad would literally stock the refrigerator just for me to play around. A friend of mine, one of my best friends, his parents had a restaurant. We just had that curiosity in making food.

Bryan Schaaf:

It's like the original Chopped Junior, right?

Alvin Cailan:

Yeah. Really, though. We were kids and we would make things like spaghetti and we would make breakfast for dinner. We would try and make pancakes. I remember making the pancake mix we were mixing it in a pan, like not actually in a bowl, like in the pan we were cooking it in. My dad is like, "You guys are doing this all wrong."

Alvin Cailan:

Yeah. Cooking and the curiosity and food came at a really young age. My first job ... I grew up in the east side of Los Angeles. My first job at 15 years old was a dishwasher and I was a dishwasher at a retreat house in a Catholic nunnery or convent. That was my first job and that's where I learned how to be a professional in the kitchen. I ended up loving it. I did it for about four years and then I went to regular college.

Alvin Cailan:

Then no one thought that I would continue in that industry because I dabbled in selling cellphones and promoting night clubs and working at bars but I'd always find myself in a kitchen somehow.

Alvin Cailan:

Then when regular college was done I had a job and I didn't know if I liked it or not. I was working as an account executive for a construction company so I was basically the guy who would bid on jobs and then execute on the job. I didn't like it. It was cool, it was good money, but it really wasn't about that at that point in my life. It was more of like passion and what drove me and what drove me was buying a steak on a Friday night and cooking it or making the roast beef for my family on New Year's or Christmas Day. That's the stuff that I looked forward to. I would spend my days just looking up recipes and really just try to figure out what was for dinner.

Bryan Schaaf:

Yeah. Yeah. Oh, yeah.

Alvin Cailan:

I ended up going to culinary school. I went to Portland to Oregon Culinary Institute. There I took it seriously, man. I went to school every single day. I stayed four hours longer than I should have most days. I really absorbed as much as I could and then I worked at the best restaurants for free for the longest time and then I finally got my break and I worked at a very great fine dining restaurant called 1001 and that's where I cut my teeth.

Alvin Cailan:

The passion grew. That's where I wanted to be a chef. I knew I wanted to be a chef when we had 350 covers one night and nothing went wrong. It went great. It was one of the best feelings in the world. I was like, "Yeah, this is something I can do for the rest of my life."

Bryan Schaaf:

Yeah. Yeah. You know, you mentioned your love of meat and of cooking meat.

Alvin Cailan:

Oh my gosh. Yeah.

Bryan Schaaf:

Of course, now if you do any type of Google search, YouTube search, anything like that, of course, you've got the burgers.

Alvin Cailan:

Burgers.

Bryan Schaaf:

You're a meat guy.

Alvin Cailan:

Yeah.

Bryan Schaaf:

Especially, for me, my first interaction experience with you was around eggs. The icon, the legend, the eggslut.

Alvin Cailan:

Yeah.

Bryan Schaaf:

Right? The food truck in Los Angeles.

Alvin Cailan:

Yes.

Bryan Schaaf:

Man, tell me about that. You started on a food truck and now there are eggslut restaurants ...

Alvin Cailan:

All over the world.

Bryan Schaaf:

All over the world, right?

Alvin Cailan:

Yeah.

Bryan Schaaf:

Yeah. Tell us a little bit about that. I mean, obviously, I know the answer to did you ever expect it would be like this but, man, holy cow. Can you believe what it's become?

Alvin Cailan:

I mean, I really can't. You know? First of all, this was supposed to be a pop-up. Eggslut was a six month pop-up. That's how much money I had. I really wanted to use it to propel my career. I was cooking for a while and I wasn't given the ability to become more than just a sous chef and I wanted to showcase my abilities.

Alvin Cailan:

It turns out it was a really good business idea. Yeah. We started off in 2011 and it was blood, sweat and tears, 20 hour days, and making zero ... We were making money but for myself I wasn't making anything. It was a lot of self-sacrifice. I always say in order to create a brand that is international, like the stepping stones of getting it started, the foundation is very difficult. I think that's one thing that no one will ever see but what is actually got eggslut to work is the struggle. You know?

Alvin Cailan:

I started it and then Dave [Cocab 00:07:51], who we're mutual friends with.

Bryan Schaaf:

Cleveland's own, man.

Alvin Cailan:

Yeah. He helped me for a good two year ... I think a year and a half of trying to get this brand off the ground. I mean, he said it the other night, we had five days off in a year. You know? It was very tough. We definitely learned work ethic, we learned business, and three years into the truck we did a brick and mortar and now we're nine years in and ... We're going to be 10 soon but nine years in and we're at 12 locations around the world.

Bryan Schaaf:

It's amazing. Tell us a little bit more about that concept. It's a cold scramble. I remember it really jumped on my radar ... It was actually Dave [Cocab 00:08:41], myself, and Chef Ashley [Bunnivan 00:08:44], who is a frequent contributor to this podcast, our chef down at Certified Angus Beef.

Bryan Schaaf:

She had worked out at [inaudible 00:08:50] and she would talk about standing in line for this egg sandwich. It was such a phenomenon. I don't mean any disrespect by this but like anybody can make an egg.

Alvin Cailan:

Of course.

Bryan Schaaf:

How did you take that and turn it into something that people are lining up on the street for an hour just to get?

Alvin Cailan:

Oh, man. I never worked fast casual, fast food ever in my life. When I was in culinary school I worked in fine dining, I worked in avant garde restaurants where we were doing tips and tricks and technology to make food. When I was doing eggslut I was like, "I can't just make a fried egg. You can get that at any corner store or wherever. Let's do something a little different. Let's show them our pedigree. Let's show them what we're about."

Alvin Cailan:

You know, I was the first one to introduce a slow cooked egg in LA pretty much on top of a potato puree. Then when it came to the scrambled eggs I was like, "Oh, dude. Scrambled eggs is one of the most overdone, miscooked type of dishes." I was like, "Let's show them how we would do it in French restaurants." Cold pan, lots of butter, using a spoon or a spatula to mix the eggs, not a whisk, and slowly stirring it like a risotto and really taking a long time and taking your time to make the eggs.

Alvin Cailan:

I think that love that you put into it because you're not rushing it really resonated to everyone because no one has ever had it. It was like eating an egg-y chive-y custard in between bread and people were just really into it. I'm glad that it is what it is because now you can go anywhere and get a really decent cooked egg because we kind of made it a point to, "This is supposed to be the standard on how you eat eggs." You know?

Bryan Schaaf:

That's right. I think I remember reading at some point that Wolfgang Puck at Spago and he'd have somebody who was either somebody looking to come in and [inaudible 00:11:05]. One of the things that he would have them do is make him a scrambled egg because it's something that everybody knows how to do or thinks they know how to do but not everybody knows how to do it the way it should be done.

Alvin Cailan:

Oh, for sure.

Bryan Schaaf:

Yeah.

Alvin Cailan:

Yeah, man. I remember my first time ever cooking an egg in front of a chef and I grabbed the pan and it was supposed to be for a scrambled egg and the chef looked at me and was like, "You're already on the wrong track" and so he gets the little sauce pot and was like, "Use the sauce pot." I was like, "Okay, well, this is weird."

Alvin Cailan:

I'm not used to making eggs. In culinary school, they teach you how to make eggs on a non-stick pan. This thing was like a stainless steel, all-clad, and I was like, "Oh, crap. This is going to stick all over the place." Then I really did not know how to cook an egg. Luckily, they took a chance on me and I learned how to make an egg the right way and now it's like I can cook an egg a million ways. You know what I mean?

Bryan Schaaf:

Oh, yeah. In a million places too.

Alvin Cailan:

Oh, yeah.

Bryan Schaaf:

It's like Dr. Suess, right? You can do it on a food truck, you can do it in ... Are you in the Middle East? [crosstalk 00:12:08].

Alvin Cailan:

Yeah.

Bryan Schaaf:

Middle East? Tokyo?

Alvin Cailan:

Yeah. We have Kuwait, Lebanon, Tokyo, London ... We're in a bunch of places.

Bryan Schaaf:

That's fantastic. If you haven't visited ... You're in all those places, you're also domestically in Vegas, you're in New York City. I'm sorry. You're in Los Angeles.

Alvin Cailan:

LA. Yeah. We have LA, we have Venice Beach, Glendale, Beverly Center, and then we're in the Cosmopolitan Hotel in Las Vegas.

Bryan Schaaf:

Yeah.

Alvin Cailan:

I think we've slowed down a little bit on the domestic front. You know, I think my partners ... It's to their credit that we're growing the way we are. I'm a local dude. I'm a small town dude. Even I'm from LA, I'm more of a one location at a time kind of guy.

Bryan Schaaf:

Yeah.

Alvin Cailan:

I leave it up to my partners to just take that thing and run with it.

Bryan Schaaf:

If you're listening and you do hit any of those spots it is a phenomenal existence. You know me, I got the burger, right? It's got the egg on it but I got the burger, right?

Alvin Cailan:

Yeah. Yeah. I think that's how we met.

Bryan Schaaf:

That's right.

Alvin Cailan:

We were using Certified Angus Beef and you're just like, "Hey, I know you guys are using Certified Angus Beef. Maybe give us a little shout out on the menu." I'm like, "Absolutely. Let's do it." Yeah, man. The burger went through three different renditions before it became the burger that is the standardized burger. When we first started it was like a regular lettuce tomato joint. You know, lettuce, tomato, onions, ketchup, mustard.

Bryan Schaaf:

Yeah. Classic, right?

Alvin Cailan:

Classic with a fried egg. Then we knew that we had to enter the Los Angeles market a little bit more aggressively so, obviously, what do you do? You throw avocado in it.

Bryan Schaaf:

Yeah.

Alvin Cailan:

We did an avocado burger and that really set the stage for us being a burger restaurant.

Bryan Schaaf:

Yeah.

Alvin Cailan:

Not necessarily that we are a burger restaurant but to take our burger seriously I should say. Then we switched it up. We ended up taking the cab and then we doubled it up, double cheese, fried egg, and dijonnaise caramelized onions. Just a super simple ... Just everything you want in a burger. That really stuck and it's been the same for the last five years.

Bryan Schaaf:

Yeah. It's funny because it really does ... I mean, although, it is a burger, it just fits neatly into a generally breakfast-centric menu.

Alvin Cailan:

Oh, yeah.

Bryan Schaaf:

But it's incredible. Yeah.

Alvin Cailan:

Yeah. Burgers have kind of become my life.

Bryan Schaaf:

Right? Fantastic segue, right? Let's talk about that. You've got the Burger Show.

Alvin Cailan:

Yes.

Bryan Schaaf:

It's on First We Feast on YouTube.

Alvin Cailan:

First We Feast every [inaudible 00:14:49] Tuesdays at 11 A.M. Eastern time.

Bryan Schaaf:

Yeah.

Alvin Cailan:

It's been a dream, man.

Bryan Schaaf:

Yeah. Well, walk us through that. You had mentioned it's not [inaudible 00:15:00].

Alvin Cailan:

No, no.

Bryan Schaaf:

There are more episodes on the way but how did this whole burger show come to be?

Alvin Cailan:

Oh my God. I became the official burger, Bob's Burger's vendor for Fox in 2015. I did a pop-up in Los Angeles and you had seven days, seven chefs, seven featured burgers from the show. We had about 150 people line up all day long in LA.

Alvin Cailan:

Then I moved to New York and there was a bunch of wildfires in Los Angeles and I wanted to raise money for the wildfires so I teamed up again with Bob's Burgers and we did it in New York City but in New York City we had about 450 people in line every day in the dead of winter.

Alvin Cailan:

It took time, it got global recognition, and a friend of mine who I have been in contact for a long time who worked for First We Feast was like, "Hey, I've been working on a burger show. Would you be interested in possibly hosting this thing?" I'm like, "Look, dude. I have never wanted to be on TV before but I'll give it a shot because you're my boy and you've always believed in me since the beginning and since the truck so if this is what you're working on and you think I'm good for it? Let's try it but do not be afraid to fire me if I suck."

Alvin Cailan:

We shot our first episode in the first nor'easter that I have ever encountered. It was like that bomb cyclone situation that was going on on in the east coast. There was a blizzard going on. You know, I was like, "Oh my God. This is an omen." But we did our first episode and it went smooth. Then people were even shocked. They're like, "Yo, Alvin. You did a pretty damn good job." I'm like, "Dude, did I? I don't know if I did. I felt nervous the entire time."

Alvin Cailan:

The next thing you know I just got more comfortable and more comfortable and then really I got discovered within my own, which I've always had this fight inside which is like, "Dude, you've got to keep going and compose dishes. You've got to keep creating, keep creating."

Alvin Cailan:

I've always had better luck making sandwiches, whether it be the eggslut or whether it be burgers, I just had this almost ... It was almost like a no brainer for me. I don't have to think about it. It just comes out and something amazing comes out.

Alvin Cailan:

I decided to stop fighting that. I started focusing on burgers and burgers and we opened our place in New York that had an amazing burger. Then we started to do pop-ups all over the country doing burgers. I was like, "This is going to be me. I'm going to own it."

Bryan Schaaf:

Yeah.

Alvin Cailan:

Here we are. We're building another burger restaurant and I'm happy.

Bryan Schaaf:

Good for you, man. One of the things that always sticks out about the Burger Show is there's always ... Even if somebody is watching and they're not familiar with you or your background, there's always somebody there that you know.

Alvin Cailan:

Oh, yeah.

Bryan Schaaf:

I think the first one I ever watched was H. Jon Benjamin.

Alvin Cailan:

Oh, yeah.

Bryan Schaaf:

And Seth Rogen is on one. You just did one with [crosstalk 00:18:17].

Alvin Cailan:

Marshawn Lynch.

Bryan Schaaf:

Yeah. Marshawn Lynch, the beast, right?

Alvin Cailan:

Yeah.

Bryan Schaaf:

I mean, do you have a favorite episode or a favorite couple of moments that like, "This is just surreal"?

Alvin Cailan:

You know, the Marshawn Lynch one was big. I'm a lifelong Raider fan, unfortunately, and so he spent that last season as a Raider. I followed him from Cal and he's beast mode. He's more than just an athlete. He's like an inspiration. When I found out I had a mutual friend who managed him and I was like, "Hey, dude. Do you think that he'd be interested in doing this show?" He's like, "Absolutely. That's actually one of the things I wanted to talk to you about." I'm like, "Oh, wow. Really?"

Alvin Cailan:

Now I'm nervous. I'm like, "Oh, man. This might happen, beast mode might happen." I was like, "The Raiders are moving to Vegas so maybe you should do something in Vegas because I have a restaurant there and the Raiders are moving there" and the Cosmopolitan was great enough to host us on the top floor of the best penthouse that they have and we hit it off.

Alvin Cailan:

That's rare because Marshawn has a reputation of like not talking at all or even just being like Marshawn Lynch, I should say.

Bryan Schaaf:

Yeah. He's got a reputation to uphold.

Alvin Cailan:

Yeah, right? I'm like, "Holy crap. What happens if he shows up and he doesn't participate at all?" But I broke the ice as soon as he walked in and it turns out he has a bunch of Filipino friends and we started drinking a little Hennessy.

Bryan Schaaf:

That's a great ice breaker.

Alvin Cailan:

Yeah. Drinking some Hennessy, eating some Skittles, and then the show became one of the best I think performing shows off of a first day.

Bryan Schaaf:

Yeah.

Alvin Cailan:

That was a special one. That was a real special one. Then, obviously, the first episode I ever did with Seth Rogen because I got to tell him I appreciate how much he influenced me and how he helped eggslut become what eggslut is because he was a regular on the truck. Literally every other day, he'd eat breakfast there. You know, those are the special ones.

Alvin Cailan:

Then last year we did the burger competition with you guys and Seth came back and Adam Richmond and Tiffani Amber Thiessen and that type of thing because that was something that I helped compose by myself.

Bryan Schaaf:

Yeah.

Alvin Cailan:

You know, I helped LA Food and Wine create a Burger Bash, I turned it also into a show. You know, we had our partnership and it's like, man, something that I produced on such a large scale and it was very special to me because we pulled it off.

Bryan Schaaf:

It was fantastic. It was a great event.

Alvin Cailan:

It could have easily went south, I'm telling you. You know, like trying to get three super stars on the same schedule was very difficult. We pulled it off without a hitch.

Bryan Schaaf:

Yeah.

Alvin Cailan:

That was another special one.

Bryan Schaaf:

You know, speaking of ... Again, not necessarily a high profile from a movie standpoint but from a food standpoint, before you opened up The Usual in New York City, your New York City restaurant, which is down in ... Is it considered Soho?

Alvin Cailan:

Nolita.

Bryan Schaaf:

Okay. Nolita. You had a pop-up at the Counter, at Chef's Cook Counter, and I remember you had chef inspired burgers.

Alvin Cailan:

Yeah.

Bryan Schaaf:

The two chefs that jumped out at me, you had a burger from Jean-Georges and a burger from Daniel Humm. I thought, "Holy hell."

Alvin Cailan:

Friends. Yeah.

Bryan Schaaf:

You've got Jean-Georges at 11 Madison Park doing burgers for you.

Alvin Cailan:

When I first moved to New York I didn't want to be that hot shit chef from the west coast that moved to LA. I wanted to really give my respects to the people in New York and I declined any type of press opportunity to promote myself there. I did go out and eat and I got to meet all the chefs.

Alvin Cailan:

Chef Daniel was opening in LA, he was doing the Nomad Truck, and I kind of had a relationship with him there. Then Chef Jean-Georges, we had a mutual friend Chef Magnus and we introduced each other and when we came up with this burger concept I was like, "These two guys have some of the greatest burgers I've ever had." You know, Daniel's is chicken and Chef Jean-Georges is like an amped up, super extreme version of In-N-Out.

Alvin Cailan:

I had to have their burgers on the menu. They had to trust me to pull it off every single day with their quality and stuff. That was a big honor for me. That was a big honor for me. We pulled off ... We had George Mendez and we had a bunch of chefs and they were gracious enough to do a burger with me. I learned a lot from them. Hopefully, they learned from me, and that was a highlight of my career for sure.

Bryan Schaaf:

That's phenomenal. That's phenomenal. You know, one last thing just because we are approaching the honor in which we're going to have to put a wrap on this.

Alvin Cailan:

Okay.

Bryan Schaaf:

What's next for you? What do you have coming? I can go ahead and leave a pause here if you'd rather not.

Alvin Cailan:

Oh, no. I mean, right now we're working on a really cool burger shop slash steak shop. It's basically something I've been wanting to do for a really long time where it could become my home base and we could do some cool fun events. Then we have a couple more seasons of the Burger Show. We're working on trying to do more burger festivals internationally.

Alvin Cailan:

You know, hopefully, continuing to expose and promote burgers all over the world through TV or YouTube, whatever. That's kind of the next goal. Maybe a book. I do have a Filipino cookbook coming out in August called Atta Boy but I also want to start working ... It was such a great experience working on that book that I would love to do another one just purely based off of burgers.

Bryan Schaaf:

Yeah.

Alvin Cailan:

Yeah, man.

Bryan Schaaf:

Well put. You know, I guess one last question as I'm looking at the time here. Can you talk a little bit about your heritage? Your Filipino heritage and what that has meant for your parents and what kind of role does that play in the food that you're making today?

Alvin Cailan:

Oh, man. I grew up loving Filipino food. I only ate Filipino food until I was like five years old. I have this really ... My pallet is very strange because Filipino food is sweet, salty, sour. I think that me being Filipino and me being proud to be Filipino and really essentially promoting my culture in every aspect that I can has influenced my food tremendously.

Alvin Cailan:

Again, regionality is very important to me. When I do a burger sometimes I'll make a Filipino-influenced burger or whatever. Just being able to create that awareness of what my background is and what kind of food my Filipino people make has become a small mission of mine.

Alvin Cailan:

I always say, "Hey, if you've never had Filipino food" that one time you're arguing about what's for dinner think about Filipino food for once and try it. It's as simple as that. Just try it. The rest is history after that.

Bryan Schaaf:

Excellent. One of the frequent topics that comes up on this podcast ... He's not here today, Chef Tony Biggs, the co-host, the chef of the podcast, his wife Candy is actually Filipino.

Alvin Cailan:

Oh, wow. Okay.

Bryan Schaaf:

He tells this story about when he asked for a hand in marriage her father told him, "Okay, but we need to enjoy some exotic balut.

Alvin Cailan:

Oh, yeah.

Bryan Schaaf:

Yeah. I mean, can you make a balut palatable or is it just something you have to just do?

Alvin Cailan:

Well, you know, it's a delicacy, right? It's something you don't touch. It is what it is. My dad actually used to sell that on the side. He used to sell balut on the side to make extra money. You know, I have to clarify, in Filipino culture, it is a delicacy. We don't eat that on a regular basis but if you're around a

bunch of dudes ... My rite of passage as a young man was, "All right. You want to start drinking with us? Grab a balut, eat it and if you can eat it, you're a man." That was like your rite of passage and then the next thing that comes right after you swallow that bird is a glass of beer.

Bryan Schaaf:

See, Chef Tony actually advertises or advises a couple of shots of Jack before you indulge.

Alvin Cailan:

Yeah. He was able to indulge beforehand. For me, it was like in order for me to even hang out with the big boys, that's something that I had to do. You know? I'd probably do it. I don't eat it all the time. Maybe you shouldn't. It is not bad. People are freaked out by it but it's like a really good broth and the yolk is almost like a hard-boiled yolk. You just have to get over the crunchiness of the collagen and stuff like that.

Bryan Schaaf:

Yeah.

Alvin Cailan:

But other than that, it's easy peasy. When I watched that on Fear Factor when they would do it on Fear Factor for a million dollars or whatever, I'm like, dude, I would be a bajillionaire [crosstalk 00:27:51].

Bryan Schaaf:

\$20, man. \$20.

Alvin Cailan:

It's not hard. Gosh. You know?

Bryan Schaaf:

I'm glad you could clarify that. Chef Tony is actually in the Florida Everglades right now. I think he's wrestling alligators or something.

Alvin Cailan:

Alligators. Crocodiles. Whatever you have up there.

Bryan Schaaf:

Chef Tony, when you get back to Ohio and hear this, man, just know I'm issuing a balut challenge.

Alvin Cailan:

He's not alone.

Bryan Schaaf:

That's right.

Alvin Cailan:

We've all done it.

Bryan Schaaf:

Well, Chef Alvin Cailan, man, we appreciate you taking time to join us here on the Meat Speak Podcast.

Alvin Cailan:

My pleasure.

Bryan Schaaf:

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Alvin Cailan:

Any time, man. Thank you for having me.