



FROM OUR KITCHEN TO YOURS

# Brooklyn Cured

Brooklyn, NY

[brooklyncured.com](http://brooklyncured.com)

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**i**n 2003, Scott Bridi was a young man who worked in publishing, who knew in his gut that he belonged in the kitchen. He had grown up in Brooklyn, raised on the dishes of Bensonhurst, including his mother's homemade pasta. Without any cooking experience, he starting knocking on the doors of restaurants he liked, asking them if they needed any help. The first place to like him back was 'inoteca, a wine bar in the Lower East Side that was gathering crowds for its Italian specialties. "They were recently opened and crazy busy, and I learned on the job," Scott explains.

From there, he went to work for Chef Michael Anthony at the Gramercy Tavern. Scott and Chef Anthony created new recipes together, and Scott credits the opportunity to "set and maintain" the esteemed restaurant's charcuterie program as the foundation for Brooklyn Cured. "It truly was like a family there. It was a group of hyper-talented people with fantastic personal chemistry and lots of joking around. Yet we took our craft very seriously," says Scott.

Also during this time, he started to meet Northeast farmers and dream of working with them to create something never available before. After one more turn in another's kitchen, this time with Marlow & Daughters in Williamsburg, he decided to set out on his own. "I felt like I had a new product to offer. I saw that I could combine sourcing with regional farms with a unique culinary background," he says.

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when we get inspired by memories of food. It can come from an ingredient we grew up with to a dish from traveling, for example. We'll say, 'what would it be like to work lemongrass into something?' and then we give it a try."

Every week at the farmers markets, Scott enjoys seeing his customers and hearing their feedback. "The best part of owning my own business has been the ability to connect and make relationships with people. I've made great friends at the farmers markets – it's a public forum to connect with people who love what we do. It's awesome," he says.



173 Main Street, 3rd Floor  
Ossining, New York 10562

914.923.4837 tel  
914.801.2336 fax

[DowntoEarthMarkets.com](http://DowntoEarthMarkets.com)