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## Foodie Jr.: The Ranch

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"Kids today are in a unique position as we as adults are learning to care about where our food comes from and how it's cultivated," says Executive Chef Michael Rossi. "Restaurants like ours who have the opportunity to grow a portion of our own produce are introducing parents and their kids as to how much better it tastes when it's harvested when it's supposed to be. Working with nature and the seasons."

Kids menu favorites include Small Filet of Beef with Mashers, Hand-Made Pasta and Mini-Baby Back Ribs. Michael's brother, David Rossi, has created amazing desserts based on popular candy bars whose elevated spin will entice mom and dad to join in (don't miss the salt caramel and Valhrona chocolate play on a Milky Way or the addictive Kettle Corn Ice Cream).

Elements of each dish and an impressive handcraft cocktail list are grown right on owner Andrew Edwards' farm in the foothills, which also boasts nearly 90 varieties of heirloom tomatoes. Edwards created the restaurant and saloon that features family nights in the image of the club where he met his wife, sparing no cost or lack of attention to detail. Having danced with his own daughter there, he wanted a place where families could come to enjoy that same atmosphere, and a fine dining meal without the usual stuffiness.



### Chase N' Yur Face

[www.chasenyurface.com](http://www.chasenyurface.com)

*Chase's latest show is with The Ranch's Chef Rossi.*

When Mary Bailey encountered autistic son Chase's affinity for cooking, she redesigned his entire homeschool curriculum in culinary terms. Science, Math, English, even History – all translated well and her kitchen became his classroom. Soon, her kitchen also became where Chase would invite top chefs from OC and beyond to join him in a cooking session. Her fun-loving son thrived on these new experiences, learning dishes from the masters, with Mary standing by filming. Now 13, Chase has quite a repertoire of dishes and memories of rubbing elbows over a hot stove with the best.



### Chase's Pizza Sliders

#### Ingredients

- Ground Beef (can sub turkey or chicken)
- Italian Seasoning
- Crushed Garlic
- Sea Salt
- Mozzarella
- Pepperoni
- Pizza Sauce
- Basil Leaves
- Hawaiian Sweet Rolls

#### Instructions

1. Set stove to medium to heat the pan.
2. Mix desired amount of garlic, sea salt and Italian Seasoning into ground beef.
3. Take small amount of beef mixture to make 2 patties.
4. Put desired amount of shredded mozzarella on one of patties.
5. Take the other patty and put it on top. Seal the edges.
6. Fry in the pan till both sides are brown.
7. Use the pizza sauce as a spread on the Hawaiian rolls. Add the slider patty, a slice of pepperoni, and a basil leaf.

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