

# Tuxedo Road

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## In the Kitchen

*TR* spends time in the kitchen with some of Atlanta's finest chefs who reveal their favorite, must-have tools of the trade and some tips to go along with them.

Serpas True Food, 659 Auburn Ave., Suite 501, 404.688.0040

**Chef Scott Serpas** of Serpas True Food is known for creating classic comfort cuisine with fresh ingredients, inspired by his Louisiana roots. One of the chef's favorite kitchen tools is the vegetable peeler: "I think every cook should have a good **vegetable peeler**, because it's a unique tool in how multi-faceted it is. You can use it to peel vegetables for salad garnishes, you can strip carrots or potatoes for thin, crispy chips, and you can even use it to slice cheese."



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[editorial]



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