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Chefs Liz Alpern, Renee Blackman, Amanda Freitag, Kate Pelayo, Mavis-Jay Sanders and Sicily Sierra Cook Up Deliciousness for Savor Pride with God's Love and NYC Pride

By [Emmett Findley, Director of Marketing & Communications](#)

This year, Savor Pride has gone virtual due to COVID-19. But that doesn't stop us from having a blast!

Watch the sizzle reel

Chef Kate Pelayo

Chef Kate Pelayo, is Sous Chef at TAO in Los Angeles. She received her first degree in Communication Arts and followed it with a degree in Culinary in the Philippines. After completing her second degree, Kate worked in Palm Springs, New York City, and is now back on the West Coast.

For Savor Pride, Chef Pelayo made Ginger Honey Glazed Salmon. Cook along with her here!

Chef Renee Blackman

In the second virtual cooking demonstration, Chef Renee Blackman in NYC makes chicken thighs seasoned with ginger and cilantro; confit potatoes and charred broccolini. Pairs well with the delicious “BTC” cocktail from Nordstrom.

Cook along with her here!

Renee Blackman has worked in the energetic and fast paced world of restaurants such as Tommy Bahama and Union Square Hospitality Group. She joined the Delta Sky Club as a Sous Chef and worked with Creative Edge Parties, Pinch Food Design and Cloud Catering, some of New York City's most prestigious catering companies. Elevating her career, Chef Renée has landed herself amongst high profile athletes and Silicon Valley creatives. A seasoned talent with experience in the culinary industry, Chef Renee has shared her talent on Food Network's CHOPPED and has been featured in the Huffington Post and New York Post.

Chef Amanda Freitag

In the third virtual cooking demonstration, friend to God's Love Chef Amanda Freitag makes lamb burger with mint yogurt. Pairs well with a SKYY Spring Garden Martini.

Cook along with her here!

Amanda Freitag, through her work in professional restaurant kitchens, as a food television personality and now author, Chef Freitag has become more than a chef, she is The Chef Next Door. While the moniker is derived from the title of Amanda's first cookbook, The Chef Next Door: A Pro Chef's Recipes for Fun, Fearless Home Cooking (Houghton Mifflin; 2015), it also aptly conveys both her professionalism and warm, accessible personality. These traits have served her well as a judge on Food Network's hit series, "Chopped," as a guest on "Beat Bobby Flay" and "Guys, Grocery, Games and Tournament of Champions."

Chefs Mavis-Jay Sanders and Sicily Sierra

In the fourth virtual cooking demonstration, Chefs Mavis-Jay Sanders and Sicily Sierra make pan-seared fish with green sauce and white bean salad.

Cook along with them here!

Mavis-Jay Sanders has cooked at Blue Hill at Stone Barns, Blue Hill, and Untitled in New York later becoming part owner of the award-winning food truck Pico House in Los Angeles. Chef Sanders returned to New York as the Director of Operations at The Brownsville Community Culinary Center and in 2019, she was honored as one of Star Chefs' New York Rising Star Chef. She is a James Beard Chef's Boot Camp alum, a Chef's Collaborative scholar, and is frequently a featured chef of the New York's Queer Soup Night. She is now a co-founder of Food Plus People, an organization celebrating black culture and community through food.

Sicily Sierra became a successful actress on a primetime family comedy, One on One. After graduating from Le Cordon Bleu, she started an internship at the Los Angeles Times' test kitchen after which she and her mother co-founded Pinky & Red's as part of La Cocina's incubator program. Chef Sicily wants to create a food space that fosters a space for the black community to come together to enjoy one another's company over dishes that are an ode to her ancestry, an edible piece of culture deeply tied to place and family. Chef Mavis-Jay Sanders and Chef Sicily Sierra together started Food Plus People.

Chef Liz Alpern

In the fifth and final virtual cooking demonstration, Chef Liz Alpern made seasonal borscht.

Cook along with her here!

Liz Alpern is the creator of Queer Soup Night, a global event series highlighting the talent of queer chefs and raising funds for locally-based social justice organizations. She is co-author of The Gefilte Manifesto: New Recipes for Old World Jewish Foods (Flatiron Books, 2016) and co-owner of The Gefilteria, a food venture that's been reimagining Old World Jewish Foods since 2012. She was also co-executive producer of 2020's Great Big Jewish Food Fest.

Liz received her MBA from Baruch College's Zicklin School of Business and is on the faculty of the International Culinary Center's Entrepreneurship program. Her passion for food extends to the world of food systems, and she serves as a consultant for national non-profit organization, Fair Food Network. Liz has been featured on the Forbes 30 Under 30 List and was selected for The Cherry Bombe 100 in 2018.

Since 2018, NYC Pride & God's Love We Deliver's Savor Pride event has served as a one-of-a-kind immersive culinary fundraiser that continually brings together LGBTQIA+ and ally chefs to craft a special menu with epicurean delights. Savor Pride is made possible in part

byour partners at Barefoot Wine, JP Morgan Chase & Co., PWC, T-Mobile, CitiBank, Bud Light, Nordstrom and SKYY Vodka.

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