

New York GRUB STREET

Return of the Kitchen Horror Stories!

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That's not corn syrup.

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It's no secret that professional kitchens are one of the last few workplaces where truly ghastly things happen on an almost daily basis. Faces are burned; digits are severed; blood is shed. So Grub Street is celebrating Halloween the only way it knows how: by asking the country's best chefs for stories of real-life kitchen horrors. Read on for thirteen terrible tales — if you think you have the stomach for it.

Chef	Instrument of Injury	Horror Story
#13 Farid Zadi: Café Livre et Le Marche	Deep fryer 	"When I was working in Seoul, a new line cook put his hand in the deep fryer to remove the French fries. He made it just past his fingertips before feeling the burn of boiling hot fat . I don't know what he was thinking."
#12 Lydia Shire: Towne Stove and Spirits	Eel attack!	"It was the season of live baby anguillas. I opened the bag of eels to drain them so that I could cook them in my hot sauté pan of sputtering olive oil, garlic, and chile peppers. Suddenly, the live eels began to catapult out of my strainer and onto my head, the floor, and my counters!"