

DSANV Cooking Club Featured Chef Interview with Rachel O'Donnell



Rachel O'Donnell, age 45, started cooking with her mother Veronica at an early age. She remembers making cookies and helping her Mom create a carrot cake for her sister Lisa's wedding. Her favorite family foods are Polish Pierogi and Buckeyes -- treats generally made at Christmas time. Rachel has worked at the Wildflour Bakery in Chantilly, VA since 2014. She started out making dog biscuits which are sold locally at Whole Foods Market.

Rachel enjoyed the first session of the DSANV Cooking Club where she practiced slicing vegetables and fruit using adapted knives. Later, she and her friend Kaitlyn Wiley (pictured above right) had fun cooking two of the recipes from a DSANV recommended website (<https://www.css-md.org/recipe-collections>): "Lasagna Alfredo" and "One-Pot Taco Casserole." Both were delicious, easily fed two families for dinner and included enough leftovers for lunches.

Rachel is looking forward to enhancing all of her cooking skills in future DSANV Cooking Club sessions, and in continuing to try new recipes at home. She is also hoping to apply some newly acquired cooking skills at work at the Wildflour Bakery.