

As Seen In August 2009

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KITCHEN CHRONICLES

LOVE AT FIRST BITE

When **Ana Gonzalez** met her future husband, Henry, she knew he was a talented professional chef.

“On our second date he wanted me to cook for him. I was so nervous. He loves Mexican food, so I cooked taquitos with homemade rice and beans, and guacamole.”

She passed the test. “He said, ‘This is the best rice I’ve ever had.’ He uses my Spanish rice recipe at the restaurant.”

On their third date, he cooked fettuccine with shrimp for her, in a light Josephina sauce with diced tomatoes, basil and white wine. They had champagne, and chocolate-covered strawberries for dessert. “It was delicious—very romantic. I thought, ‘I could get used to this.’”

They will celebrate their 12th anniversary this fall, and have had Spaggi’s restaurant in Upland for seven years. Among Ana’s favorite dishes are Spaggi’s three-cheese tomato tart appetizer, spinach salad, South African sea bass, and creme brulee. She’s a food muse, inspiring Henry to create the Ana salad, with mixed baby greens, crumbled feta cheese, caramelized pecans, diced mango, fresh raspberries, and raspberry vinaigrette and ranch dressing.

But she didn’t marry him just for his cooking. “I fell in love with him because he’s such a beautiful person—kind and generous and loving,” she says. That’s good, because after a long day of cooking at work, Henry would just as soon have her make dinner at home. “He’s cooked two or three times,” she admits.



PHOTOGRAPHY: TRINA GONZALEZ