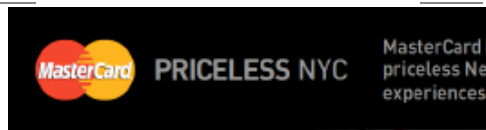


Chef Marc Murphy Enjoys the Days of Summer and Keeps His Kitchen Clean

8/20/10 at 09:00 AM 2 Comments



Murphy takes a break in his kitchen at Landmarc.
Photo: Adam Weinberg

When chef Marc Murphy swings by his [Ditch Plains concession stand](#) at Brooklyn Bridge park, it's just like going home. "I lived there for four years, literally right across the street," he says. "It was really different — it was the Port Authority Warehouse. But you know, they were talking about building the park even then." The Brooklyn spot isn't just Murphy's first foray outside of Manhattan, it's his first outside the West Side. "All my other restaurants are on the 1 train," he says, and he's got no plans to change that. "Why would I open a place on the East Side?" he scoffs. "I'd have to take a different train!" Find out what he had to eat this week in our latest New York Diet.

Friday, August 13

I was with my little guy that morning, my son, out on the Island. He's a very big Frosted Mini-Wheats fan, and he likes me to have the same breakfast he does. He gets me up nice and early because he doesn't see daddy that often throughout the week, because I'm working, so we get to eat Frosted Mini-Wheats together. I actually like them. I had a cup of tea — I only drink Lipton. I'm a weird one. People are like, "You're a chef and you only drink Lipton tea?" But I don't drink coffee. I grew up mostly in Europe, and my parents were always complaining about how bad the coffee is in America, so I was just like, *Why would I ever start liking this stuff?* I also sort of thought if you drink coffee you become an adult, and I don't want to become an adult.

I made a sandwich for lunch — ciabatta, taleggio, mortadella, arugula, a little olive oil. We have a house right near the beach [in the Hamptons], so you can run back to the house and make a sandwich, and then go back to the beach. I drank a Stella Artois.

I just got these really cool stainless steel paella pans, so I had to do paella for dinner. It was chorizo, chicken, clams, mussels, shrimp — pretty classic. I've got this big grill out here, so I can do stuff like grill paella. We had a couple of friends over; we had some white wine. For dessert, we usually have those Tate's cookies lying around — they're my favorite. I like the chocolate chip, I like the oatmeal raisin, the ones with almond. They're from out here in Long Island, but they sell 'em in the city too.

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