

# Celebrating Women's History Month

## Recipe Corner

Featuring Rayburn Café Chef Ikimi Dubose

Thursday, March 11<sup>th</sup>



Chef Ikimi Dubose of the Rayburn Café hails from Brooklyn, NY and is the only girl of 6 boys. She began her culinary career at the young age of 15, washing silverware at the World Trade Center in New York City. She thought she would become a lawyer but holds a good argument as a chef. Her culinary inspiration spurs from her Cuban, Latin, Cantonese, and African roots. She shares her Pico de Gallo recipe which is especially dear to her heart. Ikimi prides herself on educating her staff on the benefits of utilizing fresh produce from local farmers.

**Try Chef Ikimi's Pico de Gallo March 11<sup>th</sup>! You may also download it from promotions tab on the Dining Services website and try it at home: <http://go.compass-usa.com/house>**