



# DANIEL JOHNSON

## CHEF/FOUNDER

### COMPETING CHEF



### FEATURED IN

- The Press Enterprise

### AWARDS

- 2018 2nd Place Pinnacle Award
- 2018 2nd Place People's Choice Award

### ABOUT:

Chef Daniel Johnson was born in the “foodie capital” of the world- Chicago, Illinois and was raised in the sunshine and warmth of Southern California Wine Country- Temecula, California. Graduated “Le Cordon Bleu College of Culinary Arts” -Portland, Oregon in 2007. Recruited by Triple Creek Ranch, Darby, Montana a Relais & Chateaux rated hotel ranked #1 in North America and #1 in the World by Travel and Leisure Magazine 2009-2014. Chef Daniel began as an intern and quickly became Sous Chef for Triple Creek’s award winning restaurant.

Chef Daniel’s vast experience with incredible product and diverse menu offerings has shaped his culinary talents and passion for food over the past 12 years. Naughty Pig Butchery and encased meats feature only the finest proteins available. All purveyors have been hand selected by Chef Daniel to supply all natural, no additives, no hormones, no chemicals in all meats.