

## Bite Me

By Lyn Marsteller

Randi Bloch is known as one of Cincinnati's leading family law attorneys. Her voice is the one you don't want to hear representing your future ex-spouse. While Randi endeavors to calm domestic relations during office hours, she stirs things up in the kitchen during her off hours. With attorney Stu Schloss and banker Lora Arduser, she has formed a catering business, A Forkable Feast.



Randi Bloch

**CityBeat:** How did you get involved with cooking?

**Randi Bloch:** I've always had a passion for cooking, but not baking. My mother was a great cook. Several years ago, Stu Schloss and I learned about Cincinnati State's Culinary Institute and began taking classes twice a week. We've gradually progressed from Food Theory through most of Chef John Kinsella's more advanced classes. It's been great fun and a total break from my day job.

**CB:** How does cooking inspire you?

**RB:** It's the creativity. I can deviate from the theme and use the ingredients I've got. Once we had a lot of egg whites left. We couldn't let them go to waste, so we whipped up a variation of Floating Island with ginger syrup and drizzled with caramel. It was wonderful.

**CB:** What type of food does your family most often request you to make?

**RB:** Updated French or something Cajun or Creole.

**CB:** One of my favorite stories about your cooking was the time you weren't expecting to cook for supporters of a local nonprofit. But how many people showed up at your door unexpectedly?

**RB:** Eight people! I'd offered to make a dinner, but they told me they didn't have enough people to send us, so we were just hanging out. When people started to arrive, I began pulling things out of the freezer. We ended up with ravioli as the first course. I'm not great with microwaves, so I wasn't sure how that would work out. But if I remember right, it was just fine. Then we followed with swordfish, salad, some kind of vegetable, and I probably made hot fudge sauce to put over fruit.

**CB:** People raved about the meal, especially since you seemed to whip it up so easily.

**RB:** I'm just glad that my kitchen is usually well stocked.

**CB:** What do you always have on hand?

**RB:** Dried star anise, not powdered. It's really terrific in vegetable soup. And I almost always have fresh parsley, lemons, honey, cream and butter.

**CB:** What are some of your favorite restaurants in town?

**RB:** I love Jump -- don't you love Jump? Brown Dog is always good. And I think Julie at Ailoi is doing great things.

**CB:** What have you made that was a real disaster?

**RB:** Recently, we were preparing for an event for Cerebral Palsy. We were supposed to make a mousse that could travel, be made in 30 minutes, need only one burner and cool in a quick ice bath. Our first try looked like bad chocolate soup. The second time, it really worked.

**CB:** What have you made that was fun and good?

**RB:** Occasionally, we're guest chefs at Murphin Ridge Inn. We made a roast chicken with cornbread stuffing and a maple syrup glaze. It was so good! There's really nothing better than a good roast chicken. We also made a cedar-planked salmon with a soy and maple glaze. It's very easy to do: Get an untreated cedar plank at the hardware store. Soak it in water for an hour, and then throw the plank on the grill. Brush the fish with a butter, soy and maple syrup mixture, put the fish on the plank, cook until done and then brush with the mixture again. ©

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