



Joseph O. Mishler
Executive Chef of Devon Seafood Grill

Chef Joe Mishler's culinary career has come full circle, since his training began with **Hershey Entertainment & Resorts** in 1994 and now he has returned as the company's newest executive chef.

Mishler began his culinary career as lead line cook at **The Hotel Hershey**, preparing cuisine for the Circular Dining Room and acting as banquet chef. In 1995, he left Hershey to become the executive chef for Al Mediterraneo in nearby Hummelstown, Pennsylvania.

That position was followed by a stint as territory manager for U.S. Foodservice in Pittston, Pennsylvania. There he was responsible for achieving new business, sampling new products and menu analysis. His final position before returning to Hershey was as the corporate executive chef for Scott's Grille in Harrisburg, Pennsylvania.

At Devon Seafood Grill, Mishler and his team provide guests with a culinary experience featuring fresh seafood from around the globe.

In terms of favorite ingredients, Mishler loves any kind of reduction because of the intense flavor. He also loves arugula because of its peppery flavor and compatibility with fish. *Sriracha* is a Thai-style hot sauce and favored condiment for Mishler, who enjoys that it's spicy but doesn't kill other flavors. He recommends it with a coarse, fresh fish and a touch of freshly squeezed lemon.

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