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Women Behind the Site: Dinner Was Delicious

Rachel Adams and Lucy Hewett dish about their buzzy blog

By Jourdan Fairchild



We admire anyone who successfully compares cauliflower to Kelly Rowland, then photographs the veggie in a way that elicits serious cravings. So does *Saveur*, who named *Dinner Was Delicious* a Site We Love in 2012. It's still just a side project for pals Rachel Adams and Lucy Hewett, but readers flock to the blog seeking Lucy's food porn with a helping of Rachel's profanity-laced prose.

On a recent Saturday, Rachel whipped up a seasonal feast as Lucy snapped photos — all while blasting Robyn on repeat. Between courses, we got them talking about the best spot for French fries, RuPaul, and why they love food enough not to take it too seriously.

Q & A

Names: Lucy Hewett (above, left) and Rachel Adams

Neighborhood: Logan Square

Occupations: Account manager (Rachel), **photographer** (Lucy)

How did you two meet?

Rachel: Lucy and I both worked as this start-up that had the sole mission of encouraging tweens to text. So we weren't super fulfilled. Then I went through a shitty breakup and had to stay with some friends. To pay my rent, I cooked. Lucy wanted to learn to cook and then take pictures of the food, so we decided to try it out.

Were you both blog virgins?

Lucy: Oh, yeah. And we did just one post in 2011; it was horrible. We made an asparagus, egg, and speck recipe, but then we also shot a video at the farmers market. We ended up spending like seventeen hours together that day. We didn't know what the hell we were doing. The photos were really ugly, and it was also the first time I'd used lighting.

R: Yeah, the only other time you used lighting was during that Sean Kingston interview at Six Flags for the tweens texting job! There were pictures of the can of tomatoes on the shelf, the can of tomatoes in my hand, in the car, in the bag, at the checkout ... and the food was really derivative.

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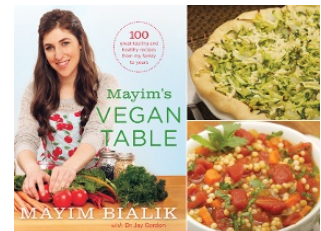


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So what have you learned in the process?

R: I think we learned our trades better; repetition is always going to make something suck less. But my biggest takeaway was the difference between planning yourself into a corner and giving yourself just enough structure so that you're prepared to succeed.

L: So she spent another year cooking for Tanner, who's now her fiancé. And I spent another year taking photos and getting better. We brought the blog back in June 2012.

Who's your kitchen crush?

R: That's so hard. It's Sophie's choice. I wanna bang Anthony Bourdain, even though he's a desiccated husk of a man. And then he'd make you the **best sandwich!** It'd be a full experience. And then Harold McGee. He's a really smart food scientist. He's my Oprah, my life guru.

It's a great day in the kitchen when:

R: I'm in the kitchen.

L: Rachel lets me lick the spoon. And when there's **bourbon**.



What's your most grease-stained cookbook?

L: *What to Cook and How to Cook It*. It breaks processes down to step one, which I'm still on.

R: You're beyond step one. You just need to trust yourself more. And be willing to mess up. *America's Test Kitchen Baking Bible* is mine. I started baking in my early twenties, and one birthday



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I wanted a Kitchenaid mixer. So I asked all my friends to pitch in \$10 each, and I bought the cookbook with the leftover money. And now I'm on my third copy (I'm a batter-aggressive baker). It's just so dear to me. You always remember your first.

In your opinion, what's been your most successful dish?

L: I thought the homemade nut butters were incredible.

R: Yeah, even though the pistachio one looked like baby poop. I make the multigrain pancakes every few weekends. They're perfect for an easy, hungover **brunch**.

Name a food you'd eat three times a day, seven days a week:

R: Pizza, because it's versatile.

L: One of our first recipes was grape pizza. If you think about it, it's the same flavor profile as tomatoes. I stole that phrase from her. I steal her jokes, too.



What's your undiscovered food spot in Chicago?

R: I think the French market is just really undervalued. There's this Belgian French fry place in there. When you have really bad PMS, you get an order of the frites with fancy mayonnaise and then go get a big juice to add some nutrition to your day.

Who inspires your writing?

R: I always pretend that I'm talking to Lucy. So I'll talk out a recipe while I'm cooking and then realize, oh, I should mention that. It's how I figured out the Destiny's Child, Kelly Rowland thing. **Cauliflower** is not Beyoncé.

The spin-off to Julie & Julia is Rachel & Lucy. Who plays you?

R: If they don't have to look like us, RuPaul. And Amy Poehler would definitely play Lucy.

To get the recipe for the delicate squash salad with arugula, pomegranate, and goat cheese, head to dinnerwasdelicious.com.

Photos: Julia Stotz for DailyCandy

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