

The Daily Meal What Chefs Ride and Drive

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David Bouley — 1992 Harley-Davidson "Fat Boy"

1992 'Fat Boy' Harley Davidson, two cylinders, four-stroke, 1340cc, with twin gas caps," says chef David Bouley of Bouley and Brushstroke in New York City, whose most memorable culinary associations with his Harley have been along the coastline of New England. "No two Fat Boys are the same. Each is a work of art without losing any fun factor. It's great for cruising, especially for a classic.



















Chefs' stories of speed, life lessons, adrenaline, and their associations (culinary and not) with their rides



Tattoos. Rock star status. Late nights partying hard. Outlaw associations. It shouldn't be surprising that many chefs also have a passion for their rides. For the adrenaline junkie there's speed; for the craftsman there's the art of a fine machine; and for the busy, adventurous, and overworked chefs, there's the practicality of a mode of transport that enables them to get around, explore, and escape.

