

Mad Scientist

“All dishes are based on tradition,” says chef **Peter Cheng** of his Sichuan-inspired menu at **Tasty 2**. But his experiments with classic ingredients and techniques have led to a unique style that draws rabid fans from around the globe to his restaurant in Sandy Springs.

Precise temperatures, specific cooking times and secrets he simply won't share yield creations like dry-fried eggplant, bang-bang shrimp, fragrant duck and Guanzhong beef—mouthwatering dishes Cheng swears grace no other menu. Even recipes he learned from his mother have been reinterpreted: He sheepishly admits that his spareribs with lotus-root soup bests hers. He boils the difficult-to-tame lotus root for three hours in a clay pot to get the right texture. Across the varied menu, Cheng avoids tongue-torching heat in favor of more subtle spices that allow nature's ingredients to shine. *6450 Powers Ferry Road NW, 678.766.8765, petertasty2.com*