



JASON BOSO

Proprietor/Chef/Bartender/Busboy for Twisted Root Burger Co. and Cowboy Chow

After a few tedious years in the corporate world, Jason Boso decided he was ready for a change and went to pursue his real passion, cooking, and landed himself in Culinary School where he met future business partner Quincy Hart, a 35 year veteran of the Southwestern Bell Company and passionate home chef.

The two instantly hit it off, constantly brainstorming on flavor profiles, restaurant ideas and concepts and of course, what makes the best all-American burger. Following culinary school, Boso and Hart went their separate ways, working in various restaurants around town - Boso at the prestigious Four Seasons Resort and Hotel at Las Colinas and Quincy at the Pappas Brothers Corporation. It wasn't until nearly two years later that they reunited and devised a plan for their new venture which became reality in 2006 when Twisted Root Burger Co. was born in the heart of Deep Ellum.

Within months of its opening, Twisted Root Burger Co. earned a reputation for offering one of the best gourmet burgers in the city and has received numerous accolades, including a feature on the Food Network's "Diners, Drive-Ins and Dives." Now a location with distinction, Boso decided to expand to additional locations in Richardson, TX, Roanoke, TX and Dallas, TX (SMU Blvd.).

With Twisted Root Burger Co. exceeding expectations, Boso decided to begin research for his second restaurant, Cowboy Chow. Incorporating an open-range dining concept into a low-key and inviting atmosphere, Cowboy Chow celebrates the diverse flavors and substantial tradition of Texas tacos and cast iron cooking. Focusing on the way chuck wagon cooks would braise their meat, Cowboy Chow takes several kinds of delicious proteins and braises them in diverse kinds of liquid for seven hours and then serves these meats in a number of exciting ways including Brisket Sloppy Joe, Mash Tater Parfait and Lone Star Brisket Tacos. With locations in Dallas' Deep Ellum and downtown Roanoke, Cowboy Chow has garnered coveted awards including the front cover of Texas Monthly's April 2009 issue, three stars in The Dallas Morning News' Dining Guide and Dallas Observer's City of Ate's 100 Favorite Dishes.



About Cowboy Chow

Cowboy Chow, sister restaurant of Food Network famed Twisted Root Burger Co., incorporates an open-range dining concept into a low-key and inviting atmosphere, and celebrated the diverse flavors and substantial tradition of Texas tacos and cast iron cooking. With locations in Dallas' Deep Ellum and downtown Roanoke, diners can experience the soul of Texas cooking with rustic flavors and slow cooked meats for lunch and dinner, plus brunch served on weekends. The hearty menu includes a variety of braised meats in flavorful juices for a minimum of seven hours including Lone Star beef, beef stock, jalapeno juice, tequila, chicken stock, red wine, or bourbon. Notes for its brisket tacos, Cowboy Chow also serves delicious must-try items including Fried Green Tomato Lollipops, Dr. Pepper Braised Beef Ribs and Mash Tater Parfait.



About Twisted Root

Named one of the top eight new restaurants that defined the culinary life of Dallas and featured on the Food Network's "Diners, Drive-Ins and Dives,"

Twisted Root Burger Co. is the only trained chef-driven burger restaurant in Dallas and continues to earn their reputation for offering one of the best gourmet burgers in the city. With two locations in Dallas (Deep Ellum and SMU Blvd), Richardson and downtown Roanoke, Twisted Root Burger Co. offers made from scratch burgers with a variety of house-specialty condiments. The menu includes a variety of hand-rolled beef alternatives including lean buffalo, ostrich, turkey, black bean burgers as well as a range of seasonal game meats including alligator, elk and venison. Hearty sides such as the hand-cut sweet potato chips, Twisted French fries, fried green beans and onions rings are just a sample of Twisted Root Burger Co.'s must have menu items.