



Profile

Budget Dinner Battle



Aleesha Love

Las Vegas, NV

axilove03@gmail.com

7022034980

Reference ID #8cc1c955798368cf

Tags

interviewed

Use tags to help organize your casting workflow

Powered By Casting Crane

Submission Details

Budget Dinner Battle

Submitted on March 21, 2023, 12:14PM

- 1 First Name**
Aleesha
- 2 Last Name**
Love
- 3 Email**
axilove03@gmail.com
- 4 Phone #**
7022034980
- 5 Residing City**
Las Vegas

6 Residing State
Nevada

7 Website (if applicable)
No response

8 Instagram (if applicable)
@queenvache_@sidehustlesupermom

9 Facebook (if applicable)
<https://www.facebook.com/amoure.lareine?mibextid=LQQJ4d>

10 Tik Tok (if applicable)
youarehervache

11 Occupation
Social Media Manager/ Business Owner

Write a mini bio about yourself. This is a chance for us to get to know you! Please include where you are originally from, who is in your life, what you do, and what is important to you.

12 My name is Aleesha I grew up in Compton California moved to Redondo Beach when I was 11. I was adopted at age 2 and just found my birth family about two years ago. I have five wonderful children for that. I have four boys and one daughter my daughter is the youngest she is 3 years old. Our oldest son is 11. And we have 10, 8 and 4 year old. I graduated from culinary school in 2016. I have worked as a line cook in multiple casinos and as head chef. I did give up my dream in cooking, but I still love to cook for my family and have fun yummy dinner parties. My hope is to open a food truck sometime in the future. I currently live in Las Vegas in am a social media manager, and also have my own business that helps women find jobs and start their own businesses. During the week I am busy doing mommy duties taking my kids to school karate the park and other fun things. My passion will always be cooking no matter if it's in a professional kitchen or in my home kitchen on a budget.

13 Please tell us about your current living situation. (ie. - do you live with a roommate(s), family members, etc?)
I live with my 5 children and husband in Las Vegas

14 How would you rate your cooking skills (on a scale of 1-10 / 10 being the best!) Explain your answer.
I personally believe I am at a 8/10 I am always learning but my family and friends would be 10! I do have experience in cooking, but there is so much I still want and need to learn.

How often do you cook for other people? Explain. (How often, how many people, who is it that you usually cook for?)

- 15 I cook at least 4 times a week for my husband and children and we also have dinner parties at least once a month and that at least 8-10 people

Tell us about a meal you are particularly proud of making. Why does this one stand out for you?

- 16 One meal I am very proud of making is my braised oxtails and red beans and rice. A recipe I inherited from my grandmother who is from Panama. She never gave me the recipe but growing up. I used to always smell the butter in the coconut milk in the red beans and rice and smell the red tomatoes brewing with the ox tails. I was able to re-create her recipe and it's something I make for my family at least twice a month.

This show is all about cooks who have a talent for cooking on a budget. Tell us about your ability to create food on a budget. How did you learn?

- 17 I was the only child so for me to have 5 kids I definitely have to cook on a budget. We have been homeless a couple times and there has been many times our family has had to take the bus to food pantries. I have learn to concoct something from cans of beans tuna and cup of noodles. When things get tough all you can do is improvise. And with my culinary skills I am able to make sure my meals are tasty and satisfying to my children.

Was there a specific event in your life that led you to acquire this skill?

- 18 In 2018 I had my son and then had a daughter in 2019 I stopped working my husband lost his job and then we lost our place with two new babies we moved back home to California and lived in a motel for weeks I learn to survive I learn the concept of budgeting and how to portion food differently. It was a humbling experience.

What are the top tips or tricks that you have picked up along the way that you routinely use when cooking on a budget? Please explain. *

- 19 One thing that I have learned is, if you are ever on a budget rice can go with everything and so does bacon. One skill that I have come to learn also is that invest in a air fryer it's easy fast and healthier. Also never forget butter!!

What dish are you known for? Tell us about it!

- 20 The dish that I am known for that everyone loves is my famous tacos who doesn't love tacos! The way I make my tortillas is what sets me apart from everyone else. That is one dish you can definitely make on a budget.

21 **Have you ever appeared in television programs, films, webisodes, commercials or advertisements of any kind? If so, please provide the project name, where it aired, and the approximate date(s) of airing.**
No

22 **Do you have any food allergies we should be aware of?**
Allergy to egg but still cook with it

23 **Please upload a non-professional photo of yourself where we can see you clearly. (no sunglasses or hats)**



[Click to enlarge](#)

(download image)

24 **Are you currently vaccinated for Covid-19?**
Prefer not to say

25 **Applicant Release**
Agreed on 03-21-2023

I have read, understand, and agree to be bound by all of the terms and conditions of this Agreement. This Agreement cannot be terminated, rescinded or amended except by an agreement signed by both me and Producer. I UNDERSTAND THAT I AM GIVING UP CERTAIN LEGAL RIGHTS UNDER THIS AGREEMENT, INCLUDING, WITHOUT LIMITATION, MY RIGHT TO FILE A LAWSUIT IN COURT WITH RESPECT TO ANY CLAIM ARISING IN CONNECTION WITH THIS AGREEMENT.

26



Aleesha Love
Signed on 03-21-2023

Notes

Notes added here will not show up on deck comments