



## **‘Just Go Feed People’**

*How Groen Braising Pans Help a  
Non-Profit Cook for Thousands of People*

**“There’s no way for us to serve more than 26,000 people a day without the right equipment. Groen has been part of that since the very beginning.”**

*– Mercy Chefs Founder Gary LeBlanc*

## OVERVIEW

Whenever an area is impacted by a disaster, more than likely Mercy Chefs is there helping – boots on the ground and spatulas in hand. Mercy Chefs is a global non-profit disaster and humanitarian relief organization that prepares restaurant-quality meals to victims, volunteers and first responders.

It was founded by Chef Gary LeBlanc after he saw how Hurricane Katrina impacted his hometown of New Orleans in 2005.

**“I began to see the pictures on television: those folks standing on bridges were people I recognized, people I used to work with, and I was compelled to volunteer and do disaster relief work.” – Chef Gary LeBlanc**

Along with Mercy Chefs’ mobile kitchen outreach, they’ve also developed Mercy Chefs Community Kitchens to help those who regularly struggle with food insecurity.



## CHALLENGE

Unfortunately, Mercy Chefs stays busy.

Because there's seemingly always a disaster somewhere in the world, Chef LeBlanc and his team frequently travel and, more importantly, have plenty of people to feed. Whether it's people impacted by a devastating storm or those continuously suffering from food insecurity, Mercy Chefs' mission is to "just go feed people."

**The challenge for Mercy Chefs is clear:  
How can they cook meaningful meals  
for thousands of people?**

"Mercy Chefs is answering the call for hurricanes, for tornados, for floods, for wildfires, for earthquakes, for civil unrest issues – there's no end to the disasters that are striking this country," Chef LeBlanc said. "Those people appreciate a hot meal more than I could possibly begin to describe."



## HOW OUR EQUIPMENT HELPED

Groen Braising Pans have helped Mercy Chefs serve literally millions of people across the world.

Eight Groen Braising Pans give much-needed flexibility for the Mercy Chefs team because they braise, roast, boil, simmer, poach, bain-marie, pan-fry, grill, saute and steam. For an organization always on the move, that versatility helps the chefs use what ingredients they have to cook a warm meal.

**“A Groen Braising Pan is the most versatile piece of equipment in the kitchen and it’s the only one I’d travel with if I could only travel with one.”**

**– Chef Gary LeBlanc**

The 40-gallon braising pans Chef LeBlanc and his team use also help produce the high volume needed to serve meals to thousands of people at a time.

“There’s no way for us to serve more than 26,000 people a day without the right equipment,” Chef LeBlanc said. “Groen has been part of that since the very beginning.”



*[Watch a behind-the-scenes video](#) to see Mercy Chefs’ new warehousing facility in Alabama, which will help them serve even more meals to those in need.*



To learn more about Mercy Chefs or to make a 100% tax deductible donation, visit [MercyChefs.com](https://www.MercyChefs.com).