

recipe development/test kitchens

RECIPE DEVELOPMENT

Creating unique recipes for corporate clients, using the clients' products and customizing the recipes to address both the clients and their customers' needs

Clients include: National Pasta Association; Aux Delices des Bois; Pyrex; Forest Glen Winery; A. Zerega's Sons, Inc.; Fleishman Hillard; El Paso Chile Company; OXO; San Pellegrino; Manning, Selvage & Lee; and Hors d'Oeuvres Unlimited

TEST KITCHENS

CUISINE and *Food & Wine* magazine Test Kitchens: 1979-1982; Contributing Editor *Good Food Magazine*; 1986-88

publications

BOOKS, AUTHOR

Working the Plate (Wiley, Fall 2006; featured alternate, Good Cook Book Club)

Smokin' (HarperCollins, Summer 2004)

Mom's Secret Recipe File (Hyperion, Spring 2004)

Primi Piatti: Italian First Courses That Make a Meal (Harper & Row, 1989; three months on Cook's Magazine Best Seller List)

BOOKS, CO-AUTHOR

The Desperate Housewives Cookbook (with Scott S. Tobis; Hyperion, 2006)

Vegetable Love (with Barbara Kafka; Artisan, 2005; winner of the 2005 IACP award in the Best Single Subject Book category)

Daisy Cooks! (with Daisy Martinez; Hyperion, 2005; nominated for a 2005 IACP award in the American category)

Blue Collar Food (with Bill Hodge; Hearst, 1994)

Sylvia's Soul Food Cookbook (with Sylvia Woods; Morrow, 1992)

BOOKS, COLLABORATOR

The New Mexican Table (with Roberto Santibañez and Bryan Miller, Artisan, 2007)

Young and Hungry (with David Lieberman; Hyperion, 2004)

Lidia's Italian-American Kitchen (with Lidia Bastianich; Knopf, 2001; winner of the 2001 IACP award for Best Cookbook, Chef and Restaurant Category)

The Mushroom Lover's Mushroom Cookbook and Primer (with Amy Farges; Workman, 2000)

Lidia's Italian Table (with Lidia Bastianich; Morrow, 1998)

MAGAZINES

Food Arts Editor-at-Large: Interview chefs and restaurateurs nationwide for features that focus on industry leaders and trends in ingredients, food, cooking, and equipment

Author of over 30 articles on food and wine published by *New York Daily News*; Time/Life Books; *CUISINE*; *New York Times*; *Family Circle*; *Good Food Magazine*; and *Bon Appetit*

television**APPEARANCES**

Good Morning America; The Today Show; iVillage Live; Good Day New York; Sara's Secrets; Rosie Attitudes; Lidia's Italian American Table; and Others

CULINARY PRODUCER

Daisy Cooks!: 26-episode series exploring Latin cooking featuring Daisy Martinez; premiered on PBS Spring 2004

Lidia's Italian Table/Lidia's Italian-American Kitchen: 91-episode cooking series featuring Lidia Bastianich; premiered on PBS Fall 1998

Julia and Jacques: Cooking at Home: 22-episode cooking series starring Julia Child and Jacques Pepin; premiered on PBS Fall of 1999

Savor the Southwest: 13-show cooking series hosted by Barbara Fenzl, featuring a different guest chef for each show; premiered on PBS in March 1999

America's Test Kitchen: First season of the long-running cooking series hosted by Chris Kimball, based on the format of *Cook's Illustrated* magazine; began airing in Spring 2001

Jamie Oliver's 8-city tour to promote *Happy Days with the Naked Chef*; 1-hour live cooking demonstration with audio/visual presentations in each location: October 2003

chef/chef owner

Metro C.C., New York, NY
Blue Collar Food, New York, NY

Black Dog Tavern, Vineyard Haven, MA
Over The Counter, New York, NY

chef consultant

NEW YORK CITY

M.K. Nightclub
Pizzapiazza
Water's Edge
Gotham Bar & Grill
Broadway Diner
Gourmet Magazine

OTHER

Lidia's Pittsburgh/Kansas City
Lidia's Kansas City
Hors D'oevres Untld, East Rutherford, NJ
Olive Garden, Orlando, FL
Holley Place , Lakeville, CT
Winner's Café, Bogotá, Colombia

cooking classes/demonstrations

Technique-oriented cooking classes at the New Jersey-based Kings Cookingstudios, Learning Annex (NYC) and Sur la Table

Cooking demonstrations on behalf of *Gourmet* magazine for their selected marketing partners including Lexus, Coach, Talbots, Tourist Board of Bahamas, and others

10-store national tour at Federated Stores sponsored by Tools of the Trade cookware

education

Johnson & Wales University, Providence, RI
Graduated cum laude with A.S. degree in Culinary Arts.

foreign study/languages

Ristorante Paracucchi-Locanda dell'Angelo, Ameglia, Italy
Trattoria dall'Amelia, Mestre, Italy

Proficient in Italian and Spanish