Bios for Chef Gorji Cookbook Author

Short Bio: Chef Gorji, an engineer turned chef and restaurateur, is author of *Zing! By Gorji —New Mediterranean Cuisine.* The cookbook includes signature dishes he has served at critically acclaimed Gorji restaurant in Dallas. The back-to-back champion of the Texas Steak Cook-Off is also the creator of Gorji Gourmet Foods, a line of sauces sold in Whole Foods and specialty grocery stores.

Medium Bio: Chef Gorji, an engineer turned chef and restaurateur, is author of *Zing! By Gorji—New Mediterranean Cuisine,* winner of 5 international and domestic awards. The cookbook shows how to add boldness with flavorful ingredients and simple techniques like he has cooked at critically acclaimed 5-table Gorji Restaurant in Dallas for 19 years. The back-to-back champion of the Texas Steak Cook-Off is also the creator of Gorji Gourmet Foods, a line of sauces sold in Whole Foods and specialty grocery stores.

Long Bio: Chef Gorji, an engineer turned chef and restaurateur, is author of *Zing! By Gorji—New Mediterranean Cuisine.* The winner of 5 international and domestic awards. The cookbook shows how to add boldness with ingredients like pomegranates, limes, barberries and simple techniques like he has cooked at critically acclaimed 5-table Gorji Restaurant in Dallas for 19 years. The top rated 5-table restaurant is known for unconventional policies including no-tipping, not turning tables, no TV and not accommodating young children. The back-to-back champion of the Texas Steak Cook-Off is also the creator of Gorji Gourmet Foods, a line of sauces sold in Whole Foods and specialty grocery stores. The pasta sauces, salad dressings and dips have won 38 awards in blind tasting food competitions. The restaurant, cookbook and sauces have been featured in local, regional and national magazines and TV including Dallas Morning News, D Magazine, Dallas Observer, Texas Monthly, Fox News, CBS, Gourmet Retailer, Modern Luxury, National Culinary Review, Paper City and others. He lives in Dallas, Texas.