

# Bios for Gorji Gourmet Foods

## Chef Gorji

**Short Bio:** Chef Gorji, a former engineer turned chef began bottling Gorji Gourmet Foods, a line of sauces, salad dressings and dips in 2006 in response to demand from his restaurant's customers. They are the same recipes he has created and cooked with at Gorji Restaurant for 18 years. The back-to-back champion of the Texas Steak Cook-Off is also the author of the cookbook *Zing! By Gorji—New Mediterranean Cuisine*.

**Medium Bio:** Chef Gorji, a former engineer turned chef began bottling Gorji Gourmet Foods, an award-winning line of sauces, salad dressings and dips in 2006 in response to demand from his restaurant's customers. The pasta sauces, salad dressings and dips are the same recipes he has created and cooked with at Gorji Restaurant for 18 years. Besides the restaurant, they are sold in Whole Foods, specialty grocery stores and online. The back-to-back champion of the Texas Steak Cook-Off is also the author of the cookbook *Zing! By Gorji—New Mediterranean Cuisine*.

**Long Bio:** Chef Gorji, a former engineer turned chef began bottling Gorji Gourmet Foods, an award-winning line of sauces, salad dressings and dips in 2006 in response to demand from his critically acclaimed restaurant's customers who described them as "Tastes Just Picked", which became their slogan. The winners of 30 awards in blind tasting food competitions. The pasta sauces, salad dressings and dips are the same recipes he has created and cooked with at Gorji Restaurant for 18 years. They include Pomodoro, Puttanesca, Arrabiata Diavolo, Dipping Oil & Marinade and Pomegranate Vinaigrette, Spicy Remoulade, Hummus and Caesar Dressing. They are sold in Whole Foods and specialty grocery stores in DFW, Gorji restaurant and online at GorjiGourmet.com and Amazon. The back-to-back champion of the Texas Steak Cook-Off is also the author of the cookbook *Zing! By Gorji—New Mediterranean Cuisine*. The winner of 5 international and domestic awards features his signature dishes. The top rated 5-table restaurant is known for unconventional policies including being the only restaurant in Dallas to go no-tipping, no turning tables, no TV and no young children. 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.