

## STEVEN RAICHLEN—BIOGRAPHY

Steven Raichlen is a writer, TV host, and multi-award-winning author—but he may be best known as the man who gave barbecue a college education. Raichlen wrote the best-selling **Barbecue Bible** cookbook series (Workman Publishing—more than 4 million copies in print), and his authoritative new book, the 780-page **Planet Barbecue**, documents 2 million years of grilling in 75 countries on 6 continents. His TV shows, **Primal Grill**™ (now in its third season) and **Barbecue University**™ (now in fourth season) rank among the top rated on PBS and have helped people all over the world ascend the ladder of grilling enlightenment. He also hosts a French language TV show called **Le Maitre du Grill**.

Raichlen's obsession with live fire cooking began with **The Barbecue Bible** (1998, completely revised in 2009), an IACP/Julia Child Award-winning encyclopedic study of barbecuing and grilling. Next came the IACP Award-winning **How to Grill**, the world's first step-by-step guide to live fire cooking, with more than 1000 color photographs, hailed by the New York Times as "astute, approachable, and eminently appealing." **BBQ USA** (2003)—Raichlen's 780-page, 650-photograph, 425-recipe love song to regional American barbecue—won a 2004 James Beard Award.

In all Raichlen has won 5 James Beard Awards and 3 IACP awards, and his books have been translated into 15 languages, including French, Russian, and Japanese. He recently completed his first novel.

Raichlen has appeared on virtually every major national TV show, from The Today Show, Good Morning American, and CNN to Oprah, the View, and Regis and Kelly. In 2000, he created **Barbecue University**, a unique cooking school held at the luxurious Broadmoor resort in Colorado Springs, and hailed by the Food Network as the "#1 Barbecue Experience in the U.S." Raichlen also battled—and defeated—Iron Chef Roksburu Michiba in a "Battle of the Barbecue Gods" on Japanese television. And three years ago, he joined forces with The Companion Group to launch a line of grilling accessories, rubs, and sauces sold around the world under the **Best of Barbecue**™ and **Planet Barbecue** brands.

In 1975, Raichlen received a Watson Foundation Fellowship to study medieval cooking in Europe, as well as a Fulbright to study comparative literature. He holds a degree in French literature from Reed College and trained at the Cordon Bleu and La Varenne cooking schools in Paris. Raichlen lives with his wife, Barbara, in Miami, Florida.