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Chopped All-Stars – Season Three *Contestant Bios*

Part 1 - "Food Network vs. Cooking Channel"

Nadia G

Nadia G. is the creator and host of the Cooking Channel series *Nadia G's Bitchin' Kitchen*, which looks at the funny side of everyday situations and turns them into occasions worth celebrating – with great food and big laughs. In October 2011, Nadia released her second cookbook, "Cookin' For Trouble" (Ballantine), in which she shares recipes and cooking tips for beginner and seasoned home cooks alike. Nadia's recipes are rooted in the Casalinga-style Italian cuisine she grew up with and infused with the culinary influences of her beloved hometown Montreal.

Jeff Mauro

Jeff Mauro, winner of the seventh season of *Food Network Star*, graduated from California's Hollywood Kitchen Academy and has worked in the food industry since high school in various roles, including line cook, caterer and chef instructor. After pursuing a career as an entertainer and comedian in Los Angeles, Jeff returned to Chicago to spend time doing what he loves - cooking. His down-to-earth personality coupled with his comic relief make a great combination in the kitchen. In his Food Network cooking show *Sandwich King*, Jeff proves you can turn any meal into a sandwich and any sandwich into a delicious meal. He also appears in the primetime series *\$24 in 24*.

Gabriele Corcos

Gabriele Corcos was born in Florence, Italy, where he learned everything he knows about Tuscan food from his mother and grandmother. With an insatiable fascination for food, a love for organic ingredients, and foremost a determination to feed his wife, Debi Mazar, and their children in the healthiest and most natural way he knows, Gabriele and Debi star in Cooking Channel's *Extra Virgin*. Gabriele and Debi will release their first cookbook in 2014, and Gabriele is in the process of opening his first restaurant in Brooklyn.

Sunny Anderson

Sunny Anderson grew up traveling the world as an Army brat, and has indulged in many local cuisines. When Sunny joined the Air Force, she continued her culinary world travels and also discovered a desire to explore music, becoming an award-winning radio host, eventually landing in New York at hip-hop radio powerhouse, HOT 97. Additionally, Sunny has served as Food & Lifestyle Editor at *Hip Hop Weekly Magazine* and previously ran her own catering company, Sunny's Delicious Dishes. She made her debut on Food Network as a special guest on *Emeril Live* and in 2008 she launched her own daytime show *Cooking For Real*. She recently hosted *Home Made in America with Sunny Anderson*.

Part 2: "Mega Chefs"

Elizabeth Falkner

Elizabeth Falkner has wowed the San Francisco/Bay Area for over twenty years with first her desserts, and then in her restaurants and pastry shop, Citizen Cake and Orson, which she ran for sixteen years. She recently relocated to Brooklyn, N.Y., to open a Southern Italian restaurant called Krescendo. Elizabeth has competed on *Iron Chef America* and *The Next Iron Chef: Super Chefs*, and recently on *The Next Iron Chef: Redemption*.

Chuck Hughes

Chuck Hughes is the multi-talented star of Cooking Channel's *Chuck's Day Off* and the owner and chef of Montreal hot-spot Garde Manger and Le Bremner. His unbridled passion for entertaining translates into both unforgettable food and captivating television. Chuck was most previously seen on *Chuck's Week Off: Mexico* and *The Next Iron Chef: Super Chefs*, and is currently starring in his series *Chuck's Eat the Street* on Cooking Channel.

Gavin Kaysen

Gavin Kaysen is an American chef who embraces classic French cooking. Before taking on the famously rigorous Bocuse d'Or International Cuisine Competition in 2007, Kaysen turned to Chef Daniel Boulud as a mentor figure who helped him navigate the French culinary world. Kaysen later came to New York and is currently Executive Chef of Café Boulud. He has received several accolades including Food & Wine Magazine's "10 Best New Chefs" (2007) and James Beard Foundation's prestigious 2008 "Rising Star Chef" award and earned a star in the Michelin Guide.

Richard Blais

Richard Blais, perhaps most recognizable as winner of *Top Chef All Stars*, is known for his innovative and personal take on classic American bistro cuisine. A native New Yorker, Blais relocated to Atlanta in 2000 where he founded Trail Blais, a creative culinary company that has consulted on, designed and operates some of Atlanta's most popular eateries including The Spence, Flip Burger Boutique and HD-1. In his debut cookbook, "Try This at Home: From My Head to Your Plate" (Release date: February 26, 2013), Richard reveals a simplified approach to adventurous cooking by sharing new flavor combinations and textures to reinvent classic dishes for home cooks to recreate.

Part 3: "Chopped Judges"

Alex Guarnaschelli

As the daughter of an esteemed cookbook editor, Alex Guarnaschelli spent her childhood surrounded by food. After graduating from Barnard College, she worked under acclaimed chef Larry Forgione. Guarnaschelli moved to France to study at La Varenne Culinary School in Burgundy. After school, she worked at the Michelin three-star restaurant Guy Savoy before moving up to sous chef at La Butte Chaillot. After seven years in France, Guarnaschelli joined the venerable Daniel Boulud at restaurant Daniel in Manhattan as sous chef, and later worked at Patina in West Hollywood. In 2003, she became the executive chef at Butter Restaurant in New York, and also helms the kitchen of NYC's The Darby. Most recently, she became an Iron Chef after winning *The Next Iron Chef: Redemption* and is a judge on popular primetime series *Chopped*. Her first cookbook "Old School Comfort: The Way I Learned to Cook" (Clarkson Potter) will be released in April.

Amanda Freitag

Amanda has emerged as one of New York City's most celebrated chefs, as she has worked under the notable tutelage of Jean-Georges Vongerichten, Alain Passard, Diane Forley and Tom Valenti, to name a few. Amanda has battled Bobby Flay on *Iron Chef America*, and has a recurring role as a judge on *Chopped*. She is also a contributing chef on Cooking Channel's *Unique Eats*. Now after almost 20 years, Amanda is proud to be working on her passion project, a restaurant of her own. Recently, Amanda was one of the final two chefs competing in *The Next Iron Chef: Redemption* and she also appeared in the second season of *The Next Iron Chef*.

Scott Conant

One of New York's most beloved and respected chefs, Scott Conant has cooked some of the city's favorite Italian cuisine, with Scarpetta in New York. In 2010, he opened Scarpetta Toronto at the Thompson Hotel, Scarpetta Beverly Hills at Montage Beverly Hills and Scarpetta and D.O.C.G. Enoteca at The Cosmopolitan of Las Vegas. Scott has been a recurring judge on Food Network's *Chopped* since its premiere.

Marc Murphy

Marc is a regular judge in the *Chopped* kitchen and has also appeared on *Iron Chef America*. Marc has logged more than 20 years in the restaurant business, and is currently Executive Chef and owner of Benchmarc Restaurants by Marc Murphy (Landmarc and Ditch Plains in New York) and Benchmarc Events by Marc Murphy.

Part 4: “Celebrities”

Johnny Weir

Johnny Weir is a three-time U.S., two-time Olympian, and World medalist figure skater. Johnny claimed his first senior U.S. national championship in 2004, and successfully defended his title in 2005. In 2006, Johnny captured his third consecutive national championship, earning a spot on the U.S. Olympic team. At his very first Olympic Games in Torino, Italy, Johnny placed an impressive second in the short program, and finished fifth overall. Johnny recently competed on season two of *Rachael vs. Guy: Celebrity Cook-Off*.

Joey Fatone

Former *NSYNC star and *Dancing with the Stars* contestant, Joey Fatone is currently hosting *My Family Recipe Rocks!* on the Live Well Network, while also embarking on a series of projects, including hosting *Price is Right Live* in Las Vegas and Atlantic City, to, *Let's Make a Deal*, and currently he is the voice of the widely successful relaunch of *Family Feud* with Steve Harvey. He also served as host of NBC's international hit series *The Singing Bee*, and recently competed on season one of *Rachael vs. Guy: Celebrity Cook-Off* on Food Network.

Laila Ali

Laila Ali is a world-class athlete, fitness and wellness expert, cooking enthusiast, founder of the Laila Ali Lifestyle Brand and mother of two toddler-aged children. The daughter of the legendary Muhammad Ali, she is also a four-time undefeated world boxing champion. Ali is currently the host of *Everyday Health* and a former co-host of *American Gladiators* alongside Hulk Hogan. Ali also authored and published a motivational book for young women titled "Reach!", and in 2007 she made it to the final round of the fourth season of *Dancing with the Stars*.

Judy Gold

Judy Gold was nominated for last year's Outer Critics Circle Award for her critically acclaimed Off-Broadway show *The Judy Show – My Life as a Sitcom*. She won the GLAAD Media Award and was nominated for a Drama Desk Award for her previous hit Off-Broadway show, *25 Questions for a Jewish Mother*. Judy has appeared on many television series, including *The View*, *Anderson Live*, *30 Rock* and *The Big C*. She frequently tours theaters and comedy clubs around the country.

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