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## **ANNE BURRELL**

With her trademark spiky blond hair and pumped-up personality, Anne Burrell has worked at some of the top restaurants in New York, studied the culinary landscape and traditions of Italy, battled alongside Mario Batali as his sous chef on Food Network's *Iron Chef America* and wrote a *New York Times* best-selling cookbook.

In September 2015, Anne hosted Food Network's *Worst Cooks in America: Celebrity Edition*, where she mentored a team of celebrities who were in serious need of some cooking pointers. Anne has hosted *Worst Cooks in America*, a primetime competition series where she leads a team of hopeless home cooks from around the country through culinary boot camp, since the show's premiere in 2010. *Chef Wanted*'s third season premiered in August 2013 where Anne put top-notch chefs through the ultimate job interview as they strived to land the Executive Chef position in restaurants around the country. In her Food Network series, *Secrets of a Restaurant Chef*, she eliminated the intimidation of restaurant dishes and revealed concise, easy-to-master techniques for the at-home cook. Anne also starred in her own right on *Next Iron Chef: Super Chefs* in Fall 2011.

Anne published her first cookbook, "Cook Like a Rock Star," in 2011, which gives home cooks the confidence and support to be rock stars in their own kitchens. Her cookbook earned a place on The New York Times Bestseller List. Anne's second book, "Own Your Kitchen: Recipes to Inspire and Empower" was released in October 2013.

Growing up in upstate New York, Anne's passion for food and cooking began at an early age. After obtaining an English and communication degree from Canisius College in Buffalo, she pursued her interest in the restaurant business by enrolling in the Culinary Institute of America. Following graduation, she spent a year in Italy attending the Italian Culinary Institute for Foreigners while working at La Taverna del Lupo in Umbria and La Bottega del' 30, a 30-seat restaurant that offers only one seating a night in Tuscany. During this year, Anne grew to truly appreciate and understand the philosophy of Italian cuisine and culture, which left a lasting impact on her culinary point of view.

Upon her arrival in New York City, Anne was hired as a sous chef at Felidia Restaurant, working with Lidia Bastianich. She then served as a chef at Savoy where she cooked over an open wood fire and created flavorful Mediterranean-inspired menus. Here Anne developed her personal culinary style: a real love of rustic food made with pure and simple ingredients with intense flavors.

Anne took the opportunity to spread her culinary knowledge and passion as a teacher at the Institute of Culinary Education. Shortly after, she joined the Batali-Bastianich empire by accepting a job at Italian Wine Merchants. The job also included salumi production and traveling to off-site events with Mario Batali. When Mario became one of Food Network's esteemed Iron Chefs, he knew exactly who to enlist as his sous chef: the talented and dynamic Anne Burrell.

As the executive chef at New York hot spot Centro Vinoteca from its opening in July 2007 through September 2008, Anne served up her "creative-authentic" Italian menu of small plates (piccolini), antipasti, pastas and main courses accented by her trademark bold, pure flavors.

Burrell feels fortunate to have found a field that satisfies her so completely. "I feel so lucky that I have found my true passion in life."

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