

BLACK HISTORY MONTH.

CHEF CARLA HALL

Thanks to the national attention she earned during the fifth season of Top Chef and as host of The Chew, Carla Hall might be the most visible Black chef in America. She celebrates “cooking with love” or preparing food from your soul to nourish the soul of others. The Nashville native fell in love with food while modeling in Europe and decided to become a chef, blending classic French technique and Southern influence.

CHECK OUT ONE OF
CARLA'S COOKBOOKS
www.carlahall.com



BLACK

HISTORY

MONTH.

FEATURING MENU INSPIRED BY
Chef CARLA HALL'S

"Soul Food: Everyday & Celebration"

Festive Chicken and Greens

Seared Chicken Thigh's

Topped with grilled onions and spicy gremolata

Braised Collard Greens

Braised in smoked paprika

Roasted Sweet Potatoes

Roasted in brown sugar and olive oil

THANKS TO THE NATIONAL ATTENTION SHE EARNED DURING THE FIFTH SEASON OF TOP CHEF AND AS HOST OF THE CHEW, CARLA HALL MIGHT BE THE MOST VISIBLE BLACK CHEF IN AMERICA. SHE CELEBRATES "COOKING WITH LOVE" OR PREPARING FOOD FROM YOUR SOUL TO NOURISH THE SOUL OF OTHERS. THE NASHVILLE NATIVE FELL IN LOVE WITH FOOD WHILE MODELING IN EUROPE AND DECIDED TO BECOME A CHEF, BLENDING CLASSIC FRENCH TECHNIQUE AND SOUTHERN INFLUENCE.

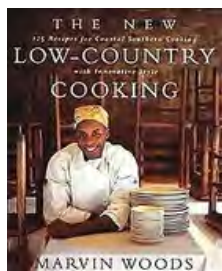
WWW.CARLAHALL.COM

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CHEF MARVIN WOODS

Chef Marvin Woods is an Emmy Award-nominated television host, chef and author of cookbooks *The New Low Country* and *Home Plate Cooking* and coming soon in 2022 a self-published, multifaceted cookbook, *All Good*. Woods is loved by fans and peers alike for his infectious personality and wildly inventive approach to healthy cooking and traditional recipes. His passion for food stems from influences from South and Central America, the Caribbean, the southern United States, and parts of Africa. All of these roots lead him to coin the phrase 'Coastal Soul' cuisine. His healthy approach to simple, affordable cooking has been regularly featured on television and in publications including *Good Morning America*, *Food and Wine*, and *O Magazine*.

CHECK OUT MARVIN'S COOKBOOK
chefmarvinwoods.com/books/



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**FEATURING MENU
INSPIRED BY
CHEF MARVIN WOODS**

“New Low Country Cookbook”

Blackened Catfish

Sofrito Black Beans

White Rice

CHEF MARVIN WOODS IS AN EMMY AWARD-NOMINATED TELEVISION HOST, CHEF AND AUTHOR OF COOKBOOKS THE NEW LOW COUNTRY AND HOME PLATE COOKING AND COMING SOON IN 2022 A SELF-PUBLISHED, MULTIFACETED COOKBOOK, ALL GOOD. WOODS IS LOVED BY FANS AND PEERS ALIKE FOR HIS INFECTIOUS PERSONALITY AND WILDLY INVENTIVE APPROACH TO HEALTHY COOKING AND TRADITIONAL RECIPES. HIS PASSION FOR FOOD STEMS FROM INFLUENCES FROM SOUTH AND CENTRAL AMERICA, THE CARIBBEAN, THE SOUTHERN UNITED STATES, AND PARTS OF AFRICA. ALL OF THESE ROOTS LEAD HIM TO COIN THE PHRASE ‘COASTAL SOUL’ CUISINE. HIS HEALTHY APPROACH TO SIMPLE, AFFORDABLE COOKING HAS BEEN REGULARLY FEATURED ON TELEVISION AND IN PUBLICATIONS INCLUDING GOOD MORNING AMERICA, FOOD AND WINE, AND O MAGAZINE.

BLACK HISTORY MONTH.

CHEF _____ BRYANT TERRY

Food justice activist and James Beard Award-winner Bryant Terry wants to create a more sustainable food system and inspire people everywhere to make healthy eating choices. Named one of “9 People Who Are Changing the Future of Food” by Fast Company, he is chef-in-residence at the [Museum of the African Diaspora \(MoAD\)](#) where he creates content about food, farming, health, activism and culture.

CHECK OUT ONE OF
BRYANT'S COOKBOOKS
www.bryant-terry.com/books



BLACK

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FEATURING MENU
INSPIRED BY
Chef Bryant Terry's

"Black Food or Afro-Vegan"

Fried Oyster Mushroom Po'boy

Cornmeal fried oyster mushrooms with a Memphis coleslaw
and topped with a creole remoulade on a toasted roll

Contains Gluten, Wheat, Soy

FOOD JUSTICE ACTIVIST AND JAMES BEARD AWARD-WINNER BRYANT TERRY WANTS TO CREATE A MORE SUSTAINABLE FOOD SYSTEM AND INSPIRE PEOPLE EVERYWHERE TO MAKE HEALTHY EATING CHOICES. NAMED ONE OF "9 PEOPLE WHO ARE CHANGING THE FUTURE OF FOOD" BY FAST COMPANY, HE IS CHEF-IN-RESIDENCE AT THE MUSEUM OF THE AFRICAN DIASPORA (MOAD) WHERE HE CREATES CONTENT ABOUT FOOD, FARMING, HEALTH, ACTIVISM AND CULTURE.

WWW.BRYANT-TERRY.COM/BOOKS