



Meet Cheryl Alters Jamison

That Exciting Foods Expert

About



About Cheryl

Four-time James Beard Book Award winner Cheryl Alters Jamison is one of the nation's premiere food writers, author of numerous cookbooks, former Food Editor for New Mexico Magazine, and the host of Heating It Up, a food talk radio show. Her Excited About Food website is a place that embraces good eating and creates enticing meals the whole family will enjoy!

As one of the preeminent authorities on American regional cuisine and the author of the pioneering *Smoke & Spice*, Cheryl's passion is to bring joy to the dining table through recipes, cookbooks, exotic ingredients, tips, classes, radio food chats, videos and special events all about the excitement of cooking.

Cheryl has written with insight and wit about barbecue, American home cooking, and the food and culture of the Southwest. Her cookbooks have sold over 2 million copies. The Jamisons are among

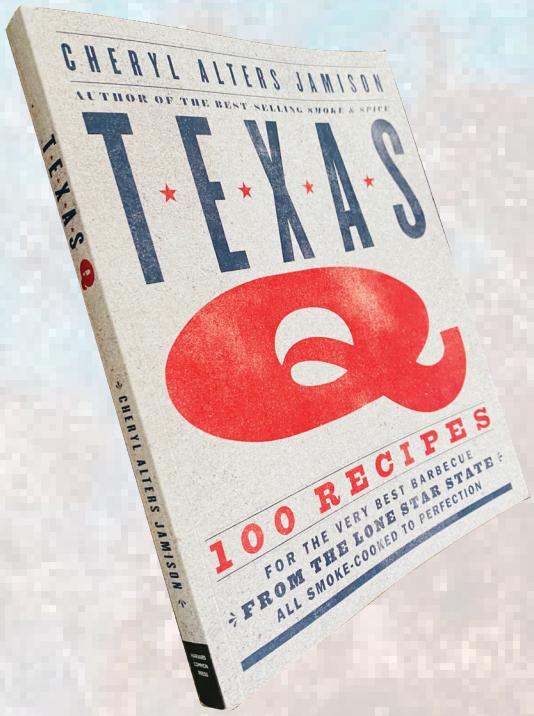
the nation's most-lauded culinary professionals, with honors that include four James Beard Awards and an IACP award.

Childhood experiences with food, including the joy of growing, preparing, and sharing meals at the table with family and friends were among Cheryl's most formative life events. As a result, Cheryl is proud to be a strong supporter of Cooking with Kids, a Santa Fe organization which educates children about good food. Cooking with Kids serves 5,000 kids annually from pre-kindergarten to 6th grade.

Not one to rest on her laurels, this doyenne of Southwestern cooking stays busy traveling, making personal appearances, writing for magazines, developing new books and, of course, getting people excited about food! Cheryl's latest book **TEXAS Q** is now available nationwide.

Latest Cookbooks

*"Debut at #1 on
Amazon.com's outdoor and
tailgating "new releases!"*



TEXAS Q

By Cheryl Alters Jamison

\$26.99 US • \$34.99 CAN

208 pages • Trade Paperback

Color photos

ISBN: 9781558329713

Harvard Common Press, an imprint of

Quarto Publishing Group

In her new book TEXAS Q, Cheryl chronicles the vibrant ever-evolving status of the country's most deeply-flavored barbecue tradition, slow-smoked with soul and passion until it's bursting with bodacious flavor. She shows backyard cooks how to cook brisket just like a pitmaster, and goes way beyond it to the remarkable range of barbecue styles under the Texas Q umbrella.

Fire up the smoker and enjoy!

100 Recipes for the Very Best Barbecue from the Lone Star State All-Smoke-Cooked to Perfection

TEXAS Q features:

- Traditional dishes like Classic Central Texas Brisket, Glazed Brisket Burnt Ends, Beaumont Beef Links, and East Texas Spare Ribs
- Distinctive newer preparations like Korean Pulled Pork, Sprite-ly Filipino Chicken, Vietnamese Lemongrass Shrimp and Noodles, and Crawdad-Andouille Chowder
- Rubs, mops, sauces and other flavorings to add robust seasoning
- Delectable sides from the great indoors, as well as sweet finishes.



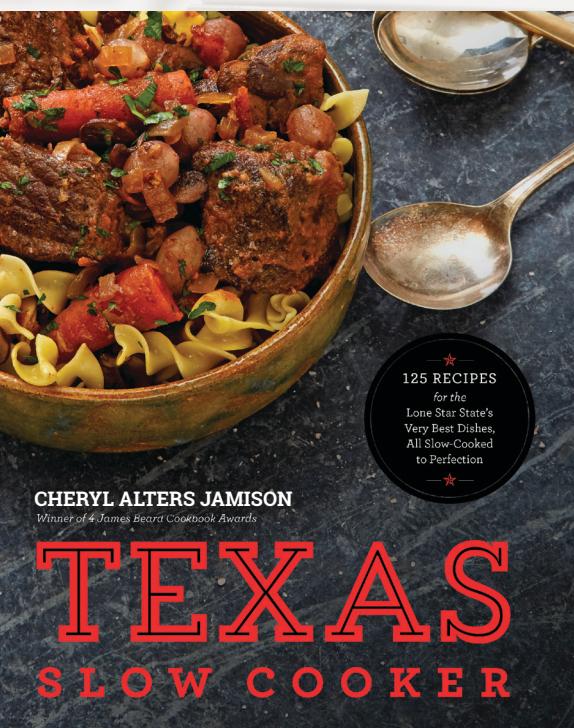
Photo by Gabriella Marks

Cheryl and her late husband Bill wrote the first barbecue book I ever bought in 1994 and it so inspired me that I owe my career to them. Really! Well she's back and now I want to move to Texas. There's the Texas Trilogy: Brisket, Ribs, and Hot Guts (sausage), and she brings us into 2020 with international flavors so popular in Texas now: Vietnamese, Thai, Korean, Filipino. But if you're on a cattle drive, don't forget the Tater Tot Casserole. With gorgeous photos by Gabriella Marks.

– Meathead Goldwyn, Publisher of AmazingRibs.com and author of NY Times Best Seller “Meathead, The Science of Great Barbecue and Grilling”

"Jamison's book arrived just in time for football season and jumped to the No. 1 spot in Amazon's Tailgating category."

— The Dallas Morning News



Latest Cookbooks, (continued)

In her new book **TEXAS SLOW COOKER**, Cheryl has created a stunning array of Lone Star gems including chilis, stews, beef, bison, poultry and shrimp recipes that come out of the slow cooker brimming with flavor with a minimum of fuss.

125 Recipes for the Lone Star State's Very Best Dishes - All Slow-Cooked to Perfection!

TEXAS SLOW COOKER features:

- Recipes for breakfast, lunch, dinner and desserts
- Classic dishes like Chicken Tinga, King Ranch Casserole, Mac & Cheese with a Texas Twist, Beef Picadillo and Gulf Gumbo
- Mouthwatering sides including stewed okra, drunken pintos, jalapeno hominy and East Texas long-cooked green beans
- Delicious dishes for bison, goat, quail, turkey and venison



"Much has been written about Texas food over the years, but to my mind no one has quite captured the true essence of the genre like Cheryl Alters Jamison and her late husband Bill Jamison."

—Stephan Pyles, restaurateur, Flora Street Café and Stampede 66, Dallas, and cookbook author

"Cheryl Alters Jamison has captured the spirit of Texas cooking, dialed it down to low and slow, and woven it into a book that celebrates the cuisine of our great state."

—Ellise Pierce, author of Cowgirl Chef: Texas Cooking with a French Accent



Contact Cheryl Alters Jamison

Contact Information

Books and Licensing

Cheryl's book and recipes are available to license for publishing and translation into other languages. Several of Cheryl's books have been published internationally. For more information regarding licensing, please contact:

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Appearances & Expertise

Cheryl is available to heat up your food or travel-related marketing projects and campaigns as an expert spokesperson. Let her get your clients or audience excited about food. If you are looking for a writer, speaker, cooking instructor or consultant on anything from culinary travel to green chile cheeseburgers to how to write a cookbook, we'd love to hear from you! Contact Team Cheryl directly!

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Cheryl on the Radio

Heating It Up: Exciting Food Talk airs on KTRC 1260AM, Santa Fe's news talk leader

Heating It Up brightens and enlightens the listeners' day from the opening strains of Jimmy Buffet singing "Hey, Good Looking, What You Got Cooking," to the sign-off with Van Morrison professing his affection for a woman as sweet as "Tupelo Honey." In this era of live streaming and podcasts on demand, the show serves up a culinary combination plate distinctive enough for listeners anywhere in the world. Don't miss "The Scoop for the Coop," a signature humorous look at the antics of Cheryl's little flock of egg-laying backyard chickens!

ExcitedAboutFood.com

Excited About Food is the place to spice up your life with bold, new meals. Enjoy recipes, videos, cookbooks, tips, blog and Cheryl's latest news all about the excitement of cooking!

