

Kathy Casey is a celebrity chef, mixologist and pioneer in the bar-chef movement.

She played a key role in bringing Northwest cuisine and women chefs to national prominence and, as one of the first female executive chefs in the United States, she was named one of *Food & Wine's* "hot new American chefs." She has also been touted as being the original Bar Chef.



KATHY CASEY FOOD STUDIOS LIQUID KITCHEN

A savvy spotter of what's hot in the culinary and cocktail scene, Kathy is a frequent TV and radio guest and speaker on trends. She has been featured in numerous national publications, including *Esquire*, *USA Today*, *Fortune*, *People Magazine*, *Cheers*, *Food Arts*, *Food & Wine*, *Gourmet*, *Time Out*, the *San Francisco Chronicle*, the *New York Times* and the *Wall Street Journal*. She has appeared on such shows as CNN, Good Morning America, Food Network's *Unwrapped*, the Travel Channel's *Cooking Across America*, the Larry King Show, Fine Living's *Great Cocktails*, CBS *This Morning* and *Northern Exposure*. You can often catch her on television as a frequent guest chef, mixologist and entertaining expert. Her new cocktail show [Kathy Casey's Liquid Kitchen](#)™ on Small Screen Network mixes her talent behind the bar and experience as a chef into a creative journey through great drinks inspired by the kitchen. Her radio show *Dishing with Kathy Casey* airs weekends on KOMO news radio.

Kathy is the owner of Kathy Casey Food Studios® - Liquid Kitchen™, an international agency specializing in delicious creativity: food, beverage and restaurant/hospitality concept consulting, innovation and development; product development; and food and beverage photography, as well as spokesperson work and promotions through social media. Clients such as Fairmont Hotels & Resorts, Ritz Carlton, Mandarin Oriental Hotels, Marriott Hotels, Cheesecake Factory, Minute Maid, Sunset Produce, Cuties Citrus, Wonderful Pistachios, Almond Accents, Paramount Citrus, Alaska Seafood Marketing, Costco, Holland America Line, Unilever, Monterey Gourmet Foods, Darden Restaurant Group, IHOP, Brinker International, TGI Friday's, Pappas Restaurants, iSi North America, Cinnabon, Monin Gourmet, Purity Vodka and national spirit companies such as Beam Global Spirits & Wine, Inc. have sought her development skills, advice and expertise.

Kathy also owns Dish D'Lish® "Food to Go-Go"® cafes – as well as Dish D'Lish branded retail and food-service specialty food products and cocktail mixers.

An accomplished writer, she is the author of nine cookbooks, including the James Beard Award-nominated *Kathy Casey's Northwest Table*. Her newest book is *Sips & Apps*. Kathy wrote her feature column, "Dishing with Kathy Casey" for the Seattle Times for 12 years; now you can catch her latest *Dishing* adventures on her blog. Casey is a featured columnist for Sip NW magazine, a freelance writer and also blogs as the "Ask the Expert Mixologist" for [Food Network Canada](#) and [Amazon's Al Dente blog](#). Most recently she penned the vodka chapter for *Food & Wine Cocktails 2011* and is working on her 10th book.



She was lauded as one of the *50 Best Twitter Chefs* by *Guide to Culinary Schools*; her blog [Dishing with Kathy Casey](#) was included in Saveur.com's Sites We Love. Kathy is a frontrunner in social media and when not dreaming up "the next big thing" she can be found foraging for wild mushrooms, shaking up cocktails with ingredients from her urban garden... or Twittering way too much.

Catch Kathy on [Twitter](#) (@KathyCaseyChef), blogging at [www.dishingwithkathycasey.com](#) or find [Sips & Apps](#) on Facebook.

Visit [www.kathycasey.com](#) or for more information contact: info@kathycasey.com

Catch her cocktail show Kathy Casey's Liquid Kitchen on [www.liquidkitchen.tv](#).