



## RICK BROWNE

Rick Browne is a renowned barbecue pit master, chef, journalist, photojournalist, author, and TV cooking show host, who has traveled the world on assignment for consumer, travel, news and airline magazines.

Rick conceived of, created and was the Editor-in-Chief of Barbecue America Magazine, the nation's first and only national magazine devoted to barbecue, grilling, outdoor cooking, barbecue competitions and the barbecue industry.

He was also the creator, host, and executive producer of public television's popular Barbecue America TV series (described as the first cooking and travelogue series highlighting America's and the world's outdoor bbq & grilling culinary landscape), which, in its seventh season, was aired on more than 230 public TV stations nationwide. He has also conceived, co-produced and hosted two seasons of the Outdoor Channel's cooking and travel show: "Ready, Aim...Grill."

Previously he has authored 16 best-selling cookbooks about barbecue, grilling, outdoor deep-frying, and smoking. Currently he is writing a grilling cookbook for a Korean portable grill company, and his 1,001 Best Grilling Recipes sold out its first printing and was just re-released in an updated and re-designed 2nd edition. He has books on Barbecue Desserts and BBQ Seafood in the planning stages.

Rick's most-recent book A Century of Restaurants, profiles 100 of the oldest restaurants in America, each between 100-300 yrs. old, was released in late 2013. Rick personally visited all 100 historic eateries in 46 states, a two-year journey of over 64,000 miles.

Rick was recently named as the US Correspondent for the German grilling and barbecue magazine FIRE&FOOD, the largest and most popular barbecue magazine in Europe. He is one of only 26 individuals in the world who has been awarded an honorary Ph.B. (Doctor of Barbecue Philosophy) by the Kansas City Barbecue Society – the world's largest barbecue association.