



FOR IMMEDIATE RELEASE

Contact: Leia Bosco

Susan Penrod PR (SPPR)

Cell: 954.815.7412 / leia@susanpenrod.com

**THE VISIT LAUDERDALE FOOD & WINE FESTIVAL (VLFWF) ANNOUNCES
SCHEDULE OF CULINARY CLASSES FEATURING CELEBRITY CHEFS NANCY FULLER AND JASON SMITH
AND SOME OF SOUTH FLORIDA'S MOST REVERED CULINARY TALENTS**

Welcoming 'Everyone Under the Sun' to partake in a hands-on culinary and educational experience from cooking classes and cocktail making to wine tasting and more

FORT LAUDERDALE, FL – (September 12, 2023) – The [Visit Lauderdale Food & Wine Festival](#), being hosted **January 8-14, 2024**, has announced its lineup of Culinary Classes featuring an array of South Florida chefs, esteemed mixologists and sommeliers, and special celebrity chefs Nancy Fuller and Jason Smith, all benefiting the Joe DiMaggio Children's Hospital.

The Timeline

Taking place during an epic, week-long festival offering culinary experiences for 'Everyone Under the Sun,' the **VLFWF co-founders Kate Reed and Phillip Marro** have curated an exciting schedule of epicurean educational opportunities for aspiring chefs, sommeliers and mixologists.

Not to bite off more than any guest can chew, each event is an individual ticketed experience, allowing cooking-class-seekers and foodies-on-the-find-for-their-next-faire-fix the opportunity to mix-and-match their preferred tasting schedule.

The full schedule of Culinary Classes is as follows:

- Monday, January 8th | 6:30pm | Tickets are \$115 per person
 - o **Tropical Farmhouse Cooking with Chef Nancy Fuller and Chef Jorge Montes at Allied Kitchen & Bath** – this hands-on cooking experience guided by celebrity chef Nancy Fuller, owner of Ginsberg's Food and current judge of *Food Network's Holiday Baking Championship and Spring Baking Championship*, will begin with Nancy's famous 'GiGi Juice' and 'Gracious Grapes,' grapes rolled in Roquefort cheese and walnuts. Then, guests will learn to make Corn Chowder with Key West Pink Shrimp and Strawberry Shortcake with Guava Strawberries. **Bonus:** included with this class is your very own copy of Nancy's New York Times Bestselling
- Monday, January 8th | 6:30pm | Tickets are \$50 per person
 - o **Nuggs & Bubs with Wine Seminary with Sommelier Davey Lopez and Chef Walter Navarro at Sidewalk Bottle Shop** – the people said "chicken nuggets, but make them fancy," and Sommelier Lopez and Chef Navarro said, "hold my glass of bubs. We've got this." This unique twist on a savory and sweet pairing experience will guide guests through a variety of sauces to complement chicken nuggets, all finely paired with sparkling wines.
- Tuesday, January 9th | 6:30pm | Tickets are \$75 per person
 - o **Floribbean Tapas Cooking with Chef Jorge Montes, of Sazoned, at Sistrunk Marketplace** – an evening of Florida and Caribbean flavors await! Guests will begin the night with a refreshing Guava Bourbon Punch, followed by Goat Cheese

Stuffed Dates with Jamon Serrano and Habanero Honey, Rum Glazed Shrimp on Garlic Toast, and Avocado Deviled Eggs with Chorizo.

- Tuesday, January 9th | 6:30pm | Tickets are \$75 per person
 - o **The Art of Dumplings with Chef Alex Kuk and Diego Ng at Temple Street Eatery** – guests will learn how to prepare dumpling fillings and how to make different styles of dumplings, then put your dumpling-making skills to the test by creating your very own. Bonus: guests will also receive the book *Let's Make Dumplings* so they can continue their dumpling-special journey at home.
- Tuesday, January 9th | 6:30pm | Tickets are \$65 per person
 - o **Vegan Pizza Making with Chef Tom Magaddino at Pizzeria Magaddino** – however you slice it, this class serves up a pizza making, and Italian tasting with a vegan twist, all paired with the finest brews from Gulf Stream Brewery. Guests will be guided through making vegan pizza bread croutons, pizza umami garlic bread, stretching pizza dough, and ultimately enjoy a slice of their very own creation.
- Tuesday, January 9th | 6pm | Tickets are \$65 per person
 - o **Call me 'Old Fashioned' with Cocktail Uncultured at Room 901 at Hyatt Centric Las Olas** – this master mixology class will have you making pour decisions! Turn down the lights, turn up the jazz, and join Cocktail Uncultured as teaches a spin on the classic Old Fashioned. With a little science, choice ingredients, and a dash of know-how, guests will be mixing the perfect cocktail in no time.
- Wednesday, January 10th | 6pm | Tickets are \$50 per person
 - o **Tour of Italy Wine Seminar with Sommelier Roberto Colombi at Union Kitchen & Bar** – sip your way through Italy from Tuscany to Capri during this seminar guests will explore the North, Central, South and Island Regions of Italy with Sommelier Roberto Colombi, Co-Owner of Union Kitchen & Bar. A preview of sipping journey through Italy includes: North Region: Franciacorta Brut DOCG – Barone Pizzini | Lombardy; Central Region: Verdicchio di Matelica DOC – Garofoli | Marche; South Region: Aglianico Del Vulture DOCG – Paternoster | Basilicata; and from the Island Region: Passito di Pantelleria Ben Rye, Donnafugata | Pantelleria, Sicily. Light hors d'oeuvres by Chef Christie Tenaud will be served to complement the evenings vino lineup.
- Wednesday, January 10th | 6:30pm | Tickets are \$75 per person
 - o **Mambo Italiano Cooking with Chef Jorge Montes at Sistrunk Marketplace** – this hands-on cooking experience will have guests saying “hey, Mambo!” in no time when as they learn to make handmade gnocchi from scratch, along with three traditional sauces: Cacio Pepe, Spinach Pesto and a classic Pomodoro; and mixing up a Passion Fruit Aperol Spritz cocktail.
- Thursday, January 11th | 6:30pm | Tickets are \$115 per person
 - o **Southern Cooking with a Country Bling Twist featuring Celebrity Chef Jason Smith at Sistrunk Marketplace** – a little taste of down home cooking with fabulous twist, Chef Jason Smith – a “Triple Crown” winner in the competitive kitchens of *Food Network*; winning *Holiday Baking Championship* (season 3), *Holiday Baking Championship: Kids vs Adults* (2016), and the ultimate title of *Next Food Network Star* (season 13) – will have you saying “Lord Honey, Sugar!,” as Chef Smith would say. Guests will enjoy a refreshing Bourbon Lime Tea and Sweet Tater Fritters with Hot Maple Butter upon arrival. Then, they'll learn to make Hoecakes with Blue Crab and Avocado and

Chef Smith's Country Fried Steak Fingers with Garlic Dill Mayo. **Bonus:** guests will also receive Chef Smith's brand new cookbook, *Lord Honey – Traditional Southern Recipes with a Country Bling Twist*.

- Thursday, January 11th | 6:30pm | Tickets are \$50 per person
 - o **The Basics of Baking with Chef Lee Mazor at LoveLee Bakeshop** – Guests will learn the fundamentals of baking while making two different cookie doughs from scratch. Guests can indulge in their pastry creations and take a home a cookie kit to repeat the doughy goodness. Milk is optional, but bubbles are a must – during the evening the bubbles will be flowing, because who doesn't love a bubbly baker moment?
- Sunday, January 14th | 2pm | Tickets are \$65 per person
 - o **Tropic Like it's Hot Tiki Experience with Cocktail Uncultured at Las Olas Oceanside Park** – guests can celebrate the conclusion of VLFWF week in Sunday Funday-style learning how to mix up three delicious tiki cocktails. Hawaiian shirts are optional, but a thirst for fun is required.

The fun doesn't stop there – for those aspiring wine aficionados, additional Wine Seminars will be announced soon. Also, returning this year on Sunday, January 14th will be **The Kids Can Cook™ Culinary Classes taking place during Picnic in the Park** (a family fun affair). A schedule of these kid-friendly, interactive culinary experiences will be available shortly.

The Talent

As if the line-up of culinary-masterminds and mixology-connoisseurs wasn't enough to impress any discerning palette, VLFWF welcomes award-winning chef, TV personality, author and philanthropist **Chef Aarón Sánchez** to the main stage at **The Grand Tasting on January 14, 2024**. Known for his role as a judge on FOX's hit culinary competition series *MasterChef* and *MasterChef Junior*, and *Food Network* shows *Chopped* and *Chopped Junior*, to name a few; his revered restaurant Johnny Sánchez in New Orleans, LA; and as an author of a series of cookbooks and a personal memoir, Chef Sanchez will host an entertaining and dynamic cooking demonstration for all The Grand Tasting guests.

Sharing the stage are celebrity chefs Jason Smith and Nancy Fuller for a North vs. South showdown, which will bring a flair of foodie theatrics to the main stage for a friendly battle of chef skills. Plus, **Chef Nicole Layog** – former *Big Brother* (Season 24) contestant – will also host a lively demonstration on the main stage.

Get Your Foodie Fix (aka Tix!)

For more information, to explore the Signature Events, and to purchase tickets for any of the events, please visit: www.VLFoodWine.com or follow VLFWF at @VLFoodWine on Facebook and Instagram (#VLFWF).

About The Visit Lauderdale Food & Wine Festival (formerly the Greater Fort Lauderdale Food & Wine Festival): Set to once again celebrate the food, wine, craft beer and spirits scene at unique venues in Greater Fort Lauderdale, the annual Visit Lauderdale Food & Wine Festival – founded by **Kate Reed and Phillip Marro**, festival entrepreneurs – includes seven days of culinary experiences taking place January 8-14, 2024, with various sanctioned events throughout the calendar year. From our 24 miles of beautiful beaches, to sprawling downtown communities including emerging art districts, our events will offer a unique setting that will showcase why Greater Fort Lauderdale is so special to us all as we benefit local charity. For the latest information

about the Visit Lauderdale Food & Wine Festival please visit www.VLFoodWine.com and follow @VLFoodWine on Facebook, Instagram, TikTok, Twitter and YouTube (#VLFWF)

About Joe DiMaggio's Children's Hospital: Established in 1992, Joe DiMaggio Children's Hospital combines advanced technology and the expertise of the largest, most diverse group of board-certified pediatric specialists in the region. With its summer 2011 expansion, Joe DiMaggio Children's Hospital now has 226 beds and is South Florida's newest freestanding children's hospital. The hospital is staffed 24 hours a day by world-class pediatric specialists, specialty-trained nurses and ancillary support staff. Today, more than 650 physicians are on the medical staff. For more information, please visit [Joe DiMaggio Children's Hospital](http://JoeDiMaggioChildrensHospital.com).

About Visit Lauderdale: Visit Lauderdale is the official destination marketing organization for Greater Fort Lauderdale and serves as the tourism department for Broward County, Florida. Visit Lauderdale promotes the area's 31 municipalities to a global audience of leisure and business travelers as the ideal place for Everyone Under the Sun in recognition of the area's diverse and welcoming vibe, and books conventions into the Greater Fort Lauderdale/Broward County Convention Center and area hotels and resorts. Find more information at visitlauderdale.com and follow @VisitLauderdale on [Facebook](https://www.facebook.com/VisitLauderdale), [Instagram](https://www.instagram.com/VisitLauderdale), [Twitter](https://twitter.com/VisitLauderdale) and [YouTube](https://www.youtube.com/VisitLauderdale).

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