

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.



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 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 segment *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 menu 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, California Pizza Kitchen, Applebee's, Minute Maid, Sunkist, Alaska Seafood Marketing, Costco, Holland America Line, Unilever, Monterey Gourmet Foods, Darden Restaurant Group, IHOP, Brinker International, TGI Friday's, Landry's, HMS Host, iSi North America, Cinnabon, Monin Gourmet, and Sun Orchard as well as spirit companies such as Beam, Inc., Anheuser-Busch, and Moët Hennessy 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 ten cookbooks, including the James Beard Award-nominated *Kathy Casey's Northwest Table* and *Sips & Apps*. Her newest book is *D'Lish Deviled Eggs*. Kathy wrote her feature column "Dishing with Kathy Casey" for the *Seattle Times* for over 12 years; now you can catch her latest *Dishing* adventures on her [blog](#). Casey also pens the feature column "Shake Swizzle & Stir" for *Sip NW* magazine and blogs for ["Ask the Expert Mixologist"](#) for Food Network Canada as well as Amazon.com. She is also a yearly contributor for the *Food & Wine Cocktails* annual recipe book.



Kathy 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 away too much.

Catch Kathy on [Twitter](#) (@KathyCaseyChef) or blogging at [www.dishingwithkathycasey.com](#) or find [Sips & Apps](#) and [D'Lish Deviled Eggs](#) on Facebook. Watch her cocktail show, Kathy Casey's Liquid Kitchen, on [www.liquidkitchen.tv](#).

For more information, visit [www.kathycasey.com](#), [www.liquidkitchen.com](#), or contact info@kathycasey.com.