



BEST CHEFS AMERICA PRESENTS: THE AMERICAN SOUTH, A REGIONAL GUIDE TO DINING

will take you on a culinary tour of one of the most dynamic and exciting regions to dine in today. It offers an inside look at the cuisine of each Southern state, and the chefs, restaurants, ingredients and dining districts that make up this celebrated region.

To date, Best Chefs America has conducted more than 5,000 one-on-one chef interviews nationwide to gather data for our guides. The chefs interviewed told us those whom they considered the best. *The American South* shows off the more than 1,000 restaurants of the Best Chefs in the American South.

BEST CHEFS AMERICA PRESENTS: THE AMERICAN SOUTH FEATURES:



248 full-color pages
in a 8.5" x 10"
travel-size guide
\$25 + Free Shipping

RESTAURANTS OF THE BEST CHEFS

Addresses, phone numbers
and URLs for the 1,000+
restaurants of the
Best Chefs in the South

DINING DISTRICTS

Maps of the districts with the
highest concentrations of
Best Chefs in each state

FOOD FACTS

Infographics describing
the culinary landscape
of each state

RECIPES

Chris Hastings (AL)
Nick Gibbs (AR)
Norman Van Aken (FL)
Linton Hopkins (GA)
S. Dean Corbett (KY)
John Besh (LA)
John Currence (MS)
Ashley Christensen (NC)
Mike Lata (SC)
Kelly English (TN)
Patrick O'Connell (VA)
Tim Urbanic (WV)

SOCIAL MEDIA

Social media information
including Twitter and
Instagram handles for
the Best Chefs and
their Restaurants

WORDS WE HEARD

Lists of trends and ingredients
we heard throughout the
course of our interviews

TOP 25 OF THE SOUTH

Profiles of the top 25 chefs
in the South according
to other chefs

STATE PLATE

12 short essays written by
notable writers and chefs
describing what makes
each state's cuisine.

Winston Groom (AL)
Lee Richardson (AR)
Lee Schrager (FL)
Steven Satterfield (GA)
Edward Lee (KY)
Liz Williams (LA)
Robert St. John (MS)
Vivian Howard (NC)
Hoppin' John Taylor (SC)
Jennifer Justus (TN)
Leni Sorensen (VA)
Jamie Ross (WV)



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