



Susie
Jimenez

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Next Food Network Star Praise

1

Episode 5:
Diners, Drive-Ins
and 4th of July

The judges loved her funny, personal presentation and GUY FIERI called her slaw “rock star” quality.



2

Episode 7:
Dinner Party for
Wolfgang Puck

Susie’s Mexican-inspired take on a cheese course gets the highest of praise: “Of all the dishes, this will stay in my head the most.”

~ WOLFGANG
PUCK

3

Episode 8:
Ina Garten
& Rachael Ray

“She connected with the camera. I wanted to listen to her.”

~ INA GARTEN

4

Episode 9:
Comedy Roast

Comedian ANTHONY ANDERSON was a fan of her leg of lamb. “This is the most flavorful dish that we had so far,” he says.

5

Episode 10:
Iron Chef

“You’ve had the charisma, the passion. Can you express the knowledge in a clear, concise and authoritative way?” asks BOB TUSCHMAN. “This week, you did beautifully.”



6

Episode 9:
Comedy Roast

SUSIE FOGELSON says, “She’s infectious, isn’t she?” after Susie charms a room of tough critics.

7

Episode 10:
Iron Chef

“You mastered your ingredient.”

~ GIADA DE
LAURENTIIS

8

Episode 10:
Iron Chef

“You’re hitting very high marks on technique,” Iron Chef MICHAEL SYMON tells her. “You have to make the secret ingredient the star and you were very successful doing that in this dish.”

9

The Finale
Episode

“Susie is so excited about the kind of food she does,” says GUY FIERI. “I like her food, I like her energy, I like her smile. I’d want to watch her.”

Susie in real life

1

Susie teaching kids how to cook fresh ravioli and spring rolls. She demonstrated how to grab ingredients and make their own masterpiece from scratch.
July, 2011



2

Susie at her regular appearances on Aspen radio station KSPN and KNFo with hosts Rochelle Obechina and David Bach. Susie was on air for twelve weeks, from April to August 2011 and still gets invited back on their show.



3

Susie with her husband Doug Lyons and fans at her finale party at the Viceroy Snowmass. 328 guests came to support her.
August, 2011



4

With Iron Chef MICHAEL SYMON at the 2011 Aspen Food and Wine Festival.



6

Susie's catering business is a sponsor for the men's Aspen Rec League hockey team.

5

She hosting a free cooking lesson for local preschoolers teaching them how to eat veggies.

7

At the 2nd Annual Aspen Mac 'N Cheese Festival with the winning chef.
September, 2012



Susie's Volunteer Work

She is a Shining Stars Foundation Delegate.

A mentor for the Roaring Fork Valley Buddy Program.

She is also involved in the Make a Wish Foundation.

She organized the first annual IMAGINE fundraiser for local children in collaboration with other nonprofits. The event was held on February 16, 2013 at the Orchard in Carbondale.

Her Story

My family came from Torrecillas, Mexico in the state of Michoacan. My father migrated to California at a young age, pruning and picking the harvest depending on what was in season. Eventually he brought my family over when the time was right. My two sisters, brother and I grew up with the harvest, migrating up and down the state of California and Oregon during the summers. It only seems natural that one of us would be a chef and that was me. I have always had a passion for cooking - especially having such a huge family on each side.

At age 18, I also had the drive for being something more than ordinary and independent, so I moved out and eventually became more intrigued by food with the help of a friend. This friend provided the opportunity to taste, smell and capture more insight on food for a couple of years. Eventually, she helped me get into the California Culinary Academy in San Francisco, CA. I graduated in 2001, but during school my father passed away. His passing encouraged me to work harder at my goals, my determination and work ethic. I took a position at the renowned restaurant Jardiniere. It was tough to work only as an oyster shucker and stock maker, but I quickly learned that you have to work your way up in this industry.

Once I finished my internship in San Francisco, I moved to Aspen to work at the well-known restaurant Renaissance. I learned under the guidance of Jason Tostrup and Charles Dale, both of whom are well known chefs in Aspen. I later worked at other restaurants to continue in succeeding and creating my techniques and recognition. I had the opportunity to serve as a green room chef at the Aspen HBO Comedy Festival from 2002-2004. I became a teacher at the Cooking School of Aspen where I created my "thing" teaching others to feel comfortable in the kitchen and to have fun. Eventually, I started my own catering business, Spice it Up, as a caterer and personal chef. I also married my husband, Doug Lyons, in September 2006.

I auditioned for the Food Network Star Season 7 in 2010 and made it to the top 15 finalists out thousands of applicants. To make it to runner-up was both a major personal and professional accomplishment.

Since the show, I have traveled to Argentina to cohost "Sabores de Familia" on Utilisima, a FOX International Spanish network, and filmed 25 episodes. The show will air in Spring 2013.

As of November 2012, I'm in the beginning stages of opening my first restaurant called "Trenza" based in Houston, TX.

Fans Inspired by Susie

"I loved you on Next Food Network Star. You are without a doubt my favorite of all time. I loved watching you and your smile was so refreshing. I believe that blessings will come to you. When God closes one door, He will open another." ~ BARBARA H.

"I just had to tell you how much I connected with you when you would tell your stories of you and your family. I loved the meals you cooked. Hoping someday you will write a recipe book with your stories attached to each recipe and maybe photos. I was hoping you would win. You really touched my heart, especially your last challenge meal with the stories of your mom and dad. That was so precious. ~ MONIQUE L.

"I am so happy to find that you have started a catering company. I was really disappointed that you did not win Next Food Network Star, although God knows what is best for you and he brought you to this venue. So happy for you and you are absolutely adorable." ~ NOELLE I.

"When they announced the winner I had my fingers crossed and was shouting, "Susie, Susie!" I was really looking forward to watching your shows and making some of your dishes. You have a wonderful spirit that is so contagious. I'm sure your Papa is so proud of you!" ~ DAWN D.

"You rock Susie! I wanted you to win! I hope they still give you a show. You make us all proud. My parents are immigrants too... You followed their dream, girl! And, you got my kinda cha cha cha going on! Keep it up!" ~ ATHENS K.

"Hola! I just wanted to say that you have inspired me and gave me hope to do great things in my life. My mom also crossed the border to give me a chance at a great life. She passed away when I was young and it has been a struggle uphill to keep hope and my dreams alive. Thank you for representing real Mexican food." ~ ERIKA G.

About the Modern Hispanic Woman

94% believe their roles are changing for the better. 66% believe they have more opportunities than their mother did. Hispanics are now the fastest growing ethnic group in America, a trend that has tremendous ramifications on media, retail and manufacturers now and in the years ahead. Hispanic women said that TV is their preferred media source for learning about new product and services. They also said that increased earning power would enable them to contribute to household income in the next five years. Hispanic women are more likely to be the primary decision makers in the consumer segments of health and beauty and food than their multicultural counterparts.

Source: Nielsen
Women of Tomorrow: U.S. Multicultural Insights
Nov 2011



Susie Jimenez Official Fan Page
3,147 fans



@SusieSpiceItUP
1,628 followers and growing

Susie in the media



Chef Susie Jimenez "Food Network Star" Finalist Wednesday Chat Transcript

"Chef Susie Jimenez answered cooking prior to her appearance at the Milwaukee/NARI Fall Home & Remodeling Show."

Click [HERE](#) to view the full interview transcript.



"Next Food Network Star" Runner-Up Susie Jimenez Comes to Milwaukee

By Stephanie Lecci

"Lake Effect's Stephanie Lecci chatted with Jimenez by phone, and she explained when she fell in love with cooking."

Click [HERE](#) to listen to the audio.

LATINA

EXCLUSIVE: Susie Jimenez of 'The Next Food Network Star' Talks Upbringing and Immigration

By Amaris Castillo

"If it wasn't for my grandmother having me take corn off the cob when I was a kid to make here own masa, I would never have gotten into cooking..."

Click [HERE](#) to view the full article.

THE DENVER POST

2 Local Reasons to Tune in to Food Network

By Tucker Shaw

"... Susie will bring a deep knowledge of Latin flavors — and a big personality — to the competition."

Click [HERE](#) to view the full article



Susie Jimenez Of 'The Next Food Network Star' Talks Upbringing And Immigration

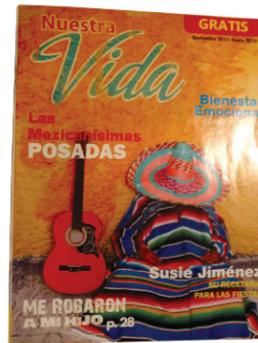
"This is a very tough industry for women. There should be a lot more Latinas in the kitchen..."

Click [HERE](#) to read the full article.



Brillando con su Propio Estrella

By Miriam Quintana



"Se dice que cocinar es un arte y que los ingredientes principales son la creatividad, la pasión y el amor que se vierta en cada platillo."

Click [HERE](#) to view the full article.



From Migrant Worker to TV Chef, Susie Jimenez Surprises Doubters

By Roxana A. Soto

"... Susie is living proof that the American dream is not an illusion..."

Click [HERE](#) to view the full article.



Turlock Native to Star in TV Cooking Show

By Cara Hallam

"Despite coming up just short in her quest to become the Next Food Network Star, Turlock native Susie Jimenez has earned a TV contract on a different network."

SILVER WHISK



April 25, 2013
Lakewood, TX

The Silver Whisk Invites Susie to Teach Private Cooking Class

Silver Whisk is a cooking school and private event chef business that brings in celebrity guest chefs for hands-on demonstrations and classes.

Click [HERE](#) to visit the Silver Whisk website.

Upcoming events

March, 2013
Houston, TX

Susie to Open First Restaurant "Trenza" in Houston

In collaboration with business partner Sonny Sachdeva, Trenza will showcase a menu of small dishes with an open kitchen to create a dynamic food experience. The restaurant will feature Latin food with an Indian influence covering techniques from around the world. Trenza will present cooking classes on a day-to-day basis for those that want to be more hands-on in the kitchen. The projected opening date is projected for fall 2013 with a location on Kirby Street.



Logo designed by Karrie Sims of Aspen, CO

April 26 - 28, 2013
Austin, TX

Susie & Trenza Team to Appear at Austin Food & Wine Festival Grand Tasting



Presented by FOOD & WINE Magazine, top chef talent, sommeliers and winemakers from across the nation and Austin's own acclaimed gourmet scene come together for this indulgent, two-day epicurean adventure unlike any other. Festival goers experience up-close and personal access to culinary, wine and spirit talent at dozens of cooking demos, wine and cocktail seminars. Susie and her Trenza team will have a booth at Saturday's Grand Tasting showcasing over 80 wine, spirit and artisanal food exhibitors, along with celebrated local and regional restaurants. For the first time, Susie will showcase small bites from the Trenza menu.

Recent events & appearances

February 16, 2013
Carbondale, CO

Susie's First Annual "Imagine" Fundraiser a Success

Susie's interest in children inspired her latest charitable venture - a fundraiser to benefit organizations in the Roaring Fork Valley that support local children in need, in all facets of life. Working in collaboration with River Bridge Regional Center, Inc., Cooking Matters, and Early Childhood Network, Susie brought the fundraiser to life. She also brought in sponsors Land Rover Roaring Fork, ANB Bank, and Bishop Plumbing, Heating and Air Conditioning, Inc.. Hosted at the Orchard in Carbondale, CO the event showcased donated auction items, a live band called the Starletts, and passed appetizers prepared by Susie. More than 300 people attended the event, raising over \$20,000 for the three organizations.

January 19-29, 2013
Carribbean Islands

Susie a Guest Celebrity Chef on Holland America Cruise

Susie hosted two cooking classes and a demonstration dinner while sailing through the Carribbean Islands. The cruise was sponsored by Food & Wine Magazine.



October, 2012
Aspen, CO

Susie Invited to be an Aspen Tan Ambassador

Aspen Tan is a successful tanning salon franchise with locations in Aspen, Glenwood Springs, and Boulder. Aspen Tan ambassadors represent the many faces of Aspen Tan and help promote the business.

Click [HERE](#) to view Susie's Ambassador page.

September 21 - 23, 2012
Milwaukee, MN

Susie a Special Guest at the Milwaukee/NARI Fall Home & Remodeling Show

Susie made four presentations at the show's daily educational presentations and demonstrations that included home improvement specialists, design celebrities and cooks preparing their favorite dishes.

September 15 - 16, 2012
Houston, TX

Susie Attends 2012 Metro Cooking Houston

The show is a two-day food lovers event featuring cooking demos, tastings, workshops, book signings and appearances by Food Network celebrities.

September 8, 2012
Aspen, CO

Susie Returns as a Guest Judge at the 2nd Annual Aspen Mac & Cheese Festival

Similar to a block party, local restaurants set up vending stations for Aspenites to sample and vote on their favorite take on a mac 'n' cheese dish. Susie was also a judge in last year's inaugural festival.

June 15 - 17, 2012
Aspen, CO

Susie Hosts Nightly Events During the Aspen Food & Wine Classic 30th Anniversary Weekend

Susie and The Regal Aspen cohosted festivity events for locals and visitors to attend at a more affordable price than the full Food & Wine pass. Each event was held after the popular grand tasting. The weekend kicked off with a party on Thursday night. Friday followed with a Sonoma wine and jazz evening. Saturday night Susie prepared Latin Tapas to pair with specialty tequila cocktails. And Sunday commenced with a demo on how to cook with beer in collaboration with Carbondale Beer Works. Over 100 guests attended.

Click [HERE](#) to view the event flyer.
Click [HERE](#) to view the menu.

April 21, 2012
The Orchard, Carbondale, CO

Susie Keynote Luncheon Speaker for the 2nd Annual Roaring Fork Valley Women's Health Symposium

The Valley View Hospital Foundation presented a free, public event about women's health and preventative care. Susie and cardiologist Rebecca Laird demonstrated a session called "Eat Your Heart Healthy: Dietary Choices for Heart Disease Treatment & Prevention."

April 19, 2012
Aspen, CO

Susie Speaks at 5th Annual Girls to Women, Women to Girls Conference

Sponsored by the Roaring Fork Family Resource Center, the conference seeks to provide health education to girls. Susie had an audience of 80 girls aspiring to become chefs and she gave them practical advice on how to achieve their dreams.

March 16, 2012
Basalt, CO

Susie Hosts Guest Chef Dinner at the Roaring Fork Club

Susie performed a Celebrity Chef Demo at the Club last Labor Day and she was so well received that the Club asked to come back in the spring. She put together latin-inspired 4 course dinner for the 40 Club Members who attended.



1

Susie getting ready for one of her four demonstrations at the NARI Home Remodeling Show. Sept., 2012

2

Susie aboard the Holland America Cruise. Jan., 2013



2



4

3

Susie with a friend at one of her Food & Wine events. June, 2012

4

Salmon ceviche with truffle drizzle. Served at the Latin Tapas Aspen Food & Wine event. June, 2012

Recent events & appearances

February 23 2012
South Beach, FL

Susie Attends 2012 SOBE Food & Wine Festival

Susie spent a weekend reuniting with former Next Food Network Star castmates and celebrity chefs.

February 5, 2012
Aspen, CO

Susie Organizes Shining Stars Foundation Benefit

Susie took on the great task of organizing a fundraiser the Shining Stars Foundation, an Aspen-based organization that seeks to transform the lives children with pediatric cancer and other life threatening diseases and their families.

The benefit took place on Saturday, February 4th at the Dancing Bear from 6:30 to 10pm. Susie donated her labor and selection of the best food imaginable- including a fondue station and passed hors d'oeuvres. The menu included Rice Cakes with Seared Tilapia, Lime Chile de Arbol Aioli and Ricotta and Blue Cheese Stuffed Jalapeños with Lemon Crust, and many more Susie-inspired delectables.

Susie planned a glamorous evening of mingling under tented seating, live music, visits from Shining Stars children, and much much more.

Susie went on board with the Shining Stars Foundation in March of 2011, she says "...because of their great cause to help children with cancer and other terminal diseases live as much as they can as kids and not to worry so much about the illnesses they have."

To view the *Aspen Times* News in Brief about the event, click [HERE](#).

March 15, 2012
Aspen, CO

Susie Receives Award for Contribution to the Shining Stars Foundation

The Foundation's Winter Games is a week long trip for kids with cancer from around the country to visit Aspen, learn how to ski and make lifetime friends. Susie herself learned how to ski with a 14 year old named Bhardo on Buttermilk. At the commencement Fundraiser event, the Foundation presented Susie with an honorary support and appreciation plaque.

January 13, 2012
Aspen, CO

Susie Competes in 9th Annual Winterskol SoupSkol

As part of the 61th annual Wintersköl Celebration presented by the Aspen Chamber, local restaurants, cafes, and caterers compete in creating the Best Soup in Town. Susie signed up for the event and made her famous Albondigas soup.

September, 10 2011
Aspen, CO

Susie Guest Judges in Inaugural Aspen Mac & Cheese Festival

Inspired by the local favorite Winterskol "SoupSkol" event, the City of Aspen hosted a street party for a grand free tasting of 20 various restaurants & individuals interpretation of the classic American favorite of Macaroni & Cheese. The tasting for the public took place outdoors on Hopkins Avenue. Susie was mentioned in an Aspen Times report about the event.

Click [HERE](#) to view the article.

August, 23 2011
Basalt, CO

Susie Performs Celebrity Chef Demo at the Roaring Fork Club

On Labor Day, Monday September 4th, Susie visited the Roaring Fork Club for a first-ever "Spice it Up Labor Day Celebrity Chef Event." Susie demonstrated three appetizers on the lodge veranda for Roaring Fork Club members and guests.



1

Susie with Restaurant: Impossible chef ROBERT IRVINE at SOBE. Feb., 2012



2

Susie with Iron Chef America and Chopped guest judge CHEF ZAKARIAN. Feb., 2012



4



5



3

Susie raised over \$16,000 for the Shining Stars foundation at the Dancing Bear Benefit. Feburary, 2012

4

Susie accepts her award plaque on stage with Bhardo at the Winter Games commencement fundraiser. March, 2012

5

Susie with other participating kids at the Winter Games commencement fundraiser. March, 2012



3

Susie's signature dishes

On the Next Food Network Star



Lobster Stew

roasted red pepper
potatoe cakes
episode 10



Lobster Enchiladas

swiss chard, spicy zucchini
sauce, feta cheese
episode 10



Pork Carnitas

spicy pickled vegetables,
cactus salad, lime
finale episode



Lobster Ceviche

jalapeño, bed of radicchio
episode 10



Pork Meatball Taquitos

avocado vinaigrette,
jalapeño, bibb lettuce
episode 4



Corn Sope

chorizo refried beans, fennel
slaw, tomato chile sauce
finale episode

On Sabores de Familia



Pimientos con Quinoa

zucchini, mole, queso fresco
episode 2



Strudel de Hongos

phyllo, mushrooms, prawns
episode 3

Everyday



Vegetarian Sopes

truffled white kidney beans,
cabbage slaw



Scallop & Mango Salsa

cucumber, artichoke leaf



Crab & Fennel Salad

orange segments,
cilantro dressing



**Mushroom & Truffle
Pizza**

manchego shavings

On Sabores de Familia

About the Show

Sabores de Familia is a show on the Spanish network Utilisima that airs on Fox International Channels. The show debut on March 11, 2013 and will run 30 episodes. Recorded entirely in Spanish, Susie and four other Latin American women co-host and demonstrate easy recipes to make at home with tips, ideas and every day meals without any complications.

Susie wrapped filming in October 2012. She chose the project because [insert quote from Susie here].

Sabores de Familia airs on Tuesdays at 4:30pm ET on the Fox Ultisima Channel.

Click [HERE](#) to visit the show's website, which is updated weekly with photos and recipes.



1

Susie's "Galleta de Azúcar con Queso Mascarpone" a delectable fruit tart. Click [HERE](#) to view the recipe.
Episode 1



2

Susie with the ladies of *Sabores de Familia*.
Episode 1

3

Susie and other cohosts on set.

4

Susie with a cohort of "Sabores de Familia" after filming a segment.

5

Susie's first day, posing in front of the Fox Tomauno Office in Argentina.

