

2023 James Beard Awards

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JAMES BEARD FOUNDATION® ANNOUNCES 2023 MEDIA AWARD WINNERS

NEW YORK (June 3, 2023) – The James Beard Foundation® is proud to announce the winners of the 2023 James Beard Media Awards presented by Capital One, honoring the nation's top food authors, broadcast producers, hosts, journalists, podcasters, and social media content creators. The full list of winners, which includes Book, Broadcast Media, and Journalism, can be found below and on the James Beard Foundation [website](#).

The winners were announced today, June 3, 2023, during a live ceremony at Columbia College Chicago, hosted by **Pati Jinich, James Beard Award–winning chef, author, and host of *La Frontera with Pati Jinich and Pati's Mexican Table***. Additional presenters included **Maya-Camille Broussard**, James Beard Award–nominated pastry chef, cookbook author, and TV personality; **Cynthia Graubart**, chair of the Broadcast Media Awards program; **Hawa Hassan**, James Beard Award–winning cookbook author, TV personality, and CEO and founder of Basbaas Sauce; **Jamila Robinson**, chair of the Journalism Awards program; **Sophia Roe**, James Beard Award–winning and Emmy-nominated chef, writer, and TV personality; **Erica Skolnik**, chair of the Book Awards program; and **Peter Sagal**, host of *Wait, Wait, Don't Tell Me!*; among others.

"It is an honor to celebrate such an inspiring group of storytellers, whose work will continue to impact us far beyond today," said **Clare Reichenbach, CEO of the James Beard Foundation**. "Similar to the uniting power of food, these winners have connected and captivated us through their words across history, people, and place. Thank you for continuing to spotlight the significance of the restaurant industry and food culture in our daily lives through your phenomenal work."

"Today's celebration would not be possible without the hard work of our Book, Broadcast Media, and Journalism committee members and judges," said **Dawn Padmore, vice president of Awards, James Beard Foundation**. "We thank them for their commitment to upholding the Foundation's Awards mission of celebrating excellence, while highlighting the importance of a sustainable industry where all can thrive. Congratulations to all winners recognized this evening."

"It was an incredible honor to host the 2023 James Beard Media Awards, and I recognize and appreciate the dedication, creativity, and immense effort that goes into the projects that were nominated," said **Jinich**. "It's clear that each nominee has poured their heart and soul into their work. Being a part of this celebration recognizing these remarkable storytellers has been an unforgettable experience."

The voting process for all Media Award programs can be found [here](#), and the process, eligibility, and categories for each program can be found on the Awards' policies and procedures page [here](#).

2023 James Beard Book Award Winners

The James Beard Foundation began honoring excellence in food media more than 30 years ago, with the first Book Awards conferred by the James Beard Foundation in 1990. The 2023 Book Awards honor cookbooks and other non-fiction food or beverage-related books that were published in the U.S. in 2022. More information on Book Award eligibility and criteria can be viewed [here](#).

“Congratulations to this year’s Book Award winners, including our first-ever winners for Food Issues and Advocacy, Bread, and Literary Writing,” said **Erica Skolnik, Chair of the James Beard Foundation’s Book Awards program**. “Your work is truly a representation of ‘Good Food For Good’.”

The 2023 Book Award winners are:

Baking and Desserts

Books with recipes focused on the art and craft of baking pastries and desserts, both sweet and savory items, including ingredients, techniques, equipment, and traditions.

Tava: Eastern European Baking and Desserts from Romania & Beyond

Irina Georgescu
(Hardie Grant Books)

Beverage with Recipes

Books with recipes focused on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices.

The Bartender's Manifesto: How to Think, Drink, and Create Cocktails Like a Pro

Toby Maloney and Emma Janzen
(Clarkson Potter)

Beverage without Recipes

Books without recipes that focus on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices; or books that cover these subject areas where recipes are not the focus of cooking.

Exploring the World of Japanese Craft Sake: Rice, Water, Earth

Nancy Matsumoto and Michael Tremblay
(Tuttle Publishing)

Bread

Books with recipes focused on the art and craft of making bread, including ingredients, techniques, equipment, and traditions.

The Perfect Loaf: The Craft and Science of Sourdough Breads, Sweets, and More: A Baking Book

Maurizio Leo
(Clarkson Potter)

Food Issues and Advocacy

Books that include investigative journalism, food policy, deep dives, and critical analysis of the changing social landscape.

Eating While Black: Food Shaming and Race in America

Psyche A. Williams-Forsen
(University of North Carolina Press)

General

Books with recipes that address a broad scope of cooking, not just a single topic, technique, or region.

The Cook You Want to Be: Everyday Recipes to Impress

Andy Baraghani
(Lorena Jones Books)

International

Books with recipes focused on food or cooking traditions of countries, regions, or communities outside of the United States.

Mi Cocina: Recipes and Rapture from My Kitchen in Mexico: A Cookbook

Rick Martínez
(Clarkson Potter)

Literary Writing

Narrative nonfiction books, including memoirs, culinary tourism, investigative journalism, food advocacy, and critical analysis of food and foodways for a general audience. Includes memoir, biography, personal essays, culinary travel, and culture.

Savor: A Chef's Hunger for More

Fatima Ali with Tarajia Morrell
(Ballantine Books)

Reference, History, and Scholarship

Includes manuals, guides, encyclopedias, and books that present research related to food or foodways.

Slaves for Peanuts: A Story of Conquest, Liberation, and a Crop That Changed History

Jori Lewis
(The New Press)

Restaurant and Professional

Books written by a culinary professional or restaurant chef with recipes that may include advanced cooking techniques, or the use of specialty ingredients and professional equipment, including culinary arts textbooks.

Bludso's BBQ Cookbook: A Family Affair in Smoke and Soul

Kevin Bludso with Noah Galuten
(Ten Speed Press)

Single Subject

Books with recipes focused on a single ingredient, dish, or method of cooking. Examples include seafood, grains, pasta, burgers, or canning.

The Wok: Recipes and Techniques

J. Kenji López-Alt
(W.W. Norton & Company)

U.S. Foodways

Books with recipes focused on the cooking or foodways of regions or communities in the United States.

I Am From Here: Stories and Recipes from a Southern Chef

Vishwesh Bhatt

(W. W. Norton & Company)

Vegetable-Focused Cooking

Books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

The Vegan Chinese Kitchen: Recipes and Modern Stories from a Thousand-Year-Old Tradition: A Cookbook

Hannah Che

(Clarkson Potter)

Visuals

Books on food or beverage with exceptional graphic design, art, or photography.

Chinese-ish: Home Cooking Not Quite Authentic, 100% Delicious

Joanna Hu and Armelle Habib

(Interlink Books)

Cookbook Hall of Fame

The Book Committee selects the honoree for this category. This award recognizes books that have significantly influenced the way we think about food and honored authors who possess an exceptional ability to communicate their gastronomic vision via the printed page.

Joe Randall

Emerging Voice

The Book Committee selects the Emerging Voice award winner; no entries are accepted for this category. This award recognizes the work of immediate impact and lasting significance by a first-time published author whose unique perspective expands the reach of the subject matter.

Illyanna Maisonet

Diasporican: A Puerto Rican Cookbook

Ten Speed Press

2023 James Beard Broadcast Media Award Winners

The Broadcast Media Awards were established in 1993 by the James Beard Foundation. The 2023 Broadcast Media Awards honor works in English from digital and terrestrial media—radio, television broadcasts, podcasts, documentaries, online sites, and social media—covering food and beverage topics and appearing widely for the first time in the United States in 2022. More information about Broadcast Media Awards eligibility and criteria can be viewed [here](#).

“From podcasts to reality TV to documentaries, this year’s Broadcast Media winners entertained, educated, and connected us through the lens of food and beverage,” said **Cynthia Graubart, chair of the James Beard Foundation’s Broadcast Media Awards program**. “Congratulations to all those recognized on this well-deserved achievement.”

The 2023 Broadcast Media Award winners are:

Audio Programming

This award recognizes excellence in a food-related radio or podcast program.

Copper & Heat

“Abalone: The Cost of Consumption”

Airs on: Various podcast platforms

Audio Reporting

This award recognizes excellence in reporting about food and/or food issues in radio or podcasts. This work is issue or deadline-driven, investigative, topical, or timely in nature.

Jane Black and Elizabeth Dunn

Pressure Cooker

“The Twisted History of School Lunch in America”

Airs on: Various podcast platforms

Commercial Media

This award recognizes excellence in food-related media including video production, audio programming, or other media, clearly developed and marketed with prominent visual branding, is commercially funded, or contains paid advertising. It may be broadcast, streamed, accessed online or through an app.

Hallie Davison, Jorge Gaviria, and Daniel Klein

Masienda Presents

Airs on: YouTube

Documentary/Docuseries Visual Media

This award recognizes excellence in a food-related documentary production, whether broadcast, streamed, accessed online or through an app, or has been shown at a North American film festival.

Coldwater Kitchen

Airs on: Various film festivals

Instructional Visual Media

This award recognizes excellence in a food-related video production with instruction as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Big Sky Kitchen With Eduardo Garcia

Airs on: Magnolia Network and Discovery+

Reality or Competition Visual Media

This award recognizes excellence in a food-related video production with realism or competition as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Restaurant Takeover ft. Matta

Airs on: YouTube

Visual Media—Short Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online or through an app, up to 30 minutes in length.

CBS Sunday Morning

“Black, White, and The Grey”; “How Erin French found herself at The Lost Kitchen”

Airs on: CBS

Visual Media—Long Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online, or through an app.

The Whole Animal

Airs on: SOMM TV

Social Media Account

This award recognizes excellence in a single food-related post, or compilation of up to three posts, that clearly represents the intention of the Facebook page, Twitter account, TikTok account, Instagram feed, or other social media format.

Erwan Heussaff

Erwan

Airs on: Instagram

Emerging Voice

The Broadcast Media Committee selects the honoree for this category; no entries are accepted for this category. This award recognizes excellence in a food-related video, audio, or social media production whether broadcast, streamed, accessed online or through an app, produced by a new voice in the medium. A new voice is an individual that is early in their career field or has not been recognized by an awards program or other formal recognition instrument.

Abena Anim-Somuah

Host, *The Future of Food is You*

Airs on: Cherry Bombe

2023 James Beard Journalism Award Winners

The Journalism Awards were established by the James Beard Foundation in 1992. The 2023 Journalism Awards recognize work covering food- or drink-related topics published—or self-published—in 2022. More information about Journalism Awards eligibility and criteria can be viewed [here](#).

“I am thrilled to recognize this year’s Journalism Award winners, whose important work lifts up and tells the stories of those at the heart of the culinary industry,” said **Jamila Robinson, chair of the James Beard Foundation’s Journalism Awards program**. “It is an honor to be able to recognize such a diverse group of talented writers.”

The 2023 Journalism Award winners are:

Beverage

Recognizes distinctive style, thorough knowledge, plainspoken prose, and innovative approach in a single article on alcoholic or non-alcoholic beverages.

“Lost in Translation — How Flavor Wheels and Tasting Tools Can Evolve to Speak with Global Beer Drinkers”

Mark Dredge

Good Beer Hunting

Columns and Newsletters

Recognizes the work of an individual or team/group that demonstrates thought-provoking opinion and a compelling style on food- or drink-related topics.

“Tetelas Are the Tasty Triangles You Need to Try Right Now”; “Birria Is the Greatest Threat to Taco Culture—and Its Savior”; “Trompo Tacos Are So Much More Than Tacos al Pastor”

José R. Ralat
Texas Monthly

Craig Claiborne Distinguished Restaurant Review Award

Recognizes discerning criticism that contributes to the larger discourse on cuisine or restaurants.

“Poncho’s Tlayudas, a window to Oaxaca, serves one of L.A.’s defining dishes”; “At Chinatown’s Pearl River Deli, the menu is always changing — and worth chasing”; “Anajak Thai is our 2022 Restaurant of the Year”

Bill Addison
Los Angeles Times

Dining and Travel

Recognizes exemplary and comprehensive service journalism that relies on both critical voice and thorough research to bring a variety of dining options into perspective, whether in a single city, a region, or a country.

“The I-95 exit-by-exit eating guide”; “Don’t leave home without your I-95 eating guide”

Hanna Raskin
The Food Section

Feature Reporting

Recognizes excellence for engaging writing and in-depth reporting in food and/or drink features.

“Blood Sweat & Tears”

Shane Mitchell
The Bitter Southerner

Food Coverage in a General Interest Publication

Recognizes excellence in food and/or drink writing, reporting, and presentation that demonstrates breadth and depth of coverage in a general interest site or print publication.

The Bitter Southerner

Foodways

Recognizes the importance of culture and history in food journalism. Entries in this category explore the connection between what we eat and who we are, with an emphasis on reporting.

“Come Hell or High Water — Oysters, Brewing, and How the Come Ychs & Bin Ychs Could End Sea Level Rise in Charleston”

Jamaal Lemon
Good Beer Hunting

Health and Wellness

Recognizes excellence in food and/or drink-related health and wellness coverage. Entries explore a variety of topics that may include (but are not limited to) addiction, aging, chronic disease, diet, mental health, mind-body connection, nutrition, and reproductive health.

“How the Supreme Court Decision Exacerbated the Dire State of Bar Industry Healthcare”

Betsy Andrews
SevenFifty Daily

Home Cooking

Recognizes excellence in service journalism with a practical focus for the home cook. The award honors imaginative and substantive entries that use fresh, innovative approaches—both written and visual—to illuminate cooking methods, ingredients, and recipes.

“Sour Power”

Lara Lee
Food & Wine

Innovative Storytelling

Recognizes excellence in food- and/or drink-related content that emphasizes photography, virtual reality, interactive design, or other forms of visual enhancement to tell a story.

“Night Market”

Thrillist Staff
Thrillist

Investigative Reporting

Recognizes excellence in investigative reporting on environmental, political, business, or policy issues regarding food and/or drink.

“Animal Agriculture Is Dangerous Work. The People Who Do It Have Few Protections.”; “I Was Coughing So Hard I Would Throw Up”; “Tyson Says Its Nurses Help Workers. Critics Charge They Stymie OSHA.”
Christina Cooke, Alice Driver, and Gosia Wozniacka

Civil Eats

Jonathan Gold Local Voice Award

Recognizes the work of an individual who engages readers through enterprising food and dining coverage, and whose work displays versatility in form, such as reviews, profiles, cooking, quick hits, and hard news reporting.

“When I Feel Unmoored by Life, I Always Find My Way Back to Either/Or”; “At Mira’s East African Cuisine, One Family’s Iftar Traditions Take the Forefront”; “Why Isn’t There an Overdose Kit Stocked Behind Every Bar in Portland?”

Brooke Jackson-Glidden
Eater

MFK Fisher Distinguished Writing Award

Recognizes a single article of exceptional literary merit on the subject of food and/or drink published in any medium.

“Blood Sweat & Tears”

Shane Mitchell
The Bitter Southerner

Personal Essay with Recipes

Recognizes excellence in an essay on any food and/or drink-related topic with recipes.

“Dog S#!t Dacquoise”

Diep Tran

Food & Wine

Personal Essay without Recipes

Recognizes excellence in an essay on any food and/or drink-related topic without recipes.

“On Boba”

Kyla Wazana Tompkins

The LARB Quarterly of the Los Angeles Review of Books

Profile

Recognizes a single distinctive piece that brings to life the world of a chef, restaurateur, grower, producer, or other figure or group of significance to food and/or drink.

“The Sweetest Harvest”

Kayla Stewart and Clay Williams

Food & Wine

Emerging Voice

The Journalism Committee selects the honoree for this category; no entries are accepted for this category. This award recognizes work of immediate impact and lasting significance by an individual or media outlet that has been contributing to food journalism for no more than three years.

Lyndsay C. Green

Restaurant and Dining Critic

Detroit Free Press

The ceremony was followed by a reception featuring Chicago chefs representing the city’s rich culinary scene, including many former James Beard Award winners and nominees. The nine participating chefs were **Thai Dang**, HaiSous; **Diana Dávila**, Mi Tocaya Antojería; **Joe Flamm**, Rose Mary; **Carlos Gaytán**, Tzucó; **Genie Kwon and Tim Flores**, Kasama; **Dominique Leach**, Lexington Betty Smokehouse; **Carrie Nahabedian**, Brindille; and **Darnell Reed**, Luella’s Southern Kitchen.

The 2023 James Beard Awards are presented by Capital One, the official credit card and banking partner of the James Beard Foundation. The James Beard Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with BentoBox, the official restaurant technology partner of the James Beard Foundation, Chicago O’Hare and Midway International Airports, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, Guinness, Hilton, HMSHost, S.Pellegrino® Sparkling Mineral Water; Supporting Sponsors: HexClad Cookware, Moët & Chandon, Skuna Bay Salmon; Reception Sponsors: Don Julio Tequila, Ecolab, Kendall College at National Louis University, and Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Château d’Esclans, Cristaux, Here Here Market, Kalamazoo Outdoor Gourmet, Tock, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2023 James Beard Awards.

For more information about the James Beard Foundation Awards, visit jamesbeard.org/awards. For up-to-the-minute news about the Awards follow @beardfoundation on [Twitter](#) and [Instagram](#) and keep an eye out for posts using #jbfa and #goodfoodforgood.

PRESS ASSETS:

- **Image selects (please credit the photographer listed in file details):**
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 - Getty photos of the 2023 James Beard Awards available [at this link](#)
 - Media Awards photo selects available [at this link](#)
 - Additional photos of winners available upon request
- **Awards Press Kit:** [available at this link](#)

About the James Beard Awards

The James Beard Awards recognizes exceptional talent and achievement in the culinary arts, hospitality, media, and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. Established in 1990, the James Beard Awards are among the nation's most prestigious honors recognizing leaders in the culinary and food media industries. The Awards are overseen by the Awards Committee. Each Awards program (Book, Broadcast Media, Journalism, Leadership, and Restaurant and Chef) has its own subcommittee members who volunteer their time to oversee the policies, procedures, and selection of judges for their respective program. All James Beard Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. For more information, subscribe to the [Awards digital newsletter](#).

About the James Beard Foundation

The James Beard Foundation (JBF) is a 501(c)3 nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first time in the Foundation's history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at [Platform by the James Beard Foundation](#)—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at [jamesbeard.org](#), sign up for our newsletter, and follow [@beardfoundation](#) on social media.

About Capital One

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