

[About 200 words]

ABOUT SUVIR SARAN

Suvir Saran is the author of two widely acclaimed cookbooks, *Indian Home Cooking* (2004), and *American Masala: 125 New Classics From My Home Kitchen* (2007). In 2004, Saran established new standards for Indian food in America when he teamed up with tandoor master Hemant Mathur to create the authentic flavors of Indian home cooking at Dévi restaurant in New York, for which they earned a Michelin one-star rating for 2007 and 2008. With a focus on health and wellness, he works side-by-side with the chefs of Sodexo to bring Indian flavors and cooking techniques into their kitchens across America. Most recently, The Culinary Institute of America named Saran Chairman, Asian Culinary Studies for its World Cuisines Council. He is currently collaborating on a casual dining restaurant at UC Berkeley, slated to open January 2008, and he will also introduce a collection of porcelain dinnerware and kitchenware made by Wade Ceramics in Spring 2008. Saran is a contributing authority to *Food Arts* magazine, and teaches all over the U.S. and beyond. When he is not traveling, he enjoys working on his 68-acre American Masala Farm in upstate New York. For more information, please visit www.suvir.com.