



## A BODACIOUS FAMILY OF SHOPS

For more information, contact:

Alan Bates, Manager, Bodacious Shops

Phone: 850.433.6505

Email: alan@thebodaciousbrew.com

### **Bodacious Shops to Host Book Signing Event with Celebrity Chef James Briscione**

PENSACOLA, Fla. (April 6, 2018) – The Bodacious Family of Shops at 407 South Palafox is hosting a book signing with celebrity chef James Briscione at So Gourmet on Saturday, April 14 from 12 noon to 2 p.m. The event will promote the author's revolutionary new cookbook *The Flavor Matrix: The Art and Science of Pairing Common Ingredients to Create Extraordinary Dishes*, a groundbreaking guide for turning unheard-of flavor combinations, such as strawberry–mushroom, tomato–coconut and avocado–cocoa, into astonishingly inventive dishes.

James Briscione wrote *The Flavor Matrix* with wife, Brooke Parkhurst. Both are well-known Pensacola natives who will serve as Executive Chef and Wine Director, respectively, at Great Southern Restaurants' newest restaurant – Angelena's. Angelena's is planned to open this fall, and will be located in downtown, Pensacola at 101 East Intendencia Street. James is the first two-time champion of Food Network's *Chopped* and serves as Director of Culinary Development at the Institute of Culinary Education (ICE) in New York City. In addition to serving as a host and judge on *Food Network*, James regularly appears on *The Dr. Oz Show*, *TODAY Show* and *Fox & Friends*. For several years, James collaborated with IBM supercomputer Watson to discover flavor combinations based on different foods' chemical compatibility. That experience launched Briscione on a quest to document the connections between ingredients of all sorts—a journey that ultimately led to *The Flavor Matrix*.

In *The Flavor Matrix*, Briscione takes 150 common ingredients and shows the science behind flavor pairings, both common and mind-bending. The resulting guide is easy to understand and use and designed to help anyone push the envelope in the kitchen. Highlights include a flavor pairing guide with 60 simple, full-color charts and infographics and 60 innovative, original recipes, including Black Tea Tomato Sauce; Sweet Pea, Pork and Coconut Tacos; and Porcini, Hazelnut, and Chocolate Torte.

Call 850-438-7857 to reserve your copy of *The Flavor Matrix* today, and then on April 14, go to 407 South Palafox Street and head upstairs to So Gourmet for what promises to be a fun and flavorful event. You won't want to miss this opportunity to meet local and national celebrity chef James Briscione and sample some tasty tidbits that highlight some of the unique flavor pairings and original recipes featured in *The Flavor Matrix*. Learn more on the [So Gourmet website](#) or follow the Bodacious Shops on [Facebook](#), [Twitter](#) and [Instagram](#) (/BodaciousShops).

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