

## Chef Judi Barsness

Judi Barsness is the former Executive Chef Owner of Chez Jude Restaurant, Catering & Cooking School in Grand Marais, Minnesota. Chef Judi's menus have always reflected her commitment to the freshest offerings of the Minnesota seasons, organic, locally grown, harvested, wild-caught, handcrafted ingredients. Chef Barsness defines what she does as "Minn-sine –Contemporary Minnesota Cuisine."

A second generation chef, Judi learned her passion for cooking and baking growing up in her mother's French restaurant kitchen. She has achieved more than a few culinary honors – from being featured in the Minnesota Homegrown and Chef's Collaborative cookbooks, a featured Guest Chef at the Twin Cities Food & Wine Experience, the recipient of the Catherine Brandel Internship at Chez Panisse with renown Chef Alice Waters and her staff and her former restaurant Chez Jude had been recognized as one of the "North Shore's Best Restaurants" by the Twin Cities press.

She has studied at the Culinary Institute of America, Greystone Campus, in Napa Valley and at the National Baking Center, formerly in Minneapolis, with renowned Master Bakers Didier Rosada and Phillippe LeCoure.

Judi has also learned from the many talented, chefs and individuals with whom she has worked in the United States and Europe.