



**2013
INDUCTEE**



ADAM PERRY LANG

Celebrity/Humanitarian Category

Adam Perry Lang has barbecue and grilling experience from the backyard barbecue grill to the professional kitchen and is widely known as the man who has mastered the art of cooking over fire. After graduating with distinction from the Culinary Institute of America and working his way through top-rated restaurants including Le Cirque and Restaurant Guy Savoy in France and Daniel in New York City, Adam decided to follow his passion for barbecue.

Realizing that New York City lacked a great rib shack, Adam opened his first restaurant, Daisy May's BBQ, in 2003. He also founded London's Barbecoia with Chef Jamie Oliver and is a consulting partner in Chef Mario Batali's Carnevino in Las Vegas. Knowing that credibility in the barbecue world only comes from winning competitions, Adam set off to make his mark. In doing so, he won Grand Champion honors at the World Pork Expo in Iowa and the American Royal's World Series of Barbecue® Pork Shoulder Category in 2005.

He is serious about sharing his passion with the world as evidenced by his best-selling books: BBQ 25, Charred and Scruffed, and Serious Barbecue. Adam has also been featured on "The Oprah Winfrey Show," "Good Morning America," "The Today Show," "CBS Early Show," "Fox and Friends," "Power Lunch," Food Network's "Iron Chef America" and "BBQ with Bobby Flay." More recently, Adam introduced the Los Angeles community to his signature style of outdoor cooking when he opened The Serious Barbecue Back Lot BBQ behind the "Jimmy Kimmel Live!" studio. Adam and his team give back to the community by donating 25% of the food after each Back Lot BBQ lunch service to local charities. He and his team also volunteer at the LA Mission.