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**FOR IMMEDIATE RELEASE**

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**Chef Peter Minaki named honorary chair for Kouzina 2016**

*Celebrated chef and cookbook author helps plan popular food fest in Chicago*

**CHICAGO, IL** - Canadian Greek chef, cookbook author, and food blogger Peter Minaki will serve as honorary chef chair of Kouzina 2016, the National Hellenic Museum's annual food and wine event featuring top chefs from the Chicagoland area who create dishes with a Greek twist.

Minaki, host of "Kalofagas Greek Supper Clubs" in Toronto and author of the popular "Kalofagas – Greek Food & Beyond" food blog, is known for promoting the diversity of Greek cuisine.

Minaki had just returned from a swim near his family's vacation home in northern Greece when he sat down for a brief interview with NHM via Skype. He said he's excited to bring his style of Greek cuisine to Chicago.

"This is a great time for Greek food and Greek wine," Minaki said. "I'm looking forward to meeting the other chefs and presenting my dishes to the guests."

Minaki started out as a financial advisor before falling in love with cooking and writing about Greek food. He's now a frequent contributor to *Greece's Free Press Gastronomy* website, *InsideToronto.com* and has appeared on TV cooking segments in Greece and in Canada. His recipes have been featured in *Canadian Living Magazine* (Canada), *OPA* magazine (Australia), *National Herald* (US), *Stahl* magazine (Hungary), and *Ensemble Vacations* magazine (Canada).

His monthly supper clubs are casual and intimate gatherings that feature regional Greek food and wines. Inspired by the fresh seafood and produce that surround him during his vacations in Greece, Minaki's

recipes are modern, but steeped in tradition. “I think it should still taste like Greek food,” said Minaki. “Yiayia should still be able to put it in her mouth and say ‘Ahh, its Moussaka.’”

One of his recent events in Toronto featured food memories of his grandmother. “Simple dishes using local and seasonal ingredients and made with love,” he described it.

While there is no shortage of Greek restaurants in North America, Minaki said he believes tastes are evolving. “I think people are craving something that's more representative to what's being served in Greece,” he said.

Don't miss Kouzina 2016 on Nov. 3 at 6:30pm at the National Hellenic Museum. Tickets are available now at <http://www.nationalhellenicmuseum.org/kouzina>.

Image 1: Peter Minaki



Image 2: The National Hellenic Museum's annual Kouzina event.



Image 3: The National Hellenic Museum’s annual Kouzina event.



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*Located in Chicago's Greektown, the sleek 40,000-square-foot National Hellenic Museum at 333. S. Halsted St. is both contemporary and timeless, connecting all generations—past, present and future—to the rich heritage of Greek history, culture, art and the Greek American experience. The National Hellenic Museum, previously known as the Hellenic Museum and Cultural Center, has been fulfilling this mission since 1983.*

For more information, visit <http://www.nationalhellenicmuseum.org> or call 312-655-1234.

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