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Chef Pugliese Partners with *Certified Angus Beef*® Brand at Food Network South Beach Wine & Food Festival

WOOSTER, Ohio – Feb. 17, 2010 – Davide Pugliese, owner and executive chef of Brandywine Bay in Tortola, BVI, will join culinary forces with the *Certified Angus Beef*® brand at this year's Food Network South Beach Wine & Food Festival, Feb. 25-28. Pugliese will introduce and sample an original beef recipe featuring Caribbean flavours on Friday, Feb. 26, during the festival's Grand Tasting event.

"We are excited to have Chef Davide join us during the Grand Tasting to showcase his talents and Caribbean flair," says John Stika, president of Certified Angus Beef LLC. "The festival brings together world-class chefs and those who appreciate fine food, making it a perfect fit for the *Certified Angus Beef*® brand and our talented partners."

Pugliese will join the brand's corporate chef, Scott Popovic, at the Grand Tasting Tent, which is open to festival goers, including food enthusiasts, winemakers, restaurateurs, chefs, trade media, and others. Attendees will enjoy the duo's dishes, both of which will feature the brand's premium beef, but with two different regional influences. Flavours include:

- Pugliese/Caribbean – Medallions of *Certified Angus Beef*® Petit Tenders roasted in a Cocoa Nibs and Caribbean Spice Rub, served with Mango Chimichurri Jelly over Crispy Polenta
- Popovic/Midwest – *Certified Angus Beef*® Strip Steak with Spicy Jalapeno Potato Salad, Corn Shoots and Sweet Peach Barbecue Sauce

"In my dish, the mélange of Caribbean spices and intense, bittersweet, chocolaty flavor of the cocoa nibs bring out the warm, rich flavors of the beef," shares Pugliese. "The solid mango chimichurri jelly enhances the spiced beef with its sweetness and then, as you swallow, the habanero peppers in the chimichurri deliver a pleasantly surprising sensation of heat. The flavors of the beef are twice enhanced by the cocoa spice combination and then by the sweet and hot jelly."

Pugliese's innovative style will also be front and center as he focuses on the petit tender and its strong flavor profile. "I love working with the *Certified Angus Beef*® brand team because they challenge me to come up with new recipes for different cuts of meat, like the petit tender. The quality of their meat and its flavors are rich enough to take strong contrasts like those found in typical Caribbean ingredients: cocoa, spices and fruit."

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In addition to the Grand Tasting event, the *Certified Angus Beef*[®] will be supporting Iron Chef Michael Symon and Chef Peter Vauthy of Red, the Steakhouse, for an exclusive Prelude Dinner. The evening will take place on Feb. 24, from 7 to 10 p.m. at Red, a premier steakhouse and standout on Miami's glittering culinary scene.

Tickets for the Grand Tasting and the Prelude Dinner at Red are available at www.sobefest.com or by calling 877.762.3933. Celebrating its ninth year, the Food Network South Beach Wine & Food Festival is presented by *Food & Wine* and is hosted by Southern Wine & Spirits of Florida and Florida International University (FIU). The Festival benefits the FIU School of Hospitality and Tourism Management and the Southern Wine & Spirits Beverage Management Center, both located on the Biscayne Bay Campus.

About Brandywine Bay

Celebrating 20 years of distinctive dining, Brandywine Bay restaurant is renowned for its tantalizing selection of Tuscan cuisine with hints of Caribbean flair. Pugliese and his wife, Cele, also own Wali Nikiti, an exclusive culinary retreat that opened this summer, and Capriccio di Mare, an Italian bistro.

About the *Certified Angus Beef*[®] brand

For more than 30 years, the *Certified Angus Beef*[®] brand has been world-famous for its exceptional quality and generous marbling. Ten strict scientific standards ensure each bite is full of mouthwatering flavor, tenderness and juiciness. The *Certified Angus Beef*[®] brand is a cut above USDA Prime, Choice and Select. Less than 8% of beef can achieve the brand's benchmark standards.

For more information, visit www.certifiedangusbeef.com. Follow the brand on Twitter: www.twitter.com/CertAngusBeef or become a fan of: "*Certified Angus Beef*[®] brand" on Facebook.