

Chef Danielle Turner

Chef, Cooking Instructor, Writer, Food Stylist

ChefDanielleTurner.com



Television Appearances

Mr. Food Cooking Show
Good Day DC
Great Day Washington
Let's Talk Live!
WUSA 9 News Now
9 News at 9
Recipes from the Chef's Kitchen
PBS - Your Money & Business

Chef Danielle Turner is an expert in all things culinary. She owned and operated a thriving personal chef service in metropolitan Washington, DC for more than 15 years, in addition to her work as a cooking instructor, food writer, and food stylist. Whether it's effortless entertaining, making classic culinary techniques accessible to beginning cooks, or writing about food in all its glory, Chef Danielle has the skill, experience, and personality to bring food to life. Her company, Forklift Media offers a range of culinary services from food writing, food styling, virtual cooking classes, and more. Chef Danielle is a proud graduate of the Culinary Career Training program at L'academie de Cuisine.

Food Writing

As a food writer, Chef Danielle has penned feature articles for The MICHELIN Guide website, TastingTable.com, The Food Network Holiday Survival Guide and The Food Network Summer Grilling Guide. She has been a regular contributor to Patch.com, FabulousFoods.com and has been a guest blogger at Culinate.com, ChefsBlade.com and DivineCaroline.com. She has contributed to ChefsBest.org, where her how-to articles have covered planning a cheese tasting, creating simple place settings and increasing antioxidants in your diet. She served as Contributing Editor at Restaurant Digest, a monthly trade publication covering the foodservice industry in metropolitan Washington, D.C.

Cooking Instruction

Chef Danielle has taught more than 8,000 students in more than 1,000 classes, including more than 1,100 kids in 600 kids' cooking camps and classes. Her students have enjoyed learning practical cooking skills and confidence-building recipes during the many recreational cooking classes she has taught at venues like L'Academie de Cuisine, Anne Arundel Community College, Whole Foods, Sur La Table, Williams-Sonoma, and more. She teaches the A-B-Cs of cooking on her popular cooking website [Cooking Clarified](http://CookingClarified.com) and shares low sodium recipes and tips at SaltSanity.com.

Food Styling

Chef Danielle was the food stylist for seasons one and two of the national, PBS cooking show, *Pati's Mexican Table*. She was food stylist and recipe tester for *Made with Love: The Meals on Wheels Family Cookbook* and her food styling tips were featured in *Woman's World Magazine*. The Food Network contracted Chef Danielle as a freelance food stylist, assisting network personalities Rachael Ray and Giada De Laurentiis with live cooking demonstrations and media appearances in the Washington area.

Websites

Chef Danielle is the creator of two popular food blogs. A tasty mix of food know-how and how-to, CookingClarified.com teaches you the A-B-C's of cooking in language that's simple, straightforward, concise. She shares fantastic recipes, helpful cooking tips and videos.

SaltSanity.com is Chef Danielle's guide to living and loving your low sodium life. Here she teaches people who love food how to embrace low sodium living, and to eliminate the confusion and fear families face when they are forced to transition to a low sodium lifestyle. Her goal is to share delicious and simple low sodium recipes, tips for eliminating and reducing salt, and information to help you thrive, not just survive.