

PROFILE

Jess Pryles is a live fire cook, author and a professional Hardcore Carnivore.

She has a particular passion for beef and meat science and is a respected authority on Texas style barbecue. Born in Australia, she now resides in Austin, Texas.

In addition to being a maven of all things meaty, Jess is a co-founder of the Australasian Barbecue Alliance and the creator of the internationally-acclaimed line of meat seasonings, Hardcore Carnivore®, and has authored a cookbook of the same name.

Pryles is also a spokesperson for Kingsford Charcoal and Lone Star Beer.

Her original recipes, articles and teachings reach hundreds of thousands of fans each year and resonate with likeminded meat-fans around the globe

Jess' expertise in the meat world grew from humble beginnings - a regular consumer who enjoyed the occasional steak at home, but frustrated by her own lack of knowledge on the different cuts available, and more importantly, how to cook them.

As she herself puts it: 'I used to be one of those people who stood in the meat department at the grocery store overwhelmed by the selection. So I decided to change all that'.

She's spent years educating herself on all things related to meat. Basic butchery, varied cooking techniques, the affect of aging meat...she's investigating these and a myriad of other carnivorous subjects.

CONTINUED



JESS PRYLES

HARDCORE CARNIVORE

CONTACT@JESSPRYLES.COM



/jesspryles



@jesspryles



@jesspryles



She's visited ranches, slaughterhouses, butcher shops, gone through the experience of hunting as part of the rite of a responsible meat eater (and now loves the challenge of an unusual venison recipe) and even completed courses at Texas A&M University's Meat Science department, as well as teaching her own classes in the US, Australia, Mexico, Sweden & Brazil.

Jess was honored to create and execute the menu for the G'day USA Australia Day event at the Texas Governors Mansion, has appeared as a celebrity judge on Channel 7's Aussie Barbecue Heroes and is a regular on Food Network. She's grilled live on the Today show and judged prestigious BBQ competitions worldwide. Her expertise has been sought for guest speaking engagements at SXSW, Camp Brisket, National Barbecue & Grilling Association, Ducks Unlimited and American Meat Science Association conferences. In 2017, she presented her first public Beef Workshop in conjunction with the Texas Beef Council.

In 2017, the JP signature edition Pitts & Spitts smoker was released. Designed by Jess, each pit is custom made in Texas, individually numbered and bears her signature. Pryles is also a proud core ambassador for Gerber Legendary Gear.

Touted as "the female Ron Swanson" by loyal followers, Pryles has pioneered a unique brand encompassing cookery, 'meatducation' and the Texan way of life, all while encouraging and educating folks to cook meat like they mean it.