

Culhane Sisters Heading to “Diners, Drive-Ins and Dives Live” with Guy Fieri

‘Comfort Food with Attitude’



Irish Sass with 5-Star Class! The Culhane Sisters with Guy Fieri

Publicist for Culhane's Irish Pub
Leigh Cort Publicity
leigh@leighcortpublicity.com
904-806-3613
www.CulhanesIrishPub.com

February 1, 2024 The dynamic **Culhane Sisters** from Jacksonville, Florida are heading to the Food Network **South Beach Wine & Food Festival** presented by Capital One (SOBEWFF®) for a weekend of fun, mingling with well-known chefs and international celebrities. They are appearing and participating in Coke Zero Sugar presents “**Diners, Drive-Ins and Dives Live**” hosted by **Guy Fieri**. (February 22-25, 2024).

The Four Sisters (Lynda, Michelle, Mary Jane and Áine) are Irish immigrants who spent their childhood working alongside their parents on the family farm in County Limerick, Ireland where they developed a genuine love for real authentic food, relentless work ethic, hospitality, and family.

Attending the South Beach Wine & Food Festival® is a celebration of the Culhane Sisters' successes and an opportunity to acknowledge their loyal patrons.

Their humble beginning started when they immigrated to America. With a lot of resilience and Irish luck, together in 2005 they created the first Culhane's Irish Pub and

Restaurant in Atlantic Beach, Florida. Winning many local and regional awards, the sisters received a phone call that changed their fate. “Diners, Drive-Ins and Dives” was so intrigued by the restaurant’s success stories, they produced Culhane’s first episode in 2010 on Food Network’s Show ‘Triple D’. Guy Fieri featured their Dingle Fish Pie, Guinness Beef Stew, and Blarney Lamb Sliders, hence the episode “Comfort Food with Attitude”. Nineteen years later, Culhane’s second location at Southside was featured on ‘Triple D Nation: From Biscuits to Briskets’ (Season 4, Episode 12). The sisters are beyond excited and honored to work with Guy Fieri once again at the South Beach Wine & Food Festival®.

What will Culhane’s be serving at the (SOBEWFF®)? Their very popular **Chad’s Shrimp & Grits**, created by Chef Chad who has worked at Culhane’s since the beginning along with Chef Jason. Chefs enjoy the challenge of creating an infusion of Irish American dishes. Chad’s Shrimp & Grits is homemade and delicious: Sautéed Fresh Shrimp, Tomatoes, Mushrooms, Parmesan Cheese and ‘5 Sisters Mother Sauce’ atop Cheddar Grits & Scallions.

“We are over the moon to be part of this incredible event. It’s going to be one Big Epic Bash!”



L to R : Áine, Chef Chad, Lynda, Michelle, Chef Jason, Mary Jane

(All net proceeds from the Festival benefit the Chaplin School of Hospitality & Tourism Management at Florida International University). Coke Zero Sugar presents Diners, Drive-Ins and Dives Live hosted by Guy Fieri



©2024 Culhane's Irish Pub and Restaurant all rights reserved

Photos available on request ~ Contact Leigh Cort Publicity