



# Chef Sean Sherman



## The (R)evolution of Indigenous Foodways

Sean Sherman, also known as the Sioux Chef, is a renowned Indigenous chef and advocate for revitalizing and promoting Native American cuisine. His work focuses on using indigenous ingredients and traditional cooking methods.

### Speaker Bio: Chef Sean Sherman

A member of the Oglala Lakota tribe, Chef Sean Sherman focuses on the revitalization and evolution of Indigenous foods systems throughout North America. Through his activism and advocacy, Sean is helping to reclaim and celebrate the rich culinary heritage of Indigenous communities around the world.

Sean has dedicated his career to supporting and promoting Indigenous food systems and Native food sovereignty. His goal is to make Indigenous foods more accessible to as many communities as possible through the non-profit **North American Traditional Indigenous Food Systems (NĀTIFS)** and its **Indigenous Food Lab** professional Indigenous kitchen and training center. Working to address the economic and health crises affecting Native communities by re-establishing Native foodways, NĀTIFS imagines a new North American food system that generates wealth and improves health in Native communities through food-related enterprises.

Sean's first book, *The Sioux Chef's Indigenous Kitchen*, received the James Beard Award for Best American Cookbook in 2018, and he was given the 2019 Leadership Award from the James Beard Foundation. In 2021, Sean opened Minnesota's first full service Indigenous restaurant, Owamni, which received the 2022 James Beard Award for Best New Restaurant in America on top of numerous awards nationwide. Sean has just been named one of the Time 100 Most Influential People of 2023.