



Aliza Green: From Kitchens and Cookbooks to Europe and Beyond

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THOUGH SHE'S SPENT MOST OF HER CAREER AS A CHEF AND COOKBOOK AUTHOR, local food expert Aliza Green has an even bigger passion: travel.

"I was lucky enough to start seeing the world at a very young age. My family traveled every year—it got me hooked," says Green, who has authored 15 acclaimed cookbooks, including the James Beard Award-winning ¡Ceviche! and the perennially popular Field Guide series.

Since 2011, Green has led culinary and cultural tours. In the beginning, she fit the trips in with her catering work, but today being a tour guide is her main gig. Green's 2025 tour itinerary includes trips to Spain, Portugal, France, and more.

These tours are more than just trips; they are a journey into the heart of local cuisines, guided by one of Philadelphia's most influential culinary figures. With her background in creating and sharing extraordinary culinary experiences, Green's tours combine hands-on cooking classes, market visits, and exclusive dining experiences.

For example, she's taken travelers inside the private home of an accomplished Greek cook. "We made stuffed eggplant and grilled lamb in an outdoor kitchen. We learned how to make cheese," she says. The trips often include a winery tour, and tours of important cultural sites are always included.

Her favorite part is how travelers relate to each other and the locals in the places they visit. "It's the cultural connection—it reminds us we're all different, but we can learn from each other," says Green.

For more information, visit alizagreen.com/tours or email Green at spice@alizagreen.com