

## **BARBECUE AMERICA Episode Descriptions**

### **201. Sunshine State BBQ**

Rick learns about eating high on the hog at Bubbalou's Bodacious BBQ in Orlando, Florida. Amid racing pigs, pie-eating and hog-calling contests, he gets a lesson from the Florida Boys barbecue team at Sebring's Central Florida BBQ Fest and listens in on a last-minute debate as the team presents its pork butt for judging. Mahi Mahi and Fruit Brochettes are the menu du jour, cooked under the California sun at Rick's "backyard kitchen of the season" at the La Costa Resort & Spa.

### **202. Big Birds**

It's birdie time as Rick visits an emu farm in Vancouver, Washington, then chows down on grilled emu cooked up by chef Cory Schreiber at Portland, Oregon's Wildwood restaurant. He learns how to cook ostrich from Old Hickory Steakhouse chef Guy Reinbolt in Houston and fires up some 'strich himself along with Grilled Cabbage and awesome Chocolate Apricot Quesadillas.

### **203. Steak Out**

Our barbecue guru "steaks" out the Hold 'Em and Hit 'Em barbecue contest in Texas. A champion competitor teaches Rick the why's and wherefore's of Texas brisket. Then it's off to California's La Costa Resort, where he pops some rib-eyes onto the barbecue and wows chefs coast to coast with his Barbecue Raspberry-Blueberry-Blackberry-Apple Pie. Donning his professor's garb, Doctor Que (aka Rick Browne, Ph.B) calls Que-school to order for a lesson in barbecuing soufflés.

### **204. BBQ Goes Upscale**

At the prestigious Charlotte Shout! Culinary Exhibition in North Carolina, Grill Master Rick is invited to the stage alongside four and five-star chefs for a multimedia presentation befitting an Emmy Awards show. He follows a team of novice competitors from obscurity to fame with their rib-eye roast, then dazzles the backyard set with a Satay-Stuffed Pork Loin, Buttermilk and Bacon Hushpuppies and Grilled Corn with Chili-Butter and visits "hush-puppy heaven" at Bridges BBQ Lodge in Shelby, North Carolina.

### **205. Claw Your Way to the Top**

Rick gets real crabby on a visit to San Francisco, sharing secrets of cookin', clawin' and eatin' Dungeness crab. Scoma's chef Steve Scaraboso provides crackin' lessons while the Argonaut Hotel chef Chandon Clenard cooks up a mess o' crustacean. The BBQ Doctor grills up Blue Crab from Louisiana and Red King Crab from Alaska and gives viewers an intimate "backstage" look at Fisherman's Wharf.

## **206. Making the Case ... For Sausage**

During a visit to the back kitchen at the famed Luling City Market in Houston, Texas, owner Tom Craig takes Rick and his viewers on a “day in the life of a sausage” tour and reveals the sausage secrets that have delighted diners for years. A quick hop to Seattle finds Rick at the famed Edgewater Hotel’s 6/7 Restaurant overlooking the Puget Sound, where executive chef Hans Reisinger grills a Pacific NW-style BBQ sauce, rice cakes and Pacific King salmon. The Sultan of Sausage cooks up Grilled Wild Mushroom Sausage in the Southern California sun. Dessert is a “uniquely Rick” surprise – something no one else dares to prepare on the grill!

## **207. Frying First Class**

Up to his elbows in alligators, at the world-famous Gatorland in Kissimmee, Florida, Rick and Cajun Chef Kevin Hester deep-fry Cornish hens two different ways, then sample gator ribs while a gaggle of gators lurk just feet away. Chef Joe Mannke of Houston’s Rotisserie for Beef and Bird demonstrates the proper way to cook partridge. Grabbing a pitchfork, Rick shows viewers a truly unique way to prepare the perfect steak and mushrooms and a dessert that will knock your socks off – all prepared in a deep fryer.

## **208. Meatless in Seattle**

Rick takes us to the famed Pike Place Market in Seattle for a unique barbecue competition that features fish and veggies. Chef Tom Douglas of the acclaimed Palace Kitchen fires up grilled vegetables, and the BBQ Doctor takes a turn with Teriyaki Eggplant, Cedar-Planked Salmon and BBQ Lemons. And we watch them do what they do best in Seattle – throw 25 lb. fish across the market.

## **209. Yan Really Can Cook**

With guest Chef Martin Yan, Rick lives it up in the City by the Bay, enjoying the throngs of shoppers in Chinatown, the pageantry of the Chinese New Year Parade and the history of San Francisco’s Chinese immigrants. Martin explains how the Chinese cook BBQ Pork, while Rick creates Peking Duck on a Can and a dessert of Barbecue Potstickers that leaves all awestruck.

## **210. Orange You Glad?**

Paying homage to Florida’s state fruit and number one crop, the Grill Master visits orange groves with grower Squire Smith to learn the history of the colorful fruit and how the Volunteer Fire Department cooking team from Aubreyville, Georgia uses fruit in their award-winning recipes. Rick demonstrates his Bon Appetite Browne-Sugar Ribs and Citrus Sauce and visits Orlando’s Don Pepe’s Cuban Café where Ruben Perez prepares Latin American food with a tangy citrus touch. Be prepared for dazzling shots of Florida fauna and flora!

### **211. Wild About Que!**

A tasty living history lesson takes us back to Texas of the 1830s as we learn how pioneer families cooked everything in Dutch ovens in indoor fireplaces. Rick tantalizes his taste buds, sampling chicken, cornbread and cabbage pots. Guy Reinboldt, five-star chef of the Old Hickory Steakhouse at Gaylord Palms Resort in Orlando, cooks up wild boar, while Joe Mannke of Houston's Rotisserie for Beef and Bird grills buffalo steaks. The Barbecue Guru rolls up his sleeves and grabs three Dutch ovens to whip up Barbecue Meatloaf, Cheeeeeessy Potatoes and Quadruple Chocolate Cake over briquettes and grill.

### **212. Que the World**

Chef Browne embarks upon an international culinary adventure with Victor Torres, a pitmaster from the Dominican Republic; super chef Cary Neff from Southern California's famed La Costa Resort & Spa who fancies Mexican cuisine; and the energetic Ruben Perez from Don Pepe's Cuban Café in Orlando who prepares Argentinean paella. Rick cooks up Cuban Mojo Pork in a Paper Bag, Caribbean Blood-Orange Sauce and Grilled Fijian Coconut and Mango Flan.

### **213. Eat, Drink & Be Merry**

Wine is featured during Rick's tour of Napa, California vineyards, restaurants and the family-owned Peju Winery, where he samples fresh vintages destined for BBQ parties, with assistance from Chef Max Duley, and discovers just the right wine to pair with grilled lamb. At the Rutherford Grill restaurant, where four-legged friends are also welcomed customers, Chef Sheamus Seeley presents Rick with a plate of knife-and-fork ribs and awesome grilled artichokes. He then takes viewers to Southern California's La Costa Resort & Spa, where he fires up some Venison Medallions, BBQ Saturday Night Veggies and a quick dessert of Grilled Angel Food Cake and Fruit Kabobs.