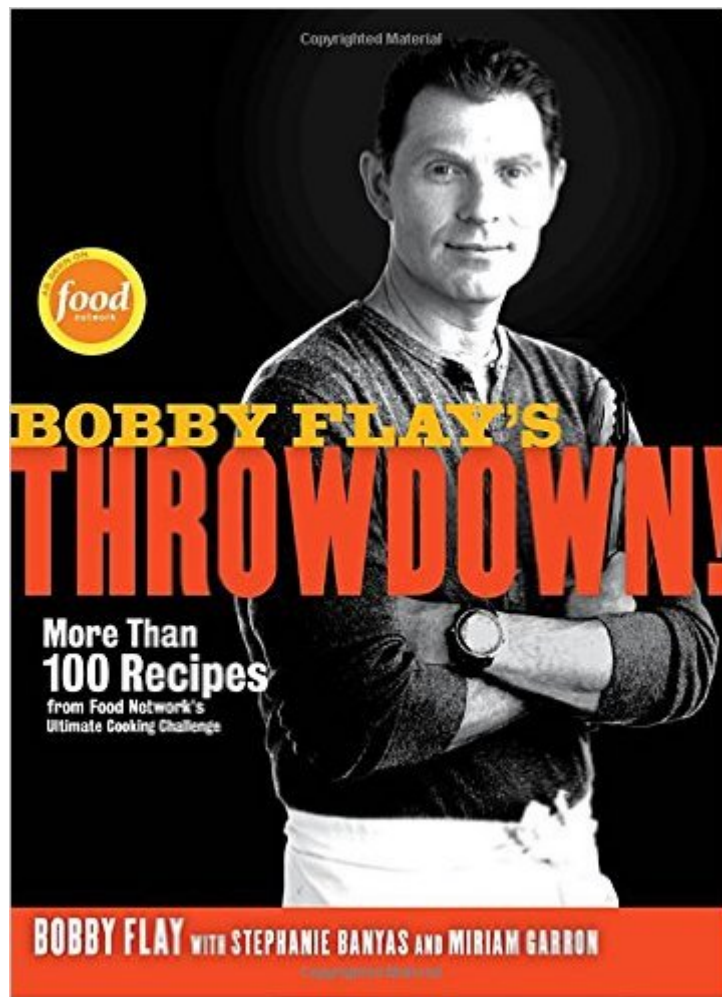


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Bobby Flay's Throwdown!: More Than 100 Recipes From Food Network's Ultimate Cooking Challenge



Synopsis

Are you ready? Â Every week on Throwdown!, celebrity chef and restaurateur Bobby Flay goes head-to-head with cooks who have staked their claim as masters of an iconic dishâ ”buffalo wings, chicken cacciatore, or sticky buns, for exampleâ ”even though he may never have cooked these things before. The results are always entertainingâ ”and delicious. In his first-ever cookbook collaboration with Food Network, Bobby shares the recipes and fun from his popular show. Â For each episode, both Bobbyâ s recipe and his challengerâ s are included, comprising a cross-country tour of regional specialties and good-hearted competitive spirit. Travel to San Antonio for puffy tacos, Philadelphia for cheesesteaks, Harlem for fried chicken and waffles, and Charleston for coconut cake. Try both dishes to pick your favorite, or challenge friends and family to a battle of your own. Either way, youâ ll find tons of fantastic flavors in this best-of-the-best book from the first seven seasons of Throwdown!. Â The ultimate companion cookbook to one of Americaâ s favorite food shows, Bobby Flayâ s Throwdown! lets home cooks and fans in on the action, featuring favorite Throwdown! moments and behind-the-scenes peeks alongside beautiful, all-new color food photography created just for this book. So if Bobby Flay ever strolls into your backyard asking âœAre you ready for a Throwdown?â • you definitely will be!

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Customer Reviews

I have to preface this review by saying that I love Throwdown, so I don't think I can write an unbiased review. The book has recipes from 51 throwdowns with both Bobby and the competitor's

recipes. The recipes come pretty evenly from the first seven seasons. Each section has pictures from and a recap of the Throwdown episode. Also, there are tons of pictures in this book, and every recipe is pictured. The Throwdowns in the book are Barbecue Chowder, Red Chili Steak, Breakfast Cocktails, Cheese steak, Fried Chicken, Chicken Cacciatore, Meatloaf, Mac 'n' Cheese, Fish and Chips, Cheesecake, Cuban Roast Pork, Cupcakes, Buffalo Wings, Sticky Buns, Crepes, Puffy Tacos, Jerk Steak, Fruit Pie, Muffuletta, Meatballs, Lasagna, Ice Pops, Eggplant Parmesan, Chicken and Waffles, Arroz con Pollo, Grilled Cheese, Dumplings, Pulled Pork, Arepas, Coconut Cake, Seafood Gumbo, Paella, Chile Rellenos, Falafel, Chocolate Bread Pudding, Cioppino, Ravioli, Chicken Pot Pie, Matzoh Ball Soup, Shrimp and Grits, North Carolina Ribs and Beans, German Chocolate Cake, Country Captain Chicken, Green Chile Cheeseburger, Steak Fajitas, Barbecued Chicken and Potato Salad, Lobster Club Sandwich, Pumpkin Pie. I would have loved for this book to have every single Throwdown recipe (I especially miss the blueberry pancake, pineapple upside down cake, doughnut, and chicken tikka masala recipes), but I can't hold that against this book since they had to get the competitors to agree to publish their secret recipes. All-in-all, it's a fun cookbook, especially if you love a good Throwdown.

First of all, this is a beautiful cookbook! The quality of the paper and photographs is worth the price alone! The recipes are all winners. I have already found most of these recipes on the internet, and all of the ones I have tried are excellent. It is wonderful that so many of the competitors were wise enough to know that sharing their signature recipes takes away nothing from their business, but adds immensely to their popularity and respect from the public. Bobby Flay and his assistants have done a wonderful job writing the intros., and the recipes are laid out very well. It is a very impressive book, and I am very happy to have all the recipes handy. If you like Throwdown, buy the book; you won't be disappointed!! Heck, if you have never seen Throwdown, still buy the book; you won't be disappointed!!

Many of us would answer, if asked, who for you is at the cutting edge of American cuisine? I would answer Bobby Flay. Early on in Food Network's existence, opposed to Flay as he seemed arrogant and distant, but this false image has been taken away. This show exhibits more of Bobby as fun, gracious guy to be around (and even compete against) and one who really knows food. His breadth of range of cuisine is marvelous, from Spanish to American burgers to French. He appreciates range and diversity in food, but especially that of passion and skill. This show picked up on all of this, as Flay explains this was an outgrowth of his experiences in show called "Food Nation." Having

watched with interest and pleasure much of this series, this collection provides pretty much "something for everyone!" I'm really excited about having both recipes for each Throwdown, and duplicating many, and even trying to enhance some, or even prepare my own answer. Check out the likes of: Smoked Chicken Pot Pie with Sweet Potato Crust; Chicken And Waffles; Peach-Blackberry Pie; Duck and Shitake Mushroom Crepes with Habanero Sauce; Caramel Apple Cheesecake; Collucci Brothers Meatloaf; The format and style is what Clarkson Potter Pubs are known for: great large format with wonderful full color photos and great prose to accompany. We are ready for this Throwdown Cookbook! It will be great to cook out of!

Been waiting for this companion to the awesome Throwdown for a long time. Love the format of recapping the show and providing the recipe. Bobby's food is always amazing, both his recipes and restaurants. Now that I have this in book form can't wait to try them all. I am disappointed that the Blueberry pancakes and Choc Chip cookie challenges did not make the cut. I think it could have been a little bigger volume and included more. Still 5 stars.

Lots of fun! Many are familiar with Chef Bobby Flay's show, "Throwdown," in which he challenges chefs who have specialties. He tries to "beat them at their own game." This volume chronicles some of those challenges. I recall actually viewing quite a few of these episodes. Who could forget his macaroni and cheese battle with Delilah (which he won). Here are both his and Delilah's (7 cheese) recipes. One of my personal favorite throwdowns? Buffalo chicken wings! Bobby Flay challenged Chef Drew Cerza, at Buffalo's Anchor Bar (the home of chicken wings!). Other favorite throwdowns? Philly Cheese steak sandwich. Boy, are these great. Compare Bobby's recipe with that of Tony Luke. Meatloaf? I have developed my own favorite recipe. But it's fun to compare Bobby's recipe with that of the Collucci brothers. Muffuletta? New Orleans sandwiches! Bobby versus Mike and Jack Serio's. Then, something as simple as grilled cheese. Bobby Flay's recipe featuring brie and goat cheese with bacon and green tomato. The competitor? "The Calvert," featuring balsamic vinegar, focaccia bread, Monterey jack cheese, turkey, bacon, and avocado. Both recipes rock! At any rate, a nice work, where you can compare an Iron Chef's take on individual chefs' signature dishes.

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