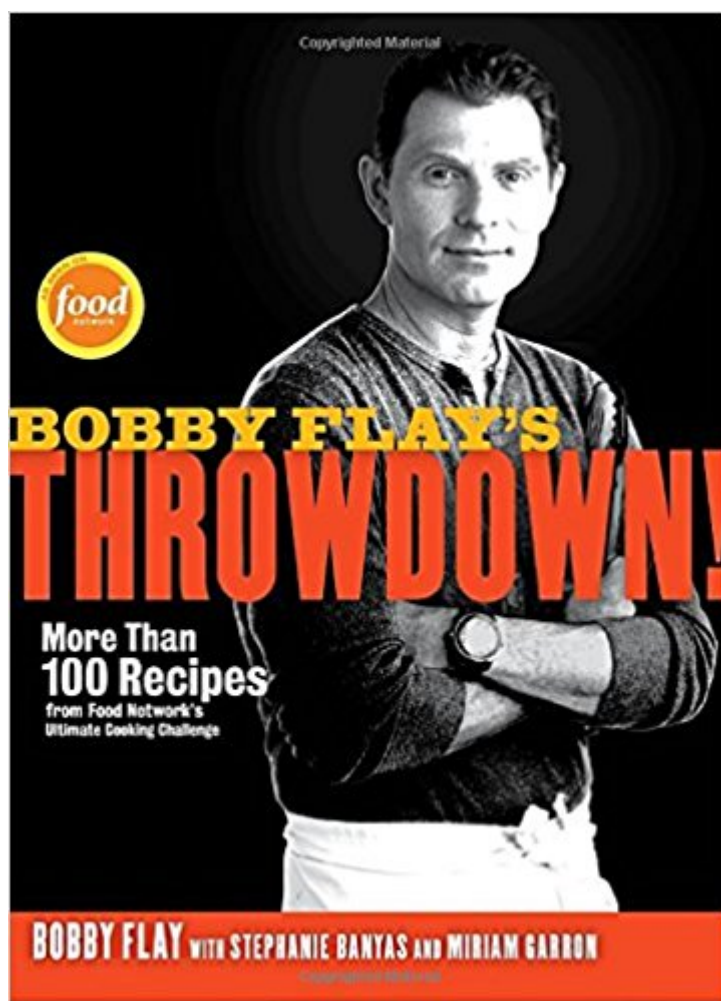


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Bobby Flay's Throwdown!: More Than 100 Recipes From Food Network's Ultimate Cooking Challenge



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

Fall into Cooking Featured Recipes from Bobby Flay's Throwdown!: Pumpkin Pie Bobby Flay: Pumpkin Pie with Cinnamon Crunch and Bourbon-Maple Whipped Cream Makes 1 10-inch pie

Cinnamon Crunch 1/2 cup all-purpose flour 1/2 cup quick-cooking rolled oats 1/2 cup light muscovado sugar 1 teaspoon ground cinnamon 7 tablespoons unsalted butter, cut into small cubes, cold Crust 2 cups graham cracker crumbs 8 tablespoons (1 stick) unsalted butter, melted 1 1/2 teaspoon ground cinnamon 1 large egg, lightly beaten Filling 3 large eggs 3 large egg yolks 3/4 cup dark muscovado sugar 1/4 cup granulated sugar 2 tablespoons molasses 1 1/2 cups canned pumpkin puree 1 1/4 teaspoons ground cinnamon, plus more for the top 1 teaspoon ground ginger 1/2 teaspoon ground nutmeg 1/4 teaspoon ground cloves 1/2 teaspoon fine salt 1 cup heavy cream 1/2 cup whole milk 1/2 vanilla bean, split lengthwise, seeds scraped out and reserved, or 2 teaspoons pure vanilla extract 3 tablespoons unsalted butter, melted Bourbon-Maple Whipped Cream (recipe follows) for serving

To make the cinnamon crunch, preheat the oven to 350°F. Combine the flour, oats, muscovado sugar, and cinnamon in a food processor, and process a few times to combine. Add the butter and pulse until combined. Pat the mixture evenly into a 4-inch square on a parchment-lined baking sheet. Bake until golden brown and crisp, about 15 minutes. Remove and let cool. Transfer to a cutting board and chop into small pieces. Keep the oven on. To make the crust, combine the graham cracker crumbs, butter, and cinnamon in a bowl and mix until combined. Press evenly onto the bottom and sides of a 10-inch pie plate. Brush with the beaten egg. Bake until light golden brown and firm, about 12 minutes. Remove from the oven and let cool on a wire rack. Reduce the oven temperature to 300°F. To make the filling, whisk the eggs, egg yolks, both sugars, and the molasses together in a medium bowl. Mix in the pumpkin puree, cinnamon, ginger, nutmeg, cloves, and salt. Whisk in the heavy cream, milk, and vanilla seeds or extract. Strain the mixture through a coarse strainer into a bowl. Whisk in the butter. Place the pie plate on a baking sheet, pour the pumpkin mixture into the shell, and sprinkle additional cinnamon over the top. Bake until the filling is set around edges but the center still jiggles slightly when shaken, 45 to 60 minutes. Transfer to a wire rack and cool to room temperature, about 2 hours. Cut the pie into slices and top each with a large dollop of whipped cream and some of the cinnamon crunch.

Bourbon-Maple Whipped Cream 1 1/4 cups heavy cream, very cold 1/2 vanilla bean, split lengthwise, seeds scraped out and reserved 2 tablespoons Grade B maple syrup 1 to 2 tablespoons bourbon, to taste Combine the cream, vanilla seeds, maple syrup, and bourbon in a large chilled bowl, and whip until soft peaks form.

Challenger: Michele Albano's Maple Pumpkin Pie with Pecan Streusel Makes 1 9-inch pie

Pie Crust 1 1/4 cups all-purpose flour, plus more for dusting 1/2 teaspoon fine salt 1/2 cup solid vegetable shortening, very cold 1 to 2 tablespoons heavy cream, for brushing Pecan Streusel 3/4 cup pecans, toasted and chopped 1/4 cup firmly packed dark brown sugar 2 tablespoons all-purpose flour 1/2 teaspoon ground cinnamon 2 tablespoons unsalted butter,

diced, cold Filling 2 cups pumpkin puree, preferably fresh 2 tablespoons all-purpose flour 1/3 cup firmly packed dark brown sugar 1/2 teaspoon ground nutmeg 1/2 teaspoon ground cinnamon 1/2 teaspoon fine salt 1 1/4 cups heavy cream 1 cup Grade B maple syrup 3 large eggs, beaten Maple Whipped Cream (recipe follows), for serving To make the crust, combine the flour and salt in a medium bowl and mix well. Break up the shortening and toss it with the flour mixture to coat. Using a pastry blender or your fingertips, mix the ingredients together until the dough forms coarse crumbs. Add 3 to 4 tablespoons ice-cold water, 1 tablespoon at a time, until the dough easily forms a ball that can hold itself together. Cover in plastic wrap and refrigerate for at least 30 minutes and as long as overnight. While the dough is resting, make the streusel: Toss the pecans with the brown sugar, flour, and cinnamon in a medium bowl. Add the butter, and using a pastry blender or your fingertips, work in until you have small clumps. Set aside. Preheat the oven to 425°F. Sprinkle flour generously over a hard surface and roll the dough out with a rolling pin until it forms an 11-inch round. Fold the round in half, place it in a 9-inch pie plate, and then unfold the dough to completely cover the pie plate with a bit of an overhang. Tuck the overhang under to make a double-thick rim, and then use your fingers to crimp the edges of the pie shell. Brush the heavy cream over the crimped edges, and refrigerate until the filling is complete. To make the filling, mix the pumpkin, flour, brown sugar, nutmeg, cinnamon, and salt together with an electric mixer on medium speed until smooth, scraping the sides of the bowl well. Add the heavy cream and maple syrup, scraping the bowl several times while mixing. Mix in the beaten eggs. Pour the filling mixture into the pie shell, and bake for 15 minutes. Then lower the oven temperature to 350°F and bake until the filling is almost firm, about 30 minutes. Remove the pie from the oven and sprinkle the pecan streusel over the top, covering the pie completely. Return the pie to the oven and bake until the filling is just a bit wobbly in the middle and the pecan streusel is golden, 10 to 15 minutes. The total baking time should be 55 to 60 minutes. Cool the pie on a wire rack. The pie is best served at either at room temperature or cold. Before serving, garnish the pie with the Maple Whipped Cream. Maple Whipped Cream 2 cups heavy cream 1/3 cup confectioners' sugar 1 teaspoon pure vanilla extract 1/2 cup Grade B maple syrup, or to taste Place the metal bowl of an electric mixer in the freezer to chill for at least 15 minutes. Combine the cream, confectioners' sugar, and vanilla in the chilled bowl, and beat on high speed until the mixture thickens. Add the maple syrup and beat on high speed until the cream holds firm peaks.

A famous chef walks into an eatery and says, "Hey, prepare your signature dish and let's see if I can make a variation worth televising." That, in essence, is the concept behind Throwdown! the

Food Network reality show that premiered in 2006, the fifth of seven Flay vehicles to appear on the network. This companion volume is one part recap and one part cookbook. For true fans of the show, Flay recounts each episode in his trademark cocky prose ("I heat things up with Jamaican jerk jockey Nigel Spence") and in doing so provides a tasty travelogue of eateries, from Asian dumplings at the Good Fork in Brooklyn, N.Y., to chile cheeseburgers at the Buckhorn Tavern in San Antonio, Tex. Whether by accident or by design, his cook-off lineup is a treasure trove of comfort food. Meatloaf, mac 'n' cheese, wings, lasagna, cupcakes, and matzo ball soup are all in the battle: 51 items in total, with Flay and a competing chef each providing their own recipe, for a total of 102 recipes. The author has never met a dish that he didn't want to sauce, and this proclivity is much in evidence, including a black pepper vinegar sauce over pulled pork and a balsamic glaze over a roasted vegetable meatloaf. (Oct.) (c) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Bought this for my cookbook club and it's a pretty great one. Of course Bobby's recipes tend to be more complex and intensive, but still mostly manageable. It can be tricky to get some of the ingredients called for in these nationwide masterpieces, so expect some substituting. Most of Bobby's recipes are online; as far as the other people's recipes, not sure, but it's neat to have two professional versions of a great food in my library. I made Bobby's coconut cake—oh my, people, you've got to try that!!! Then there's a meatballs recipe that was a total hit, good meatloaf entry, yummmmy pot pie—lots of great variety in the book. Can't wait to try more. As far as design, the recipes appear in the order that the episodes aired...I kind of don't think that was necessary, as it adds to the total randomness of the book. Of course we're used to apps, drinks, breads, main dish, dessert—order by category—but this is only ordered under category of order of the throwdowns. I think nothing would have been hurt to mix up the order to be more linear by food than by episode. The design and the table of contents :/ I wish I could have tossed in a few pointers about cookbook publishing before it went to print! Food Network might have taken a bit more pride in it, but hey, the world is fast sales. But anyway, publishing snob here. ;) The binding/glue of my hard-cover spine cracked so now the book falls open to page 97 always, so good thing I have a cookbook holder to keep other pages open where I want them open. But it arrived in good time and typical book packaging and I'm overall happy with it.

My g/f and I love to watch Bobby Flay's Throwdown show. However, we're always left hungry at the end and dreaming of eating at the places he challenges, knowing that we probably won't get to eat

at any of them. Lo and behold! This book solves that conundrum. When I first saw this book at a book store, I was excited for it hoping to make Bobby's recipes. I was even more excited when I saw it had the challenger's recipes, too! I don't really care about the backstory and recap of each show that they give, but that's just me. I care more about the recipes themselves. Well, so how are they? Simply put: delicious!! They taste even better than they look on TV. Some of them require a lot of ingredients, and some of those ingredients aren't the most common. But that's OK. You can get those for a special treat or there are plenty of recipes that use common ingredients most who love to cook will have. What we like to do is to make one dish on one night, then make the competing dish the next night and have our own little "competition". Honestly, I don't know how the judges do it. Each time the dishes are amazing in their own right. Even if you're not a fan of the show or don't watch it, this is still a great cook book with some amazing recipes (the chicken wing recipes - both of them - are simply to die for!!!). So do yourself the favor and get this cook book or get it for someone you know who loves cooking. It's a welcome addition to any cookbook collection.

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 FoodNetwork'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!

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!!

Purchased for a big Bobby Flay fan. They were super excited. Looked through it myself and lots of terrific recipes. Set up where Bobby was competing recipes with other chefs. Both his and the competitor's recipes are in here for each 'throwdown'. Lots of variety and everything looks delicious. What else would you expect!

The chicken cacciatore is spectacular, most if the things I've made are really good. Long recipes sometimes but many of them worth it. I didn't like the fish and chips on this book, but the buffalo wings were a hit, the coconut cake a bit on the sweet side but really good, cheesecake yum yum yum! I would recommend this book for people that are fanatic of the kitchen, however for people that prefer simple recipes I would say this is not your book, but it's worth it.

Great gift

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