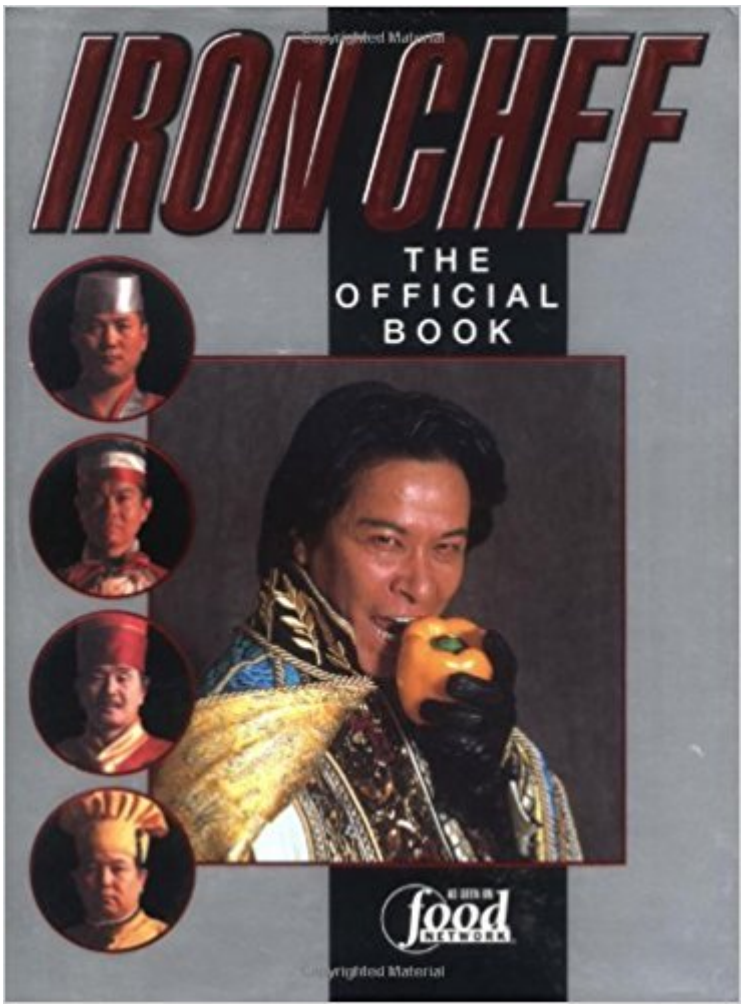
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Iron Chef: The Official Book



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Synopsis

Already a longtime hit in Japan, "Iron Chef" is taking over America-and this is the first and only official guide to "the culinary equivalent of the Friday night fights" (Orange County Register).Each episode of this "oddly addictive"* show features a cook-off between one of the valiant Iron Chefs and a guest chef bold enough to challenge him. With pro-wrestling style theatrics, bad dubbing, and high-intensity plate-by-plate commentary, "Iron Chef" has boiled over into a bona fide phenomenon.The book-first published in Japan but with added material for the American audience-features full-color photos, an episode guide, recipes, interviews with all the Iron Chefs, and much more. The heat is on...and the fans' mouths will be watering for this authentic insider's guide.

Book Information

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Customer Reviews

"All chefs are equal in the eyes of an ingredient." So challenges Fuji Television's heart-palpitating Iron Chef: The Official Book, translated by Kaoru Hoketsu. In his foreword, Gourmet Academy chairman Takeshi Kaga remembers the early days of the competition: "Battles were fought and gourmet dishes created." Readers must hold on to their saliva glands, as they are whisked through "exclusive stories and recipes behind meals never before attempted, meals filled with lobster, foie gras, truffles, and other delicacies." The book reveals the show's apparatuses with the breathtaking hype familiar to its television audience, via "The Rules of the Game," Iron Chef interviews and profiles, "Testimony of the Cast and Staff" and various "Prestige Menu[s]." Nearly a household

name, the Iron Chef will please legions of fans with this volume. Copyright 2001 Cahners Business Information, Inc.

Although the Japanese build many of America’s television sets, Japan has contributed little to television programming beyond Godzilla and Saturday morning cartoons. So who would have suspected that they’d take the U.S. by storm with their hit cable cooking show, Iron Chef? Speaking the international language of good eating and using over-the-top showmanship, the culturally revealing show has attracted an ardent following. Fans of the Food Network’s series will revel in Iron Chef: The Official Book , jam-packed with chronologies and other tidbits about this hour-long video extravaganza that mixes cooking shows, sports, game shows, and plenty of showbiz pyrotechnics. The book documents the show’s genesis from an idea of Takeshi Kaga, the spectacularly coifed chairman of the Gourmet Academy. Diehard fans who follow the art and the antics of these gifted chefs will create plenty of demand for this exhaustively detailed guide to the show. Recipes are for experts only, but those who want to eat the Iron Chefs’ creations may use the book’s inventory of the worldwide restaurants where iron chefs cook for the public. Mark KnoblauchCopyright Ã Â© American Library Association. All rights reserved

Iron Chef is the most ingenious TV show ever created, well, the REAL original IC show, at any rate.The over-the top cheesy quality, the bad-English dubbing, the dumb air-head actresses(who sometimes come up with surprising smart comments); the exotic ingredients, and of course--the challenges. The stuff that no normal person would ever cook, or dream of touching on his dinner plate.The combination of sports arena quality and the sideshow of Prices Right, equals=valuable hours of your life spent on watching TV!the book is very in depth, though not quite a "cook" book, the only true thing it lacks it the statistical point. Who won the battles, etc.I am very disappointed in Food Network for not continuing to buy more Iron Chef shows and or continuing to show the reruns; and not to make them into DVDs....instead they’re being despots and forcing us to watch that horrible horrible horrible mutant child that came out of that so called "chef".Yet again, an original anime/comedy/whatever show is ruined...just like how they mangled Godzilla. the "Other Thing" show lacks the corny flavor, the second commentator (Fuki-San was awesome), the REAL chairman, a REAL Chef, REAL ingredients; Fun challengers, (ok, Ming Tsai was funny, but that’s it);my respect for Ming grew after watching that only good episode...he was funny, relaxed, self-assured and he kicked Flay’s butt!!awful musical score (sure the soundtrack of the ONLY incarnation of IC was from.....movie, Backdraft), pathetic judges (they ALL annoy me, for some

reason).watching the "OTher Thing" gives me a stomach ache, a headache....and I keep rambling.SCOUR THE EARTH for lost videos/tapes/bootlegs of the ONLY IRON CHEF. If you're a true fan, don't even bother watching "Other Thing"."If my memory serves me correctly....this book will give me recollections of funny and good times."+150 on the Wow meter for the show, 6+ for the book;-100 on the Puke-O-Meter for "the Other Thing"

Buy this book, its hilarious

I am a huge fan of Iron Chef, so it was inevitable that I would eventually buy this book. While I certainly don't regret doing so, I am not as happy with it as I'd hoped.The book contains interviews with all of the key figures in the Iron Chef world, including both the on-screen people and the behind-the-scenes people. I found these interviews very interesting and informative. The interviews alone justify the price of the book, which is a good thing, because the rest of the book is highly disappointing.First, I was surprised to discover that despite the large number of photographs and the colorful cover, this is not a coffee table book, or even a normal hardcover novel, but is in fact slightly taller than a paperback and wider than a hardback. It has a really odd form factor. Perhaps this size is more common in Japan. Regardless, the size was odd, but not a terrible thing, I suppose.Second, although the book lists all of the battles, ingredients, and challengers, it doesn't list who won the battles. It seems silly to leave that information out of these tables.Also, the book only contains a few recipes. Dr. Hattori provides a number of "prestige menus" for various cuisines, but none of these menus include recipes or even complete listings of ingredients. The recipes that are in the book really aren't even proper recipes, since they don't give any clear indications of proportions.There is a glossary of unfamiliar terms close to the back of the book (about 50 pages from the end, apparently in an effort to punish users who don't know Japanese cooking terms), but the glossary is not complete, and the book often seems to assume that just because there's an English translation for something, English speakers will know what it is. "Turbot", for example, is not defined, and I had to dig around a bit to find out it was the name of a kind of fish.Also, the English edition was produced by the Food Netwok, and as a result, the discusion of the New York battle is a bit overly kind to Bobby Flay, and doesn't even mention Gordon Elliott's boorish behavior.

Who knew that a simple but different cookign show could lead to such a phenomenon? At first glance, this book seems to be catered only to the fanatic, with battle by battle listings, and restaurant information on some of the chefs. But it is so much more - maybe not quite a mean, but

much more than a hors d'oeuvre for the reader.By the time Iron Chef arrived on our shores, it was already a phenomenon in Japan, so we missed a lot of the start. But this gives us a chance to look into the making of a cult hit, from getting chefs to appear on the show initially, to the genesis of food rising through the floor. And for those of us who (through uncaring cable companies) came to the show late, an introduction to the original chefs who existed in the infamy of the show's legend.One nice thing is that the book, while analyzing the win/loss ratio and stats for each chef, it does not list the victors in the battles, only the contestants, the secret ingredient and the judges. The outcome is left to us to find out, which is good since the Food Network is about to start running "new" shows unseen in the US.With William Shatner poised to do a domestic version of this show, it is wonderful to have the chance to get more aquatinted with the (probably far superior) original.Allez cuisine!

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