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Richard Thomas in "Camp David" starts Friday at The Old Globe. **Details on page 2**

# Celebrity chef cooks up food, science, humor

11 THURSDAY • MAY 12, 2016 | SHOWBOSS

BY MICHAEL JAMES ROCHA

If you ever get invited to dinner at Alton Brown's house, don't expect a gourmet spread from the Food Network star and celebrity chef.

"The first time I cook for people, I keep things very simple," he said by phone from his home in Atlanta. Brown — who hosted the award-winning "Good Eats" and hosts "Iron Chef America" and "Cutthroat Kitchen," all on the Food Network — isn't about to let the trappings of celebrity get in the way of a good dinner.

"I roast a chicken and make a salad. I would definitely gravitate to grilling, but I will keep it simple."

If you're not lucky enough to receive a dinner invitation, perhaps you're one of the lucky ones to snag a coveted ticket to one of his two live shows in San Diego on Sunday. Brown, who previously went on the road with his highly successful "Edible Inevitable" tour, has packed up his bags once again, this time for "Alton Brown Live: Eat Your Science."

What's different this time?

"This is a brand-new show," he said. "Edible" was my first foray into this kind of thing. We worked hard to figure out how to pull off a culinary variety show and do it 115 times. After that and you decide it's time for a brand-new one, you have to do something that's bigger and better and more ambitious.

## ALTON BROWN LIVE: EAT YOUR SCIENCE

**When:** 3 p.m. and 7 p.m. Sunday

**Where:** Balboa Theatre, 858 Fourth Ave., Gaslamp Quarter

**Tickets:** \$30-\$145 (limited availability)

**Phone:** (800) 745-3000

**Online:** ticketmaster.com

... Everything is brand spanking new.

"We're still working out the kinks," he said a couple of weeks before the new tour launched April 6 in Charleston, S.C. "By the time we get to San Diego, it'll be perfect."

The premise of his show is simple: Food + science = fun.

"This time, expect more comedy, more antics, more music, more scientific experiments, more audience participation."

"There'll be more of everything," he said, laughing.

The formula may be simple, but the work is hardly that.

"You have the realities of doing a live show," he said. "So when we were planning and developing this show, I asked myself, 'What can I do? What kind of things would make an interesting stage presenta-



COURTESY PHOTO

Alton Brown's premise of his show is simple: Food + science = fun. Expect more of all of these ingredients: comedy, antics, music, scientific experiments and audience participation.

tion and work within the rules and limitations of a live show. You always want to go the ambitious route, though."

The show is — and has always been — G-rated.

"I don't do any stage work that isn't family-friendly," he said. "I like seeing generations of family members in the audience."

When all is said and done, before fans witness the last culinary experiment on stage, Brown does have one wish.

"I want them to walk out saying, 'We had a great time.' Hopefully, some idea from the show infects them with a virus of curiosity."

## WHERE SHOULD ALTON BROWN EAT IN SAN DIEGO?

Our food writers chime in.

**Pam Kragen:** Camitas Snack Shack — for a taste of the Baja-inspired gastro-cuisine in a casual SoCal outdoor environment.

**Michele Parente:** Rakiraki Ramen. Owner and chef Junya Watanabe is Alton's brilliantly geeked-out brother from another mother. The fried chicken is among the best in town and his unconventional approach to cross-culture cuisine — pokerritos! — will warm Alton's whimsical heart.

**Lori Weisberg:** Coasterra, Harbor Island. The dazzling water and skyline views at this bay front restaurant will only enhance your Mexican seafood repast.