



The San Diego Union-Tribune

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The San Diego Union-Tribune

Weekly Entertainment Guide

NIGHT + DAY

N+D

12-18
MAY

NIGHT
REBEKAH HELLER
AT FRESH SOUND
22

DAY
AMGEN TOUR
IN SAN DIEGO
16

**Reigning
Queen
Bey**

Beyoncé brings Formation
World Tour to Qualcomm

FAMILY



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COURTESY PHOTO

Alton Brown's show formula: Food + science + fun. Expect comedy, antics, music, scientific experiments and audience participation.



DID YOU KNOW?

WHILE ON THE ROAD, ALTON BROWN ALWAYS ASKS PEOPLE TO SEND HIM SUGGESTIONS ON WHERE TO EAT IN EVERY CITY HE VISITS. GOT A CULINARY TIP FOR BROWN? TWEET @ALTONBROWN YOUR SUGGESTION WITH THE HASHTAG #ABROA-DEATS.

ALTON BROWN LIVE: > EAT YOUR SCIENCE

Where: Balboa Theatre, 868 Fourth Ave., Gaslamp Quarter
Sundays
Where: Balboa Theatre, 868 Fourth Ave., Gaslamp Quarter
Tickets: \$30-\$45 (limited availability)
Phone: (800) 745-3000
Online: ticketmaster.com

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 "Culthrust 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... 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 sim-

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

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."

COOKING UP FOOD, SCIENCE, HUMOR

CELEBRITY CHEF BACK ON THE ROAD WITH A BRAND NEW CULINARY VARIETY SHOW

WHERE SHOULD ALTON BROWN EAT IN SAN DIEGO?

- Our food writers chime in.
- Pam Krugen:** Camitas Snack Shack — for a taste of the Bap-inspired gastronomy 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 — pokertinis! — will warm Alton's whimsical heart.
- Lori Weisberg:** Coasteria, Harbor Island. The dazzling water and skyline views at this bay-front restaurant will only enhance your Mexican seafood repast.