



“BIZARRE FOODS” WITH ANDREW ZIMMERN
SEASON NINE EPISODIC DESCRIPTIONS (4 of 8)
Premieres Monday, September 28 at 9:00 p.m. ET/PT

GUATEMALA: PIG PARTS IN PARADISE

Premieres Monday, September 28 at 9:00 p.m. ET/PT

Andrew Zimmern heads to Guatemala, where ancient flavors still abound in the food today. With Guatemalan celebrity chef Mirciny Moliviatas as his guide, Zimmern explores the most unique and culturally important foods in this Central American country that boasts 21 unique Maya cultures. In the city of Antigua, Zimmern visits a restaurant that honors these culinary roots in a variety of stunning dishes, including pepián, a spicy pumpkin seed and chile sauce that is considered the national dish of Guatemala. From bull testicle ceviche at the local market to a Sunday family dinner with wild opossum as the main course, Zimmern tastes the rich heritage in every bite.

CROATIA’S DALMATION COAST: ROASTED RODENTS & STONE SOUP

Premieres Monday, October 5 at 9:00 p.m. ET/PT

Andrew Zimmern travels to Croatia, an Eastern European kingdom straight out of a storybook, where people are living and eating like their ancestors of a thousand years ago. With local chef Tatiana Ciciliani leading the way, he goes in search of ingredients for sea rock soup and samples stew made of monkfish intestines. An up-and-coming tourist hotspot, Croatia still features ancient tastes from roasted dormice and giant offal kebabs to baked rooster and grilled frog.

PARIS REBORN: COW HEADS, CAVES & PIG PARTS

Premieres Monday, October 12 at 9:00 p.m. ET/PT

Andrew Zimmern goes to one of the culinary capitals of the world: Paris, France. In a city famous for putting its unique stamp on culinary history, classic Parisian foods are making a comeback. A new attitude is reinvigorating French foods using innovative techniques and artisanal ingredients. While here, Zimmern feasts on mushrooms harvested in underground caves, brines ham that is so good, it’s regularly delivered to the presidential palace, and learns the dying art of aging artisanal French cheese.

PHILADELPHIA: SHAD CAKES, KRAK & KISHKE

Premieres Monday, October 19 at 9:00 p.m. ET/PT

Andrew Zimmern celebrates the 200th episode of his “Bizarre Foods” franchise by heading to Philadelphia, a city known for its iconic dishes and storied history. From the scrapple cheesesteak and Zitner’s famous Butter Krak candy to old world classics like German liverwursts and Jewish kishke, the “City of Brotherly Love” prides itself on preserving tradition and tastes, while at the same time adapting what’s always worked into stunning new culinary creations. Zimmern even discovers two entirely different twists on the doughnut –one, paired with Middle Eastern style zatar-spiced chicken and the other, a Liberian savory fritter called calla, paired to mop up braised sweet potato greens loaded with cow’s feet, goat and served with homemade hot sauce.

****Additional locations to be featured include OAXACA, AMSTERDAM, KANSAS CITY, AND ISRAEL. (Episode descriptions forthcoming)**

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