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## **WORST COOKS IN AMERICA**

### *Season Five (2014) – Episode Descriptions*

#### **Premiering Monday, February 17<sup>th</sup> at 9pm ET/PT - SEASON PREMIERE**

##### **"It Just Got Worse"**

In the season premiere, the fourteen recruits, each nominated by family and friends for their horrendous cooking skills, are selected by Anne Burrell and Bobby Flay to compete in a grueling six-week culinary boot camp. To demonstrate their skills (or lack thereof), the recruits are tasked with making their "signature dish," displaying the best of their culinary skills at home. After a brutal first tasting, the chefs select their teams, and the recruit who makes the worst dish gets to choose which team he or she competes on throughout the competition. The recruits later walk into Boot Camp, and Anne and Bobby have them makeover one of their favorite foods—pizza! Anne's team attempts *Grilled Pizzetta with Ricotta, Sausage, Arugula and Chili Oil* while Bobby's team attempts *Pizza with Parsley Pesto, Cremini Mushrooms, Fontina and Goat Cheese*. In the end, only twelve recruits will make it to the next week of Boot Camp.

#### **Premiering Monday, February 24<sup>th</sup> at 9pm ET/PT**

##### **"Scratching the Surface"**

Anne and Bobby take the recruits on a culinary field trip to a dairy farm to teach them the origin of many basic foods. Once arriving, they must milk the cows and then make their own homemade cheese. From the cheese they made, they then make an elevated grilled cheese sandwich while learning a few knife skills to help them navigate their dishes. Anne's team makes a *Fontina and Mozzarella Grilled Cheese with Bacon and Honey Crisp Apples*, while Bobby's team whips up a *Grilled Cheese on Ciabatta with Eggplant, Piquillo Peppers and Fresh Mozzarella*. Back at Boot Camp, Bobby and Anne each demo classic French dishes including *Turbot with Brown Butter and Capers* and *Poulet de Grand-Mere*. The recruits will then use their, hopefully, newly attained knife skills to replicate these dishes. The two recruits that do not stand up to the challenge will be sent home.

#### **Premiering Monday, March 3<sup>rd</sup> at 9pm ET/PT**

##### **"Glazed and Confused"**

Anne and Bobby test the remaining ten recruits' palettes as this week is all about creating flavor combinations. The recruits sample unique doughnut flavors that blow their minds – *Mexican Chocolate Glazed Donuts with Red Chili Almonds* and *Apple Cider Glazed Donuts with Bacon and Toasted Walnuts*. Then, they must experiment with their own combinations and create doughnuts to wow Anne and Bobby. In the Main Dish Challenge, the recruits learn all about a classic roulade then have a flavor-building exercise to perfect their own to go with a delicious protein. In the end, the two recruits that do not measure up are sent home.

#### **Premiering Monday, March 10<sup>th</sup> at 9pm ET/PT**

##### **"Surprise!"**

In an effort to learn how to cook in quantity, the recruits work together to make enough sushi to feed the hungry lunch rush at a busy conveyor-belt sushi restaurant. Later, the recruits arrive at a dark Boot Camp and are shocked to learn they will be catering a surprise party for celebrity guest, **Betsey Johnson**. Bobby shows his team how to make dishes like *Shrimp and Brussels Sprouts Spring Rolls with Sesame Ginger Dipping Sauce*, and Anne demonstrates a few including *Chicken and Broccoli Rabe Summer Rolls*. The recruits must make their own versions of these delicious finger foods to wow the party guests, while facing surprises and twists at every corner. The two recruits that cannot rev up enough flavor will hit the road.

**Premiering Monday, March 17<sup>th</sup> at 9pm ET/PT**

**"Two-A-Day"**

The recruits wake up at the house to find Anne and Bobby in their pajamas demanding breakfast. Luckily, guest chef Sarabeth Levine makes a surprise visit and teaches the recruits how to whip up a delicious *Eggs Benedict* dish. Later, the recruits arrive at Boot Camp and are taught to make *Grilled Ribeye with Fra Diavolo Lobster Relish* and *Dry-Rubbed Rib Eye with Chili Lobster* and then must put a personal spin on the surf-and-turf dishes. The two that fall below the culinary bar are sent home.

**Premiering Monday, March 24<sup>th</sup> at 9pm ET/PT**

**"Eat, Pray, Love"**

Four recruits are left and are one week away from a chance of winning \$25,000. Bobby and Anne challenge their recruits to show them how much they have learned by a role reversal teaching tool – the recruits must teach the chefs. Each team is served a dish, but the chefs will not be able to see or taste it. Through a headset, the recruits must identify the ingredients and explain to their respective chef how to replicate the dishes. In the Main Dish Challenge, the fate of the final four recruits lies in the hands of those closest to them, as their loved ones judge this challenge. Each recruit will make a different dish and friends and family must vote on their favorite dish in a blind tasting. The two that fall short will head home, as the final two get ready for their last week at Boot Camp.

**Premiering Monday, March 31<sup>st</sup> at 9pm ET/PT**

**"Timer's Up"**

Without help from Anne and Bobby, the final two recruits must prepare a three-course menu for a panel of culinary titans at a New York City restaurant. First, each recruit must compete in a *mise en-place* relay race as they go head-to-head dicing, chopping and grating their ingredients. Then, the finalists prepare and serve their life-changing meal to guest judges **Maneet Chauhan**, **Spike Mendelsohn**, and **Jimmy Bradley**, who determine which chef has moved their recruit from worst to first. In the end, the most improved recruit not only wins \$25,000 but also the Boot Camp bragging rights.

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