

EMBASSY CHEF - AUGUST BROADCAST MONTH

July 27 - August 29, 2010

ALL TIMES EASTERN

Air Date @ 3am	Program #	Title	Synopsis
Tuesday-July 27th	0023	Finland	Tour the Washington, DC residence of the Ethiopian Ambassador and find out why the beautiful rituals of dining are as important as the food. We will learn from the Embassy Chef how to prepare the traditional Ethiopian dishes of Doro Wat, Tibs, Kitfu, and Miser Wat.
28th	0024	Cyprus	Along with a tour of the Australian Ambassador's residence will discover how today's world-class chefs are combining ancient aboriginal ingredients with the flavors from newer immigrants to create a truly contemporary continental cuisine.
29th	0025	Belgium	We'll explore the cuisine and culture of a country like no other when we tour the Washington DC residence of the Egyptian Ambassador. The embassy's chef will prepare Grilled Mullet with Coriander Sauce, Shish Kebab with Oriental Rice and for dessert, Om Ali, a treat with quite the story behind it.
30th	0027	Fiji	We'll visit the residence of the Brazilian Ambassador to America where we'll explore the cuisine and culture of South America's largest country. And we'll spend time with the embassy's chef who, surprisingly, is French, but knows how to cook all of Brazil's famous dishes, including Brazilian Soup, Crab Cakes with Coconut, Farofa with Black Beans and a sorbet made of Brazilian white cheese from the Minas region with a Guava sauce.
31st	0001	Mexico	Barbados is a land whose natural resources and beauty inspire both the food and the art. We'll visit the residence of the Ambassador of Barbados and explore the many things this land has to offer. Local artisans are known for their intricately and richly colored carved objects and Barbadian cooks are equally creative in the kitchen. The resident chef will prepare a famous dish of fried flying fish; Cou Cou, which is corn meal cooked with okra; a refreshing salad of cucumbers, lettuce and tomato and finally, for dessert, a rum cake with a dark rum glaze.

Air Date @ 1230pm	Program #	Title	Synopsis
Tuesday - August 3rd	0002	Korea	Tour the Korean Ambassador's residence where we will explore Korea's unique Asian cuisine; as well as their remarkable cultural and historical past. We'll taste some exotic Korean dishes all prepared by the Renowned Korean Embassy's chef Sue Kyung Lee.
6th	0003	Ethiopia	Tour the Washington, DC residence of the Ethiopian Ambassador and find out why the beautiful rituals of dining are as important as the food. We will learn from the Embassy Chef how to prepare the traditional Ethiopian dishes of Doro Wat, Tibs, Kitfu, and Miser Wat.
5th	0004	Australia	Along with a tour of the Australian Ambassador's residence will discover how today's world-class chefs are combining ancient aboriginal ingredients with the flavors from newer immigrants to create a truly contemporary continental cuisine. Dishes include; Grilled Kangaroo, Moreton Bay Bug Salad, Grilled Rack of Lamb with sweet potato skordalia and sauteed spinach and Pavlova, a classic Australian dessert.
6th	0005	Egypt	We'll explore the cuisine and culture of a country like no other when we tour the Washington DC residence of the Egyptian Ambassador . The embassy's chef will prepare Grilled Mullet with Coriander Sauce, Shish Kebab with Oriental Rice and for dessert, Om Ali, a treat with quite the story behind it.
7th	0006	Brazil	We'll visit the residence of the Brazilian Ambassador to America where we'll explore the cuisine and culture of South America's largest country. And we'll spend time with the embassy's chef who, surprisingly, is French, but knows how to cook all of Brazil's famous dishes, including Brazilian Soup, Crab Cakes with Coconut, Farofa with Black Beans and a sorbet made of Brazilian white cheese from the Minas region with a Guava sauce.

Air Date @ 1230pm	Program #	Title	Synopsis
Tuesday - August 10th	0007	Barbados	Barbados is a land whose natural resources and beauty inspire both the food and the art. We'll visit the residence of the Ambassador of Barbados and explore the many things this land has to offer. Local artisans are known for their intricately and richly colored carved objects and Barbadian cooks are equally creative in the kitchen. The resident chef will prepare a famous dish of fried flying fish; Cou Cou, which is corn meal cooked with okra; a refreshing salad of cucumbers, lettuce and tomato and finally, for dessert, a rum cake with a dark rum glaze.
11th	0008	Germany	Get a taste of the New Germany, where cultural traditions fuse with cutting edge modernity, on this episode of Embassy Chefs. Tour the residence of the Ambassador of the Federal Republic of Germany, its beauty is a fitting setting for the inspired cuisine of their renowned Embassy Chef. The menu is designed to include both fresh American ingredients and traditional German fare including Maine Scallops; Venison, served with Red Cabbage; Pear Comfit in Honey, and Potato Celery Puree; and a traditional German dessert called Quark Mousse.
12th	0009	Indonesia	Discover the centuries-old culture and cuisine of Indonesia, the exotic tropical archipelago once known as "The Spice Islands." Traditions are still passed from generation to generation, even in the kitchen of the Ambassador's residence. The Ambassador, a member of the Indonesian royal family and esteemed diplomat, shares his country's rituals in art, song, dance and theatre, while his wife reveals the significance of the Tempung, a meal of spiritual significance still served in Indonesia.
13th	0010	Israel	Travel from ancient to modern Israel by exploring its innovations in culture, science and cuisine. The Ambassador's wife offers an enlightening tour of Israel through the ages, through the art and artifacts that are housed in the residence. Then the Embassy Chef demonstrates his unique fusion of flavors new and old, combining influences from the many cultures that make up present day Israel.
14th	0011	Norway	View the Norwegian Residence's collection of art by the world famous painter Edvard Munch, as well as paintings by other artists inspired by the spectacular Norwegian landscape. In the kitchen, explore the growing renown of Norway's cuisine, by watching the Embassy Chef prepare the exceptional fish of the North Atlantic, and a traditional cream-filled dessert laced with Arctic cloudberrries.

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Tuesday - August 17th	0012	Hungary	Join the Hungarian Ambassador's wife on a tour of the elegant Residence adorned with exquisite Herend porcelain figurines and modern works of art. Hungary's rich history is matched by its wonderful cuisine, which reflects the many cultures that have influenced it. The Embassy Chef will demonstrate Hungary's unique blend of hearty and sophisticated cooking, by sharing a few typical recipes from his native land.
18th	0013	Canada	Canada's rich tapestry of cultures is woven from its aboriginal heritage as well as the diverse peoples who have chosen to make Canada their home. Their cuisine is equally diverse and on this edition of Embassy Chefs, Chef Thomas Naylor will guide us through the regions of Canada with dishes that feature a wide array of native ingredients.
19th	0014	Singapore	The Ambassador of the Republic of Singapore will show us how different Southeast Asian influences make up the fabric of modern day Singapore, its culture and cuisine. We will visit the Residence which houses a selection of ancient and modern Chinese, Malay and Indian art, and later, Singapore's Embassy Chef will combine these culinary flavors in a typical Singaporean meal.
20th	0015	Switzerland	Join the Swiss Ambassador's wife on a tour of the official Residence, and discover how the traditions of four nations are reflected in both Switzerland's culture and its cuisine. We will see that there is more to Swiss food than cheese with holes, as Switzerland's Embassy Chef demonstrates the multinational flavors of classic Swiss cooking.
21st	0016	Madagascar	Famed for its extraordinary wildlife, Madagascar also offers many culinary treasures. The Malagasy Embassy Chef will prepare dishes using tropical island ingredients like Madagascar vanilla, ripe mangoes, cassava leaves and pink rice, and afterwards, the Ambassador of Madagascar will join us to explain the culinary symbolism of the meal.