



June 11, 2015

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**MULTI AWARD-WINNING FOOD AUTHOR
STEVEN RAICHLEN
RETURNS TO PUBLIC TELEVISION
WITH A SIZZLING NEW
BARBECUE SERIES
BEGINNING JULY 4 WEEKEND:
STEVEN RAICHLEN'S
PROJECT SMOKE**

www.StevenRaichlen.com

Steven Raichlen, the man who reinvented modern barbecue with his award-winning, internationally bestselling *Barbecue Bible* cookbook series, is about to launch his most electrifying live-fire cooking show on public television yet: **Steven Raichlen's Project Smoke**. (StevenRaichlen.com)

Premiering during the July 4th weekend (check local listings) and running weekly for 13 weeks, the series focuses on traditional and cutting-edge smoking techniques, presented with the intelligence, substance, and style that have made Raichlen's **Primal Grill** and **Barbecue University** two of the top-rated food shows on public television. Each show in the series runs 30 minutes.

"Smoking is the new grilling," says Raichlen, a five-time James Beard Award winner who holds a degree in French literature. "**Project Smoke** focuses on smoked foods we love, such as Texas brisket, Carolina pulled pork, and Scandinavian smoked salmon, plus dishes you would never dream you could smoke, from cocktails to dessert."

So what makes **Project Smoke** different?

- **Unique content:** This will be the first-ever how-to TV show to focus exclusively on smoking. Hot smoking. Cold smoking. Smoke-roasting. Rotisserie smoking. Smoking with wood, spices, herbs, and even hay.
- **Epic food.** The iconic smoked foods you hunger for, such as smoke-roasted prime rib, Jamaican jerk chicken, barbecued pork belly, kippered salmon, smokehouse ham, and made-from-scratch bacon and pastrami. Plus dishes that redefine your notion of smoking, from smoky Mannhattans to smoked creamed corn to smoked cheesecake.
- **An awesome collection of smokers:** stick burners, upright barrel smokers, ceramic cookers, electric smokers, charcoal- and wood-burning grills, plus stovetop smokers and handheld smoking devices.
- **A stunning new location:** Arizona's Sonoran Desert, where we brought in smokers from around North America and recipes from around the world.
- **A new emphasis** on grass-fed beef, heritage pork, organic poultry and produce, and wild seafood, with a strong message that what your food eats and how it's raised matters as much as how it's smoked.

- **Unique behind-the-scenes footage in each episode**, from our field kitchen to the control room—to show you how we put **Steven Raichlen's Project Smoke** together.

What hasn't changed are Raichlen's lucid instructions, provocative techniques, must-try recipes, and stimulating commentary that earned his previous shows 96 percent carriage (including in the top 20 markets) among public television markets and wide popularity overseas throughout Europe, Asia, and in the Middle East.

Smoking is the fastest growing segment of the American grill and barbecue industry. It's about to get even hotter with **Steven Raichlen's Project Smoke**.

USA Today summed it up perfectly: "Where there's smoke, there's Steven Raichlen."

To find out when the series will air in your area, contact your local station or visit:

<http://www.pbs.org/about/faq/station-finder/>

Steven Raichlen's Project Smoke is a production of Maryland Public Television in association with Barbacoa, Inc. and Resolution Pictures and is distributed by American Public Television.

**WATCH THE TRAILER AND DOWNLOAD PHOTOS FROM
STEVEN RAICHLEN'S PROJECT SMOKE:**

<http://www.mpt.org/stationrelations/project-smoke/>

ABOUT THE FIRST THREE EPISODES OF STEVEN RAICHLEN'S PROJECT SMOKE:

All recipes and episode descriptions are available at StevenRaichlen.com.

101. Smoking 101

How to harness the flavor-enhancing power of smoke, starting with the essential techniques of hot smoking, cold smoking, and smoke-roasting, using an electric smoker, offset smoker, and upright barrel smoker.

Recipes:

- **Cold-Smoked Scallops with Smoked Tomatoes and Jicama Mango Salsa**
- **Smoke-Roasted Chicken with Horseradish Dip**
- **Smoked Baby Back Ribs with Prickly Pear Barbecue Sauce**

102. Shoulders and Bellies

If you want to enjoy the perfect ratio of crust to meat to fat, smoke a shoulder or belly. We show you how with a ceramic cooker, offset smoker, electric smoker, and handheld smoking device.

Recipes:

- **Barbecued Pork Belly**
- **House-Cured Pastrami**
- **Barbecued Lamb Shoulder with Black Dip**
- **Smoked Manhattan**

103. Surf Meets Turf

A **Project Smoke** makeover of an American smoked classic, with innovative techniques such as reverse searing and Chinese tea smoking.

Recipes:

- **Smoked Shrimp Cocktail with Chipotle Orange Cocktail Sauce**
- **Smoked Planked Trout with Caper Dill Sauce**
- **Reverse Seared Tri-Tip with Smoked Tomato Salsa**
- **Tea-Smoked Duck with Hoisin Barbecue Sauce**

ABOUT THE PROJECT SMOKE TEAM:

Steven Raichlen wrote the award-winning *Barbecue Bible Cookbook series* (more than five million copies in print, with translations in 17 languages). His TV shows include the popular *Primal Grill* and *Barbecue University* on public television and *Le Maitre du Grill* and *La Tag BBQ*, which he hosts in French in Quebec. Author of 30 books (including the novel *Island Apart*), Raichlen has written for The New York Times, Esquire, GQ, and all major food magazines. Raichlen founded Barbecue University at the Broadmoor resort in Colorado Springs and has lectured on the history of barbecue at the Smithsonian Institution, Library of Congress, and Harvard. He also battled and defeated Iron Chef Rokusaburo Michiba on Japanese television. Raichlen's books have won three James Beard Awards and 3 IACP Julia Child Awards. In October 2015, he will be inducted into the Barbecue Hall of Fame. Raichlen studied medieval cooking in Europe on a Watson Foundation Fellowship (he was also awarded a Fulbright). He lives in Miami, Florida, and Martha's Vineyard, Massachusetts.

Maryland Public Television, launched in 1969 and headquartered in Owings Mills, MD, is a nonprofit, state-licensed public television network and member of the Public Broadcasting Service (PBS). MPT's six transmitters cover Maryland plus portions of contiguous states and the District of Columbia. Frequent winner of regional Emmy® Awards, MPT creates and distributes local, regional, and national television shows, including *Primal Grill® with Steven Raichlen*, *MotorWeek*, *Space Racers*, and *Chesapeake Bay By Air*.

Resolution Pictures is an Emmy® Award-winning production company specializing in food television. Many of its programs have won James Beard Awards including Lidia's Italy, Food Trip with Todd English, and My Country My Kitchen.

Sponsors: Funding for *Steven Raichlen's Project Smoke* is provided by Bradley Smoker, Inc., Kingsford Products Company, Excelsior Wines/Trivento, Horizon Smoker Company, Pit Barrel Cooker Co., Big Green Egg, Hearthland Products, LLC (Memphis Wood Fire Grills), ThermoWorks, Inc., Camerons Products, The Companion Group, Kalamazoo Outdoor Gourmet, PolyScience Culinary and Smoke 'n' Fire, Inc.

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(StevenRaichlen.com will be updated by Monday, 6/15 with images, video, and episode information.)