



FUTURE FOOD (8 x: 30)

Episode Descriptions

Series World Premiere: Tuesday, March 30 at 10PM ET

New Premieres Every Tuesday at 10PM ET through May 18

FUTURE FOOD: Something's Fishy

Series World Premiere: Tuesday, March 30 at 10PM ET

Unsatisfied with the quality of fish the restaurant has been receiving for its seafood dishes, the MOTO team becomes land locked. The seafood industry has experienced some troubles over the past few years. The rise in mercury levels in fresh fish has created a health scare with fresh fish lovers, and in addition, over-fishing has created severe shortages that will ultimately lead to extinction of certain species. To tackle these big issues, Homaro, Ben and the MOTO staff make an entire seafood menu – using everything but fish! Before adding the new items to the menu, the guys test their dishes with some of the most discerning seafood palates in Chicago – local folks at Mitsuwa Market, a place known for its seafood and sushi. The MOTO team then competes to see who can come up with the most creative seafood dish made out of other foods, and the winner gets an item on the MOTO dinner menu that evening – a huge accomplishment and honor for the winning chef.

FUTURE FOOD: French Evolution

World Premiere: Tuesday, March 30 at 10:30PM ET

A recycling theme begins when MOTO staffers Chris and Darrell prepare a staff meal of French toast using day old bread. With an excess of French toast on hand, Homaro and Ben are hard pressed to figure out what to do with it, so they recycle the French toast, turning them into super-crepes which inspire a crepe-off competition with famous French Pastry School head chef Jacquy Pfeiffer in front of the Art Institute of Chicago. To take it one step further, MOTO staffers are then challenged to recycle the crepe batter and come up with several dishes for the restaurant, including a cheese course, French baguettes and cold cereal. But the big surprise comes when Jacquy Pfeiffer gets his “just desserts” in the end.

FUTURE FOOD: Inedible To Edible

World Premiere: Tuesday, April 6 at 10PM ET

When a cooking experiment using a paint gun filled with capsicum oil and a flamethrower to cook brats produces a mess of inedible burnt brats, Homaro, Ben and the kitchen staff decide to turn foods normally thought inedible, into edible tasty menu ideas for MOTO Restaurant. In the process, the team comes up with ideas on how to possibly create a greater source of food for the planet. While the staff prepares dishes for the evening's menu using items that typically end up in the trash or composter, such as peanut shells, potato peels and apple cores, Homaro and Ben go “brat-to-brat” at a taste test with one of Chicago's best hot dog institutions, Hot Doug's. With a planned visit from a food critic in the works for that very night, the stakes are unusually high.

-more-

FUTURE FOOD: Miracle Food**World Premiere: Tuesday, April 13 at 10PM ET**

MOTO's mastermind Homaro Cantu was homeless as a child, and often went to bed without enough to eat, so hunger is a very personal issue. With passion fueling the fire, Homaro has an idea of how to end world hunger through the use of the "Miracle Fruit," a berry that when eaten does not allow the taste buds to taste sour and bitter. At MOTO, the team comes up with several dishes to try out on the diners, using local plants, cactus, flowers and weeds that are never eaten because of their bitter components. Later, they hold an event at Chicago's beautiful Garfield Conservatory where Homaro shares his ideas for using "Miracle Fruit" to end world hunger.

FUTURE FOOD: Kids Gone Wild**World Premiere: Tuesday, April 20 at 10PM ET**

Homaro, Ben and the staff really need to think outside of the box when they let a bunch of kids come up with menu ideas for MOTO. Vegetables that look like eyeballs, deep fried deer head with tree bark utensils and dirty socks with rocks certainly challenges the kitchen staff's creativity. The REAL challenge and age old question remains: How to get kids to eat their veggies?

FUTURE FOOD: Burger Wars**World Premiere: Tuesday, April 27 at 10PM ET**

Homaro and Ben try to "shorten the food chain" by creating a veggie burger made out of what a cow eats. A better burger competition at Chicago's DePaul University decides whose burger is best, but the best judge of these burgers shows up at the restaurant later that night. Billy Goat Sam – the "cheeboiger, cheeboiger, cheeboiger" King of Burgers – who was made famous by John Belushi and Dan Akroyd in a sketch on *Saturday Night Live*, is a special guest at MOTO.

FUTURE FOOD: Junk Food**World Premiere: Tuesday, May 4 at 10PM ET**

Homaro and Ben come up with healthy recipes designed to fool the mind and please the palate. The catch... they create "junk food" that is good for you using only the ingredients found in a granola bar and a health food drink. Tourists at Chicago's Willis Tower try out the good-for-you-junk food recipes. The real test, however, comes during a tasting at a nearby gym when a local news crew shows up to cover the story of healthy junk food.

FUTURE FOOD: Edible Packaging**World Premiere: Tuesday, May 18 at 10PM ET**

Imagine a world in which Styrofoam packaging peanuts are no longer bad for the environment but are actually edible! Homaro and Ben come up with several flavors of edible packaging peanuts that, much to the surprise of the customers, they decide to try out at the post office. Then, at MOTO, they wow diners with several recipes featuring the edible packaging.

###