

It's the Hottest Happening.....Culinary Fight Club



The events are high-energy and full of passion. Culinary Fight Clubs are springing up all over the U.S. They are unconventional cooking competitions open to everyone, professionals or amateurs, who are fired up with a competitive spirit. Each event is a little different with new teams and themes, but filled with unabridged enthusiasm of a great culinary battle.

A Culinary Food Fest is a sporting event, complete with food, drinks and great entertainment. It's sponsored by Culinary Fight Club, a national organization, giving attendees a chance to watch as contestants select their ingredients from a pantry in 45 seconds. Having only 60 minutes and one portable stove, they try to create their special dish highlighting the contest theme. Various battling themes might include: Chocolate, Pork, Taco, Pitmaster, Blended Burger, Steak, Seafood, or Sip & Bite. Judges as well as the audience get to taste, vote, and select the winning dish and fan favorite.

You need a ticket to attend, but the Culinary Fight Club exclusively gives back 20% of the proceeds to the non-profit organization Fight2Feed that helps feed those in need.

How Did This Ever Begin?

To tell the truth, it started as an Underground Secret, a case study for research purposes and was open only by invitation. After two years, it evolved into this impressive event spreading across the country.

In the last year, it expanded from 5 cities to 17. Audiences can watch a live show that happens right in front of them, as the best of the best in a local community compete in a culinary battle where anything can happen.

Checking it Out – at Chicago's 2017 Steak Challenge



We were greeted by smokin' hot grills manned with high-energy cooks, who eagerly showed-off some fantastic, steak cooking skills. One couldn't miss Chef Stephen Sandoval from the Chicago restaurant Lena Brava, who modified his traditional grill into a flame shooting Argentine open-fire, where he grilled his perfectly cooked steaks, smothered with chimichurri and balsamic poached cherries. Accompanied with Patagonian-styled potatoes and Oaxacan passilla-mushroom puree, it was one elegant, eye popping plate. After tasting the dish, we could easily see how it won the top prize, a Golden Ticket to the 2017 World Food Championships, as well as the fan favorite.



It wasn't an easy win since Chef Joelle Brown of Nola Nights Southern Aromas served New York strip steak surf & turf style with fried potato nests and a Cajun shrimp bacon and seared jumbo shrimp.



A third griller, Chef Geo Phelps of Chili Rocks marinated his strip steak in Apple-Peno Blaze Glaze and Fiery Peppered Habanero Teriyaki. Golden brown slices of pineapple with chopped bacon blended with a slaw topping and herbed diced peppered potatoes.





Adding to the competition, Chef Cory Rice, who competed in Master Chef season seven, speared tender beef tenderloin kabob style, lightly glazing it with a Dijon herb sauce, cozied up with roasted tomato polenta and charred carrots. He secretly shared that his magic ingredient was using duck fat. Now- that's smart!



It seems that everyone who attends a Culinary Fight Club event is a winner by tasting some of the best food and having lots of fun doing it. Maybe it's because this was in one of the Best Food Cities – Chicago, but you felt just like family.

World Food Championships – It's Coming in November

Chef Stephen Sandoval will be able to compete in the largest competition in Food Sports, where grand champions have a chance to win hundreds of thousands of dollars in prize money. He will have the opportunity to show-off his steak grilling skills, a definite plus for his restaurant and chef celebrity status. It won't be an easy win since he will be one of 1200 contestants on 419 teams. They will come from 48 states and 14 countries and be divided into 10 official categories. More than 20,000 foodies will be "on hand" as this battle unfolds.

After watching Chef Stephen Sandoval master that grill, we are confident that he will be one of the star players.

For More Information: See:

http://www.meatpoultry.com/articles/news_home/Product_Formulation/2017/07/The_Culinary_Fight_Clubs_2017.aspx?ID=%7B87092CFA-14BF-4DC3-B073-ADE

<http://culinaryfightclub.com>.

<http://socialpowerhour.com/culinary-fight-club-hosts-divisional-tournaments-chicago-kansas-city-atlanta/>

<http://www.chicagotribune.com/suburbs/evanston/community/chi-ugc-article-culinary-fight-club-announces-2017-competitio-2017-02-01-story.html>

<http://culinaryfightclub.com/cfc-recap/2017/5/21/july-24-the-steak-8s53n-77fj7>

<http://www.chicagonow.com/interesting-chicago/2013/12/culinary-fight-club/#image/37>

<https://worldfoodchampionships.com/talent/profile/our-competitors/4661/stephen-sandoval>