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00:00:00,000 --> 00:00:07,000

First off, a myth that puts the hot back into hot rod.

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00:00:07,000 --> 00:00:10,000

We never eat together.

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00:00:10,000 --> 00:00:11,000

What's all this?

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00:00:11,000 --> 00:00:13,000

We're not going to eat together.

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00:00:13,000 --> 00:00:15,000

We are going to cook together.

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00:00:15,000 --> 00:00:16,000

How so?

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00:00:16,000 --> 00:00:18,000

Well, we've gathered a bunch of stories over the years that

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00:00:18,000 --> 00:00:22,000

involve cooking edible food in things never intended for cooking.

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00:00:22,000 --> 00:00:24,000

Well, if we're going to do it, we better get it right.

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00:00:24,000 --> 00:00:25,000

I agree.

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00:00:25,000 --> 00:00:27,000

In fact, I think we might be able to use a little help.

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00:00:27,000 --> 00:00:30,000

And come to think of it, I might have just the thing downstairs.

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00:00:30,000 --> 00:00:32,000

Awesome!

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00:00:32,000 --> 00:00:35,000

You've got the cooking help we need on the wall?

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00:00:35,000 --> 00:00:37,000

Somewhere here.

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00:00:37,000 --> 00:00:39,000

Now there it is. A-B.

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00:00:43,000 --> 00:00:46,000

Hey guys, what's cooking?

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00:00:46,000 --> 00:00:49,000

Adam, I assume that you did not bring me here simply to cater lunch.

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00:00:49,000 --> 00:00:52,000

No, we actually have a pretty interesting weird cooking challenge.

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00:00:52,000 --> 00:00:53,000

Do tell.

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00:00:53,000 --> 00:00:55,000

Americans love driving.

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00:00:55,000 --> 00:00:58,000

The time of year they drive the most is often around the holidays.

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00:00:58,000 --> 00:01:03,000

And we know that people have claimed you can cook things in your engine compartment.

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00:01:03,000 --> 00:01:05,000

So bringing those two things together, we are wondering,

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00:01:05,000 --> 00:01:11,000

could you set up a meal in your car so that when you drove to a holiday dinner,

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00:01:11,000 --> 00:01:13,000

you arrived with the dinner fully cooked?

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00:01:13,000 --> 00:01:14,000

I'm thinking Thanksgiving.

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00:01:14,000 --> 00:01:16,000

It's going to depend a lot on the vehicle.

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00:01:16,000 --> 00:01:18,000

We're going to need big.

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00:01:18,000 --> 00:01:24,000

We need like V8 to 12, an older vehicle because new is too plastic-y

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00:01:24,000 --> 00:01:25,000

and not enough space.

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00:01:25,000 --> 00:01:28,000

On that front, I think we've got it locked. Check this out.

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00:01:28,000 --> 00:01:33,000

A quarry in the auto is left to Jamie and this is exactly what the chef ordered.

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00:01:33,000 --> 00:01:38,000

But the moment they pop the hood, Alton sees problems as well as potential.

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00:01:38,000 --> 00:01:40,000

Welcome to Mythbusters.

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00:01:40,000 --> 00:01:43,000

It's not as quite as much space as I expected.

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00:01:43,000 --> 00:01:45,000

We've got some space over here.

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00:01:45,000 --> 00:01:46,000

Yeah, over the exhaust manifold.

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00:01:46,000 --> 00:01:47,000

Yeah.

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00:01:47,000 --> 00:01:48,000

Is it covered with a shield?

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00:01:48,000 --> 00:01:49,000

It is. We're going to have to pull that.

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00:01:49,000 --> 00:01:55,000

With usable oven space, surprisingly scarce, Alton looks for some alternate hotspots.

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00:01:55,000 --> 00:01:58,000

Yeah, there's some space under here.

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00:01:58,000 --> 00:02:02,000

Maybe we can also get to the catalytic converter as far as the heart is concerned.

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00:02:02,000 --> 00:02:05,000

Man, we need to be greaser, that's for sure.

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00:02:05,000 --> 00:02:10,000

Cooking a Thanksgiving dinner on this engine block presents a few problems right off the bat.

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00:02:10,000 --> 00:02:14,000

One, even though we got a beautiful big old American boat of a car,

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00:02:14,000 --> 00:02:18,000

there's not as much room as we were hoping around this engine.

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00:02:18,000 --> 00:02:22,000

Secondly, because space is at a premium, we're going to need to find where it's hottest.

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00:02:22,000 --> 00:02:25,000

This thing right here is a thermocouple or a temperature sensor

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00:02:25,000 --> 00:02:28,000

and we're going to put a bunch of these all over inside the engine compartment

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00:02:28,000 --> 00:02:31,000

to see where our best source is a heat car.

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00:02:31,000 --> 00:02:35,000

The plug-ins of all those thermocouples we'll meet here at this computer interface

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00:02:35,000 --> 00:02:40,000

where from inside the car we'll be able to monitor all of those temperatures simultaneously.

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00:02:40,000 --> 00:02:41,000

That cool?

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00:02:41,000 --> 00:02:45,000

The results should be especially enlightening for Alton to help plan the meal.

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00:02:45,000 --> 00:02:48,000

Just now, he's wishing he never left the kitchen.

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00:02:48,000 --> 00:02:51,000

Come out to the coast, we'll have some fun.

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00:02:51,000 --> 00:02:54,000

But good times are just around the corner.

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00:02:54,000 --> 00:02:56,000

Let's do it.

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00:02:56,000 --> 00:03:01,000

If this behemoth is a boat, then these two black and whites must be the Coast Guard.

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00:03:01,000 --> 00:03:06,000

We actually need these guys if we're filming on the highway, but still...

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00:03:06,000 --> 00:03:09,000

It's hard to believe with these cops that we haven't actually done anything wrong.

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00:03:09,000 --> 00:03:12,000

Yeah, there's a good escort and there's a bad escort.

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00:03:12,000 --> 00:03:15,000

This is no mere spin around the block.

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00:03:15,000 --> 00:03:21,000

To collect the kind of data they need means taking a nice long drive out of town and into the countryside.

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00:03:21,000 --> 00:03:25,000

We're trying to determine what's happening inside that engine while we drive,

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00:03:25,000 --> 00:03:29,000

where it's hot, where it's not, and how the way we drive affects both of those things

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00:03:29,000 --> 00:03:34,000

because we need to figure out where we're going to place each type of food in the engine

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00:03:34,000 --> 00:03:38,000

because those places need to be ideal to cook the types of food that we're cooking.

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00:03:38,000 --> 00:03:42,000

90 minutes out, it's time to turn this coop cooktop around,

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00:03:42,000 --> 00:03:46,000

but not before a hands-on inspection of the hot plates.

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00:03:46,000 --> 00:03:48,000

It's feeling really good and hot right in here.

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00:03:48,000 --> 00:03:50,000

What's our contact on the air cleaner?

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00:03:50,000 --> 00:03:55,000

We're getting 125 direct contact in the inference, reading 136.8.

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00:03:55,000 --> 00:03:58,000

I think if we can just work out our spacial relationships

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00:03:58,000 --> 00:04:02,000

and make sure we get containers that fit the volume, we're going to be in good shape.

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00:04:02,000 --> 00:04:06,000

The catalytic converter is the orange, the exhaust manifold cover is the blue.

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00:04:06,000 --> 00:04:09,000

Those were both in the 4 and 500 degree range.

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00:04:09,000 --> 00:04:12,000

Then we've got the transmission oil pan and the regular oil pan.

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00:04:12,000 --> 00:04:13,000

That's the brown and the green.

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00:04:13,000 --> 00:04:17,000

Both of those hovered right around 200 degrees.

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00:04:17,000 --> 00:04:18,000

But here's something interesting.

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00:04:18,000 --> 00:04:22,000

This here, the wavy part, front and back, that's city driving to and from the shop.

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00:04:22,000 --> 00:04:27,000

When we were stopped, we often got these temperature spikes up to 200 degrees.

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00:04:27,000 --> 00:04:31,000

Well, it makes sense because there's less air moving through the engine compartment when you're still.

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00:04:31,000 --> 00:04:32,000

I guess you're right.

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00:04:32,000 --> 00:04:38,000

The readouts confirm their conjecture that some engine components get way hotter than others.

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00:04:38,000 --> 00:04:43,000

This is actually a good thing because not all food wants to be treated the same way.

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00:04:43,000 --> 00:04:48,000

We might want to have something that's fairly easy to cook like some vegetables down in these lower zones.

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00:04:48,000 --> 00:04:53,000

And we might want to have something that really needs to roast like the turkey up high.

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00:04:53,000 --> 00:04:55,000

Now we're done with the theory.

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00:04:55,000 --> 00:04:57,000

It's high time for some hustle.

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00:04:57,000 --> 00:04:59,000

Jamie and Adam need to either modify.

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00:04:59,000 --> 00:05:03,000

Just a little more and I'll have a nice tight food container.

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00:05:03,000 --> 00:05:05,000

Or hand build some food flasks.

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00:05:05,000 --> 00:05:08,000

Meanwhile, Alton's got two whole birds to bribe.

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00:05:08,000 --> 00:05:14,000

And before he starts prepping the rest of the food, there's that little conundrum of what to put where.

99

00:05:14,000 --> 00:05:15,000

There and there.

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00:05:15,000 --> 00:05:17,000

So that's a turkey leg and a turkey leg.

101

00:05:17,000 --> 00:05:19,000

We're going to call a fee in those big ones.

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00:05:19,000 --> 00:05:20,000

That's Jamie's idea.

103

00:05:20,000 --> 00:05:21,000

See how it goes.

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00:05:21,000 --> 00:05:26,000

It's already enough of a head scratcher without this added challenge.

105

00:05:26,000 --> 00:05:31,000

Baking a batch of mini pumpkin pies, he's never even tested in a real oven.

106

00:05:31,000 --> 00:05:35,000

Remember, Kitch, when you grow up, you can lick the ball all you want.

107

00:05:35,000 --> 00:05:40,000

While Adam helps in the kitchen, Jamie soups up the V8 cooktop.

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00:05:40,000 --> 00:05:46,000

Basically what I'm doing here is using the car's exhaust manifold as a heating element.

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00:05:46,000 --> 00:05:51,000

And I'm insulating all the way around it just like an oven, leaving only that exposed.

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00:05:51,000 --> 00:05:54,000

Our canisters of food will sit right on top of that.

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00:05:54,000 --> 00:05:57,000

And then the whole thing will get covered with more insulation.

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00:05:57,000 --> 00:06:00,000

All right, this is an entire buffet of potential doom for me.

113

00:06:00,000 --> 00:06:01,000

But here we go.

114

00:06:01,000 --> 00:06:03,000

We've broken the turkey into three pieces.

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00:06:03,000 --> 00:06:06,000

We've got the breastlobes and the rib cage here, exhaust manifold.

116

00:06:06,000 --> 00:06:13,000

Legs, a call fee style and olive oil and thyme in this canister and this canister next to the exhaust manifold up top.

117

00:06:13,000 --> 00:06:16,000

We've got the thighs sitting upon beds of herbs.

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00:06:16,000 --> 00:06:20,000

This is going in your special catalytic converter box on top of the catalytic converter.

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00:06:20,000 --> 00:06:27,000

Dressing underneath the transmission, more sweet potatoes and maple that are going to go in this sweet device underneath the catalytic converter.

120

00:06:27,000 --> 00:06:28,000

Here we have our pies.

121

00:06:28,000 --> 00:06:29,000

Nice job on this.

122

00:06:29,000 --> 00:06:34,000

This is going to go over the air cleaner, which we will tent to make sure that we don't get anything into it.

123

00:06:34,000 --> 00:06:35,000

I've got some sweet potatoes.

124

00:06:35,000 --> 00:06:37,000

I'm just going to kind of shove in nooks and crannies.

125

00:06:37,000 --> 00:06:40,000

I'm going to do the same thing with the lemon that's going to go with the asparagus.

126

00:06:40,000 --> 00:06:43,000

Hopefully this gravy is going to be delicious on top of the turkey.

127

00:06:43,000 --> 00:06:47,000

And we've also got Brussels sprouts and blue cheese and cream corn with rosemary.

128

00:06:47,000 --> 00:06:52,000

I'm also hiding one turkey leg someplace just for me in case everything else goes to hell in a basket.

129

00:06:52,000 --> 00:06:55,000

And we'd have to admit it wouldn't be the first time.

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00:06:55,000 --> 00:06:59,000

We've done a lot of things on this show that, well, you're not exactly practical.

131

00:06:59,000 --> 00:07:02,000

You'd like to slide under here from the front bumper of the car.

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00:07:02,000 --> 00:07:04,000

And this is one of those things.

133

00:07:04,000 --> 00:07:07,000

You're better off with an oven, but the attempt is interesting.

134

00:07:07,000 --> 00:07:13,000

I mean, we've mapped out the temperatures of this entire car to find where we can cook these things.

135

00:07:13,000 --> 00:07:16,000

So if it's possible, we're going to do it.

136

00:07:16,000 --> 00:07:18,000

That's it, guys. We're good under here.

137

00:07:18,000 --> 00:07:25,000

With the turkey, sides and desserts securely stowed, it's time this movable feast hit the highway.

138

00:07:25,000 --> 00:07:29,000

All right, we've got a car full of food and four hours to cook Thanksgiving dinner.

139

00:07:29,000 --> 00:07:30,000

Let's go.

140

00:07:30,000 --> 00:07:31,000

Hit it.

141

00:07:31,000 --> 00:07:33,000

It's a bus-to-sroad trip.

142

00:07:35,000 --> 00:07:37,000

Starting this melody thing.

143

00:07:37,000 --> 00:07:38,000

Yeah.

144

00:07:38,000 --> 00:07:40,000

It's nice. Sightseeing, cooking.

145

00:07:40,000 --> 00:07:41,000

Sage.

146

00:07:41,000 --> 00:07:43,000

Gapel's sage.

147

00:07:43,000 --> 00:07:45,000

A little sweet potato.

148

00:07:45,000 --> 00:07:47,000

And definitely sweet potato.

149

00:07:47,000 --> 00:07:54,000

Every time we pause even for a second, we're enveloped in a cloud of sagey, yammy sweet potato goodness.

150

00:07:54,000 --> 00:08:00,000

I'm going to start sticking sweet potatoes in my car just on a daily basis. It's so nice.

151

00:08:00,000 --> 00:08:06,000

There was never a doubt that the food would heat up, but one of the keys to cooking is controlling the temperature.

152

00:08:06,000 --> 00:08:11,000

With an eye on the gauge and a nose to the wind, they decide to pull out,

153

00:08:11,000 --> 00:08:14,000

jack up and test those sweet potatoes.

154

00:08:17,000 --> 00:08:18,000

Here are some sweet potatoes.

155

00:08:18,000 --> 00:08:19,000

There's pop them right there.

156

00:08:19,000 --> 00:08:20,000

Excellent.

157

00:08:20,000 --> 00:08:25,000

When it comes to cooking with your car, the catalytic converter is the rock star of the heat sources,

158

00:08:25,000 --> 00:08:28,000

and it's already cooked our sweet potatoes.

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00:08:28,000 --> 00:08:30,000

I proclaim these sweet potatoes to be done.

160

00:08:30,000 --> 00:08:32,000

Now we will simply keep them warm.

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00:08:32,000 --> 00:08:36,000

So we're just putting them on the top of the engine until everything else is caught up.

162

00:08:36,000 --> 00:08:37,000

There we go.

163

00:08:37,000 --> 00:08:39,000

And they are catching up.

164

00:08:39,000 --> 00:08:45,000

Back on the road, every dish sends a different temperature profile back to the cockpit.

165

00:08:45,000 --> 00:08:47,000

The confit is climbing faster.

166

00:08:47,000 --> 00:08:49,000

It is now, yeah.

167

00:08:49,000 --> 00:08:52,000

Once we started up into the hills.

168

00:08:52,000 --> 00:08:53,000

Yeah, yeah.

169

00:08:53,000 --> 00:08:56,000

This is where Alton comes into his own.

170

00:08:56,000 --> 00:08:59,000

He calls for a pit stop, but not for the confit.

171

00:08:59,000 --> 00:09:02,000

It's the turkey breast he's worried about.

172

00:09:02,000 --> 00:09:04,000

Let's get out and check everything.

173

00:09:04,000 --> 00:09:05,000

All right.

174

00:09:05,000 --> 00:09:07,000

What are you thinking?

175

00:09:07,000 --> 00:09:09,000

I want to just taste it at the end of the probe.

176

00:09:09,000 --> 00:09:10,000

Yeah?

177

00:09:10,000 --> 00:09:11,000

Yeah, 174.

178

00:09:11,000 --> 00:09:12,000

We need to get it down, buddy.

179

00:09:12,000 --> 00:09:13,000

All right.

180

00:09:13,000 --> 00:09:14,000

I will start dismantling it.

181

00:09:14,000 --> 00:09:17,000

And here's where Adam gets to do his thing.

182

00:09:17,000 --> 00:09:21,000

I feel like I'm like diffusing a bomb at the end of an action movie.

183

00:09:21,000 --> 00:09:24,000

Cut the green wire with the yellow stripe.

184

00:09:24,000 --> 00:09:28,000

Not the yellow wire with the green stripe.

185

00:09:28,000 --> 00:09:32,000

And then I'll just guess and it'll be right.

186

00:09:32,000 --> 00:09:33,000

Right.

187

00:09:33,000 --> 00:09:38,000

So that's two of the turkeys are out and we're going to leave them under the hood too warm.

188

00:09:38,000 --> 00:09:40,000

The colfee is sitting about 147 degrees.

189

00:09:40,000 --> 00:09:43,000

I'd sure like to see him hit 165 before we pull him.

190

00:09:43,000 --> 00:09:45,000

Maybe he'll have time.

191

00:09:45,000 --> 00:09:46,000

Maybe not.

192

00:09:46,000 --> 00:09:48,000

All right.

193

00:09:48,000 --> 00:09:55,000

Time now is of the essence because just down the road is the place they picked out to break bread.

194

00:09:55,000 --> 00:09:57,000

Pop the hood.

195

00:09:57,000 --> 00:09:59,000

It's like ringing the dinner bell.

196

00:09:59,000 --> 00:10:04,000

Now we could have just made this a roadside picnic, but that's no way to eat Thanksgiving dinner.

197

00:10:04,000 --> 00:10:06,000

Oh, nice.

198

00:10:06,000 --> 00:10:14,000

The venue is Marin Headland Center for the Arts and they're barely unpacked before Alton insists they try out the turkey.

199

00:10:14,000 --> 00:10:21,000

If the birds only so so or worse, it's agreed that the whole meals a bust.

200

00:10:21,000 --> 00:10:23,000

Go ahead.

201

00:10:23,000 --> 00:10:26,000

How is it?

202

00:10:26,000 --> 00:10:28,000

Considered a cook and an engineer.

203

00:10:28,000 --> 00:10:29,000

It's delicious.

204

00:10:29,000 --> 00:10:30,000

It's tasty and it's tender.

205

00:10:30,000 --> 00:10:31,000

It is.

206

00:10:31,000 --> 00:10:33,000

I'm not ashamed of that at all.

207

00:10:33,000 --> 00:10:36,000

That's pretty high praise from a critical cook.

208

00:10:36,000 --> 00:10:39,000

The turkey, of course, gets Thanksgiving top billing.

209

00:10:39,000 --> 00:10:43,000

Now let's see how the co-stars have fared.

210

00:10:43,000 --> 00:10:45,000

There is one surprise casualty.

211

00:10:45,000 --> 00:10:49,000

Adaptation is incredibly important in culinary experimentation.

212

00:10:49,000 --> 00:10:51,000

Case in point, we have a gravy.

213

00:10:51,000 --> 00:10:53,000

It's delicious, but it's way too thin.

214

00:10:53,000 --> 00:10:54,000

So you know what?

215

00:10:54,000 --> 00:10:56,000

It just became our opening soup course.

216

00:10:56,000 --> 00:10:59,000

It's like a planet.

217

00:10:59,000 --> 00:11:03,000

It's a great safe and the birth of a brand new soup.

218

00:11:03,000 --> 00:11:10,000

Almost everything else is surprisingly good and well cooked, including that turkey confit.

219

00:11:10,000 --> 00:11:12,000

I think Henry VIII would be proud.

220

00:11:12,000 --> 00:11:14,000

I think those are going to be even better.

221

00:11:14,000 --> 00:11:22,000

The very last things on the menu are those experimental pumpkin pies and they're praying this dinner doesn't end in disappointment.

222

00:11:22,000 --> 00:11:23,000

This is good.

223

00:11:23,000 --> 00:11:24,000

Good.

224

00:11:24,000 --> 00:11:25,000

That's good.

225

00:11:25,000 --> 00:11:26,000

Totally worth it.

226

00:11:26,000 --> 00:11:27,000

Thank you.

227

00:11:29,000 --> 00:11:31,000

See, he's giving thanks.

228

00:11:31,000 --> 00:11:34,000

The threshold for our expectations of this was quite low.

229

00:11:34,000 --> 00:11:43,000

We've all suffered through some pretty bad Thanksgiving meals, but I have to admit that everything on this plate is genuinely delicious.

230

00:11:43,000 --> 00:11:45,000

I've had many worse Thanksgiving meals.

231

00:11:45,000 --> 00:11:48,000

I've paid for worse Thanksgiving meals.

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00:11:49,000 --> 00:11:50,000

Final verdict.

233

00:11:50,000 --> 00:11:53,000

Can you cook a full Thanksgiving meal on your engine block?

234

00:11:53,000 --> 00:11:54,000

If you want to.

235

00:11:54,000 --> 00:11:55,000

Or if you gotta.

236

00:11:55,000 --> 00:11:57,000

I totally agree.

237

00:11:57,000 --> 00:11:59,000

Jamie, drive this up and hoe.

238

00:12:01,000 --> 00:12:03,000

It still smells like...

239

00:12:03,000 --> 00:12:04,000

Oh.

240

00:12:04,000 --> 00:12:05,000

Ha ha.

241

00:12:05,000 --> 00:12:06,000

Did you pop the clutch?

242

00:12:06,000 --> 00:12:07,000

Go, go, go.

243

00:12:11,000 --> 00:12:15,000

Alton, I bet you're kind of a badass when it comes to cooking popcorn.

244

00:12:15,000 --> 00:12:17,000

I'd like to think I've got skills.

245

00:12:17,000 --> 00:12:20,000

So have you investigated the very fastest method for cooking popcorn?

246

00:12:20,000 --> 00:12:22,000

I've tried about 40 different methods.

247

00:12:22,000 --> 00:12:23,000

I think I've got it.

248

00:12:23,000 --> 00:12:24,000

Pretty quick.

249

00:12:24,000 --> 00:12:30,000

Okay, in this box, reports to be the very fastest ever method for cooking popcorn.

250

00:12:30,000 --> 00:12:31,000

Check this out.

251

00:12:31,000 --> 00:12:32,000

Reveal it.

252

00:12:33,000 --> 00:12:35,000

You've got to be kidding me.

253

00:12:36,000 --> 00:12:39,000

I heard of these things, but I didn't think they really existed.

254

00:12:39,000 --> 00:12:45,000

But before they unleash the beast to see if it really is the world's fastest, they need a time to beat.

255

00:12:45,000 --> 00:12:48,000

Do me a favor, mission me out to have a cup of those guys.

256

00:12:48,000 --> 00:12:52,000

This is what charted number one on Alton's Top 40.

257

00:12:52,000 --> 00:12:56,000

You pull out a piece of foil that'll be big enough to pour over that whole bowl there.

258

00:12:56,000 --> 00:12:59,000

Three tablespoons of oil and dump that in.

259

00:13:01,000 --> 00:13:03,000

Wrap and crimp the bowl, please, if you would, sir.

260

00:13:05,000 --> 00:13:06,000

Are we ready?

261

00:13:06,000 --> 00:13:07,000

We are.

262

00:13:07,000 --> 00:13:08,000

Begin the sequence.

263

00:13:08,000 --> 00:13:09,000

Time risk going.

264

00:13:09,000 --> 00:13:11,000

Go full flame.

265

00:13:11,000 --> 00:13:13,000

Make a little shake action.

266

00:13:13,000 --> 00:13:15,000

This is about as fast a method as I've got.

267

00:13:15,000 --> 00:13:18,000

That was quick to the first pop.

268

00:13:18,000 --> 00:13:19,000

What's time?

269

00:13:19,000 --> 00:13:20,000

How much time?

270

00:13:20,000 --> 00:13:21,000

One open.

271

00:13:21,000 --> 00:13:22,000

Come on, baby.

272

00:13:22,000 --> 00:13:23,000

Pop.

273

00:13:23,000 --> 00:13:26,000

I like watching them kind of jump up into the underside of the foil.

274

00:13:26,000 --> 00:13:34,000

And when it sounds like the popping is just about done, they've set a time that even beats the pants off most microwave brands.

275

00:13:34,000 --> 00:13:38,000

Now to see if this mysterious oriental ordinance can top it.

276

00:13:38,000 --> 00:13:43,000

It's essentially a pressure vessel that really is meant to just pop popcorn.

277

00:13:43,000 --> 00:13:52,000

It's made in China, and after carefully translating the instructions, it's decided that discretion is the better part of deliciousness.

278

00:13:52,000 --> 00:13:57,000

This is supposedly the fastest popcorn cooker in the West, either that or it's a bomb.

279

00:13:57,000 --> 00:14:04,000

The instructions, which we translated from the man Durand called for two to three whopping cups of popcorn, we're going with the maximum.

280

00:14:04,000 --> 00:14:11,000

On Adam's say so, I like the flame, and when this reaches one megapascal, which is one on the dial.

281

00:14:11,000 --> 00:14:20,000

At which point the water inside the popcorn should have vaporized and be starch liquefied, but it will not pop until we relieve the pressure.

282

00:14:20,000 --> 00:14:29,000

At that point, Jamie will turn off the flame, I will place this whole thing upright, pop that lever, which either will make us all dead or give us all some popcorn to enjoy.

283

00:14:29,000 --> 00:14:32,000

Cooking in a bomb suit only on this show.

284

00:14:32,000 --> 00:14:35,000

If you just find pieces, can I have your watch?

285

00:14:35,000 --> 00:14:36,000

Absolutely.

286

00:14:36,000 --> 00:14:39,000

It's not the simplest way to make popcorn.

287

00:14:39,000 --> 00:14:45,000

Jamie lights the gas, and Adam rotates the pressure vessel like a cast iron pig on a spit.

288

00:14:45,000 --> 00:14:47,000

Hence the bomb suit.

289

00:14:47,000 --> 00:14:50,000

Alton's method took one minute forty five seconds.

290

00:14:50,000 --> 00:14:53,000

About three and a half minutes in, and I haven't seen the pressure rise at all yet.

291

00:14:53,000 --> 00:14:55,000

We need the pressure for this to work.

292

00:14:55,000 --> 00:14:59,000

But the pressure does slowly build, in more ways than one.

293

00:14:59,000 --> 00:15:01,000

This actually makes me kind of nervous.

294

00:15:01,000 --> 00:15:04,000

It reminds me of water heaters about to explode.

295

00:15:05,000 --> 00:15:06,000

I remember that.

296

00:15:06,000 --> 00:15:13,000

We are at about seven minutes when it's only supposed to run from three to five, but the pressure is coming up consistently now.

297

00:15:13,000 --> 00:15:18,000

I never thought that four or five minutes from cold made any sense. There's just too much mass there.

298

00:15:18,000 --> 00:15:19,000

Yeah.

299

00:15:19,000 --> 00:15:23,000

Finally, they get to the point where a sudden release should pop the corn.

300

00:15:23,000 --> 00:15:25,000

It's not something you do with the flick of a switch.

301

00:15:25,000 --> 00:15:26,000

Are you ready?

302

00:15:26,000 --> 00:15:27,000

Yeah.

303

00:15:27,000 --> 00:15:28,000

You want the lever in there or you just want to hit that?

304

00:15:28,000 --> 00:15:29,000

I'm just going to hit that.

305

00:15:29,000 --> 00:15:30,000

Go for it.

306

00:15:30,000 --> 00:15:32,000

Three, two, one.

307

00:15:32,000 --> 00:15:36,000

If there's ever been a time to say, don't try this at home, it's now.

308

00:15:45,000 --> 00:15:51,000

Notice that the way that it exploded creates a shape that's more like puffed rice than it actually

is popcorn.

309

00:15:51,000 --> 00:15:56,000

Because of the speed of the kind of plasma form of the starch bursting out.

310

00:15:56,000 --> 00:16:00,000

I think that if we took the pressure down or just didn't do it as long, it would probably be really good.

311

00:16:01,000 --> 00:16:08,000

It could still argue it's lightning quick as the corn actually pops in a fraction of a second as soon as the pressure is released.

312

00:16:08,000 --> 00:16:13,000

But if you're aiming to fix a quick snack inside the commercial break, forget it.

313

00:16:13,000 --> 00:16:17,000

Well, at nine minutes, 31 seconds, I wouldn't call it speedy. That's a heck of a show.

314

00:16:17,000 --> 00:16:21,000

Totally. That is the most fun I have ever had making popcorn.

315

00:16:21,000 --> 00:16:22,000

And the most mass.

316

00:16:22,000 --> 00:16:23,000

Absolutely.

317

00:16:26,000 --> 00:16:27,000

Okay.

318

00:16:27,000 --> 00:16:28,000

Okay.

319

00:16:31,000 --> 00:16:33,000

Surreal gourmet. What have we got?

320

00:16:33,000 --> 00:16:37,000

All right. This one is really popular on the message boards. In fact, it's been around forever.

321

00:16:37,000 --> 00:16:39,000

It's that turkey makes you tired.

322

00:16:39,000 --> 00:16:40,000

Because of the tryptophan, right?

323

00:16:40,000 --> 00:16:46,000

Exactly. Turkey contains tryptophan. Tryptophan can make you tired. In fact, it's sold as a sleep aid.

324

00:16:46,000 --> 00:16:51,000

So next time you feel sleepy after a Thanksgiving meal, you can play on the bird.

325

00:16:51,000 --> 00:16:55,000

Since this myth is all about tiredness, I think reaction time is how we should test it.

326

00:16:55,000 --> 00:16:56,000

Right.

327

00:16:56,000 --> 00:17:03,000

Why don't we come up with a control test that tests our reaction time, and then we'll have multiple tests where we try different amounts of turkey and even try tryptophan.

328

00:17:03,000 --> 00:17:07,000

And since I don't eat turkey, that makes you two the guinea pigs.

329

00:17:07,000 --> 00:17:10,000

Sounds great to me. Let the feasting begin.

330

00:17:10,000 --> 00:17:12,000

You know when you're tired, your reaction time is slow.

331

00:17:12,000 --> 00:17:13,000

Q-arcade lighting.

332

00:17:14,000 --> 00:17:20,000

This is a whack-a-myth buster. They're going to bounce for 45 seconds. They get a point for every time.

333

00:17:20,000 --> 00:17:22,000

They hit one of their coworkers.

334

00:17:22,000 --> 00:17:25,000

First up is a fit and wide-leg toy.

335

00:17:25,000 --> 00:17:28,000

On the count of three, two, one.

336

00:17:28,000 --> 00:17:30,000

It seems he's in pretty good form.

337

00:17:30,000 --> 00:17:31,000

Take that, Karen.

338

00:17:31,000 --> 00:17:32,000

Great vision.

339

00:17:32,000 --> 00:17:33,000

Kind of weird to whack yourself.

340

00:17:33,000 --> 00:17:35,000

Fast reactions.

341

00:17:35,000 --> 00:17:39,000

And just the right balance of homicidal intent.

342

00:17:39,000 --> 00:17:44,000

All right, so in 45 seconds, I was able to rack up 61 points. That is my control.

343

00:17:44,000 --> 00:17:49,000

All Grant needs to do is set his own reaction time baseline.

344

00:17:49,000 --> 00:17:54,000

But it's hard to resist going one up on Tori.

345

00:17:54,000 --> 00:17:56,000

66. Not bad.

346

00:17:56,000 --> 00:18:04,000

Next, before munching the meal of the myth, they need to confirm that tryptophan does actually make

you tired.

347

00:18:04,000 --> 00:18:05,000

What is tryptophan?

348

00:18:05,000 --> 00:18:08,000

Well, it's an amino acid that's in turkey.

349

00:18:08,000 --> 00:18:11,000

And that's the thing that people say causes you to become sleepy.

350

00:18:11,000 --> 00:18:18,000

We're going to be taking it in its pure capsule form, in an amount that's been approved by both our nutritionist and our safety officer.

351

00:18:18,000 --> 00:18:22,000

The dose is much more than an eddy turkey dinner.

352

00:18:22,000 --> 00:18:27,000

And after 45 minutes, it's clear the guys aren't at their perky peaks.

353

00:18:27,000 --> 00:18:28,000

I feel tripped to fantastic.

354

00:18:28,000 --> 00:18:29,000

I feel tripped out.

355

00:18:29,000 --> 00:18:32,000

All right, ready to do this test on tryptophan.

356

00:18:32,000 --> 00:18:33,000

Here we go.

357

00:18:33,000 --> 00:18:35,000

Whack-a-myth buster.

358

00:18:35,000 --> 00:18:38,000

Of course, this all comes down to the numbers.

359

00:18:38,000 --> 00:18:45,000

But you'd have to say tired out Tori looks about as sharp as a bowling ball.

360

00:18:45,000 --> 00:18:48,000

After 45 undeniably sluggish seconds.

361

00:18:48,000 --> 00:18:51,000

49 from a 61 to a 49.

362

00:18:51,000 --> 00:18:55,000

Now to see if a groggy gramp fares any better.

363

00:18:55,000 --> 00:18:56,000

Nothing I know about gramps.

364

00:18:56,000 --> 00:19:00,000

It's like cranking me, he's tired.

365

00:19:00,000 --> 00:19:06,000

All right, well, it's definitely affected your anger, but it looks like it's affecting your score.

366

00:19:06,000 --> 00:19:07,000

You got a 60.

367

00:19:07,000 --> 00:19:08,000

Last time you got a 66.

368

00:19:08,000 --> 00:19:12,000

Yeah, I feel like I just, they were coming so fast.

369

00:19:12,000 --> 00:19:14,000

The results are conclusive.

370

00:19:14,000 --> 00:19:17,000

Tryptophan does dim the light in your lamp.

371

00:19:17,000 --> 00:19:20,000

But a little white pill is not your typical holiday feast.

372

00:19:20,000 --> 00:19:22,000

And behind me is Dr. Applegate.

373

00:19:22,000 --> 00:19:24,000

She's a nutrition professor at UC Davis.

374

00:19:24,000 --> 00:19:27,000

And she's going to help me with the planning of my Thanksgiving meal.

375

00:19:27,000 --> 00:19:30,000

Well, what I designed was a series of three meals.

376

00:19:30,000 --> 00:19:36,000

Let's give them a big hefty Thanksgiving meal complete with turkey, stuffing, gravy, mashed potatoes the whole bit.

377

00:19:36,000 --> 00:19:41,000

And that way we can see how a big meal with a lot of tryptophan in it settles with them with reaction time.

378

00:19:41,000 --> 00:19:45,000

And then give them a second meal that is all the same, same number of calories,

379

00:19:45,000 --> 00:19:50,000

but instead hold the turkey out and give them another protein source that has no tryptophan.

380

00:19:50,000 --> 00:19:55,000

The first offering is that once a year feast that has us all frothing with fervor.

381

00:19:55,000 --> 00:20:02,000

We have all the basics here, the sweet potato casserole, apple pie, turkey, stuffing, mashed potatoes, green beans.

382

00:20:02,000 --> 00:20:05,000

Now I'm going to plate up the food based on their height and weight.

383

00:20:05,000 --> 00:20:10,000

Their caloric intake will be Tori, 2,420 calories.

384

00:20:10,000 --> 00:20:13,000

And Grant, 2,200 calories.

385

00:20:13,000 --> 00:20:17,000

I'm feeling tired already just thinking about this.

386

00:20:17,000 --> 00:20:19,000

Oh my God, that looks amazing.

387

00:20:19,000 --> 00:20:22,000

This is like man versus food.

388

00:20:22,000 --> 00:20:25,000

Do you guys just need to feel the mood? Do you want some awkward Thanksgiving conversation?

389

00:20:25,000 --> 00:20:26,000

Yes, please.

390

00:20:26,000 --> 00:20:30,000

So Tori, when are you going to marry that girl and give me some grandkids?

391

00:20:30,000 --> 00:20:32,000

Don't ruin my dining experience, please.

392

00:20:32,000 --> 00:20:36,000

Grant, you've been a bachelor for a long time. Are you ever going to settle down?

393

00:20:36,000 --> 00:20:38,000

Well, I can need this from you.

394

00:20:39,000 --> 00:20:43,000

Let's fast forward from awkward to downright unpleasant.

395

00:20:43,000 --> 00:20:49,000

No offense to Carrie's cooking, but just when they figure this ordeal is almost over, they discover it's not.

396

00:20:49,000 --> 00:20:51,000

You don't want to forget dessert.

397

00:20:51,000 --> 00:20:53,000

Oh, you're kidding me. Where's the ice cream?

398

00:20:53,000 --> 00:20:55,000

Who made this calorie count?

399

00:20:55,000 --> 00:20:57,000

Scientists.

400

00:21:00,000 --> 00:21:02,000

I'm having trouble hearing.

401

00:21:02,000 --> 00:21:04,000

I'm having trouble breathing.

402

00:21:05,000 --> 00:21:07,000

This is interesting.

403

00:21:08,000 --> 00:21:10,000

All right, bring on the pie.

404

00:21:12,000 --> 00:21:14,000

When the pies polished off,

405

00:21:14,000 --> 00:21:19,000

our two hearty heroes can finally loosen their pants.

406

00:21:20,000 --> 00:21:21,000

Done!

407

00:21:23,000 --> 00:21:25,000

Yay! You guys did it!

408

00:21:25,000 --> 00:21:29,000

Now it's time for sweatpants the couch and Myth Busters marathon. It is Thanksgiving, right?

409

00:21:29,000 --> 00:21:30,000

Right.

410

00:21:30,000 --> 00:21:33,000

Nope, it's time for testing. Come on!

411

00:21:34,000 --> 00:21:38,000

The boys could at least be thankful that the tests are short and sweet.

412

00:21:38,000 --> 00:21:41,000

I'm having a little exercise after a heavy meal.

413

00:21:41,000 --> 00:21:43,000

Then they can take a nap.

414

00:21:43,000 --> 00:21:50,000

The numbers are in, and it looks as though the classic turkey dinner actually had an effect on the trip to fan.

415

00:21:50,000 --> 00:21:57,000

The boys were tired, the reaction times were slow, but the question is, was it the turkey in that big dinner that actually did this to them?

416

00:21:57,000 --> 00:22:04,000

Today's meal is just as massive, but the turkey has been traded for a protein powder that carries

mixed in with the mashed potatoes.

417

00:22:05,000 --> 00:22:06,000

Dinner!

418

00:22:06,000 --> 00:22:08,000

What do we have for us?

419

00:22:08,000 --> 00:22:10,000

Lots and lots of delicious dinner.

420

00:22:10,000 --> 00:22:12,000

Sal's turkey.

421

00:22:12,000 --> 00:22:17,000

Oh my God, so this is the same amount of calorie counts, but there's no turkey.

422

00:22:17,000 --> 00:22:18,000

Dig in.

423

00:22:18,000 --> 00:22:20,000

Oh wait, there's more.

424

00:22:20,000 --> 00:22:24,000

You don't want to forget the gravy.

425

00:22:24,000 --> 00:22:26,000

That looks like snot.

426

00:22:26,000 --> 00:22:37,000

After looking at this meal, particularly the consistency of what I'm trying to eat here, I think that this is going to block up my entire system, and I predict that I will be very, very tired.

427

00:22:39,000 --> 00:22:42,000

It's been said we eat first with our eyes.

428

00:22:42,000 --> 00:22:47,000

If that's true, it's a miracle this stuff ever gets to the mouth.

429

00:22:47,000 --> 00:22:56,000

I have noticed that the boys seem a little more tired, sleepy, lethargic since they started this experiment, about the equivalent amount of sleepiness that I saw with the turkey dinner.

430

00:22:56,000 --> 00:22:59,000

Just a little more disgust.

431

00:22:59,000 --> 00:23:02,000

This is going to ruin Thanksgiving forever.

432

00:23:02,000 --> 00:23:09,000

It's clear that the guys aren't exactly grazing with gusto, but after 90 minutes of munching, they're done.

433

00:23:09,000 --> 00:23:11,000

Do we even need to do the tests?

434

00:23:11,000 --> 00:23:15,000

Now certified turkey, tryptophan free, Tori.

435

00:23:15,000 --> 00:23:17,000

48, not bad.

436

00:23:17,000 --> 00:23:18,000

It's not good.

437

00:23:18,000 --> 00:23:24,000

And Brent, do their level best to recapture the form of their first control test.

438

00:23:24,000 --> 00:23:27,000

Looks like that affected your ability to hit the little heads.

439

00:23:27,000 --> 00:23:29,000

But to settle this once and for all.

440

00:23:29,000 --> 00:23:31,000

Thanksgiving again?

441

00:23:31,000 --> 00:23:32,000

Again.

442

00:23:32,000 --> 00:23:36,000

It's on to the more modest Thanksgiving meal that does include turkey.

443

00:23:36,000 --> 00:23:43,000

If there's anything to this myth, we should see some adverse reactions, even from a sensible serving.

444

00:23:43,000 --> 00:23:46,000

It's now lunchtime on day three.

445

00:23:46,000 --> 00:23:56,000

So we've actually gotten the food to a smaller proportions, kept the turkey the same size, and we're going to see if it is in fact the turkey that's making us drowsy.

446

00:23:56,000 --> 00:23:59,000

But right now, I don't feel very drowsy.

447

00:23:59,000 --> 00:24:02,000

Meantime, Grant looks like he hasn't eaten since August.

448

00:24:02,000 --> 00:24:03,000

This is good.

449

00:24:03,000 --> 00:24:05,000

I'm going to make a good test.

450

00:24:09,000 --> 00:24:10,000

I'm done.

451

00:24:10,000 --> 00:24:11,000

Good crust, by the way.

452

00:24:11,000 --> 00:24:13,000

All right, let's go do the test.

453

00:24:13,000 --> 00:24:15,000

You guys don't seem too tired.

454

00:24:15,000 --> 00:24:16,000

All right.

455

00:24:16,000 --> 00:24:18,000

Grant's first up to bat.

456

00:24:20,000 --> 00:24:23,000

Oh my God, the focus.

457

00:24:23,000 --> 00:24:26,000

I don't think the turkey's making you tired.

458

00:24:28,000 --> 00:24:29,000

Wow, 67.

459

00:24:29,000 --> 00:24:31,000

That's even better than your control.

460

00:24:31,000 --> 00:24:32,000

Thank you.

461

00:24:32,000 --> 00:24:33,000

Thank you very much.

462

00:24:33,000 --> 00:24:36,000

Now, can Tori back up that astounding achievement?

463

00:24:37,000 --> 00:24:38,000

63.

464

00:24:38,000 --> 00:24:39,000

I beat my control test.

465

00:24:39,000 --> 00:24:41,000

This one's looking busted.

466

00:24:41,000 --> 00:24:47,000

Yep, it's rare to get proof this positive, but it's clear that the turkey's a foul call.

467

00:24:47,000 --> 00:24:50,000

For this culinary coma, you can't blame the bird.

468

00:24:50,000 --> 00:24:52,000

So I guess turkey did not make you tired.

469

00:24:52,000 --> 00:24:54,000

Turkey did not make you tired.

470

00:24:54,000 --> 00:24:55,000

This is busted.

471

00:24:55,000 --> 00:24:56,000

It's totally busted.

472

00:24:56,000 --> 00:24:58,000

It's not the turkey that makes you tired.

473

00:24:58,000 --> 00:24:59,000

It's the amount of food that you eat.

474

00:24:59,000 --> 00:25:00,000

It's like gluttony.

475

00:25:00,000 --> 00:25:02,000

The calories or what gets you.

476

00:25:02,000 --> 00:25:12,000

Okay, so the next one up for us is, does any unusual meat taste like chicken?

477

00:25:12,000 --> 00:25:15,000

Oh, that is a classic, and I've always wanted to test it.

478

00:25:15,000 --> 00:25:19,000

It's when somebody tries to convince you to eat some weird meat like turtle or crocodile,

479

00:25:19,000 --> 00:25:20,000

and they tell you it tastes like chicken.

480

00:25:20,000 --> 00:25:23,000

But is that because the meat actually tastes like chicken,

481

00:25:23,000 --> 00:25:26,000

or it's just a nice, easy, familiar way to describe it?

482

00:25:26,000 --> 00:25:28,000

Okay, so given that I'm not going to do any of the eating,

483

00:25:28,000 --> 00:25:30,000

how would I go to an exotic butcher,

484

00:25:30,000 --> 00:25:32,000

find the weirdest meats I can,

485

00:25:32,000 --> 00:25:34,000

and then I'll do a blind taste test,

486

00:25:34,000 --> 00:25:36,000

where I'll feed you the weird meats, as well as chicken,

487

00:25:36,000 --> 00:25:39,000

and you just have to tell me if it's chicken or not chicken.

488

00:25:39,000 --> 00:25:42,000

I'm going to start pretending like I'm a vegetarian from now on.

489

00:25:42,000 --> 00:25:44,000

So the special menu is all down to Carrie.

490

00:25:44,000 --> 00:25:47,000

In a way, she's just returning a favor.

491

00:25:47,000 --> 00:25:51,000

Now the last time Tori and Grant had to organize a meal for me,

492

00:25:51,000 --> 00:25:55,000

they went to a very exotic place to buy food.

493

00:25:55,000 --> 00:25:57,000

To cold feet.

494

00:25:57,000 --> 00:25:58,000

And warm bugs.

495

00:25:58,000 --> 00:26:01,000

And got all sorts of interesting choices.

496

00:26:01,000 --> 00:26:02,000

Chicken feet.

497

00:26:02,000 --> 00:26:03,000

Scorpions.

498

00:26:03,000 --> 00:26:04,000

Intrails.

499

00:26:04,000 --> 00:26:09,000

I have a feeling revenge is going to taste like chicken.

500

00:26:11,000 --> 00:26:13,000

Where do you keep your exotic meats?

501

00:26:13,000 --> 00:26:15,000

Right here in front of you.

502

00:26:15,000 --> 00:26:17,000

Ooh.

503

00:26:17,000 --> 00:26:19,000

Oh yeah, this is the perfect spot.

504

00:26:19,000 --> 00:26:21,000

What's that with the head right there?

505

00:26:21,000 --> 00:26:24,000

That is called squab.

506

00:26:24,000 --> 00:26:26,000

Oh yeah, definitely going to need one of those.

507

00:26:26,000 --> 00:26:27,000

Alright.

508

00:26:27,000 --> 00:26:28,000

Some snake.

509

00:26:28,000 --> 00:26:29,000

This is a diamond back.

510

00:26:29,000 --> 00:26:30,000

That is real.

511

00:26:30,000 --> 00:26:33,000

That is really real.

512

00:26:33,000 --> 00:26:37,000

I'll take the turtle, alligator, the ostrich.

513

00:26:37,000 --> 00:26:38,000

I'll take all of that.

514

00:26:38,000 --> 00:26:39,000

All righty.

515

00:26:39,000 --> 00:26:40,000

Wrap it up.

516

00:26:40,000 --> 00:26:44,000

At some time, all these meats have been said to taste like chicken.

517

00:26:44,000 --> 00:26:48,000

Peacock goat, turtle, snake, frog, bone appetite, sucka.

518

00:26:48,000 --> 00:26:52,000

David Lawrence is executive chef at a well-known restaurant here in San Francisco.

519

00:26:52,000 --> 00:26:56,000

And one of his signature dishes is fried chicken.

520

00:26:57,000 --> 00:27:01,000

Alright chef, so it's important for this myth that we prepare everything in the same way.

521

00:27:01,000 --> 00:27:02,000

What's the plan here?

522

00:27:02,000 --> 00:27:06,000

The plan here is we're going to do it very much how we do fried chicken here at 1300.

523

00:27:06,000 --> 00:27:07,000

We're very famous for that.

524

00:27:07,000 --> 00:27:10,000

So I have marinated it all the same way, just how we do it with our fried chicken.

525

00:27:10,000 --> 00:27:13,000

And I've prepared a batter for it and we're going to just bread it in the batter.

526

00:27:13,000 --> 00:27:15,000

And I'm going to start with a peacock.

527

00:27:15,000 --> 00:27:18,000

And as you can see, it looks like chicken.

528

00:27:19,000 --> 00:27:21,000

And I have some snake for you.

529

00:27:21,000 --> 00:27:23,000

Whoa, weird.

530

00:27:24,000 --> 00:27:26,000

As you can see, they've all been marinated the same.

531

00:27:26,000 --> 00:27:28,000

The same batter.

532

00:27:28,000 --> 00:27:30,000

And now we're ready to fry them.

533

00:27:31,000 --> 00:27:32,000

Okay.

534

00:27:32,000 --> 00:27:33,000

Start the magic.

535

00:27:33,000 --> 00:27:34,000

Okay.

536

00:27:34,000 --> 00:27:35,000

Resolve.

537

00:27:35,000 --> 00:27:41,000

All up, they're cooking nine different kinds of exotic meat at 11 servings of chicken.

538

00:27:41,000 --> 00:27:45,000

And after a foul fry up, it's time for the dinner bell.

539

00:27:45,000 --> 00:27:46,000

Let the fun begin.

540

00:27:46,000 --> 00:27:47,000

Absolutely.

541

00:27:47,000 --> 00:27:48,000

All right.

542

00:27:48,000 --> 00:27:49,000

Nice place.

543

00:27:49,000 --> 00:27:51,000

This is what I'm talking about.

544

00:27:51,000 --> 00:27:54,000

I hear the squirrel is awesome here.

545

00:27:54,000 --> 00:27:55,000

Okay.

546

00:27:55,000 --> 00:27:56,000

So here's the experiment.

547

00:27:56,000 --> 00:27:58,000

We have 20 different meats.

548

00:27:58,000 --> 00:28:01,000

You will be blindfolded.

549

00:28:01,000 --> 00:28:04,000

I'm going to cut a bite and feed it to you.

550

00:28:04,000 --> 00:28:07,000

And you just have to say chicken or not chicken.

551

00:28:07,000 --> 00:28:12,000

But so that you don't influence each other, they will not be from the same plate.

552

00:28:12,000 --> 00:28:14,000

Wait, you're going to feed us?

553

00:28:14,000 --> 00:28:15,000

Yup.

554

00:28:15,000 --> 00:28:22,000

A blindfold banquet of peacock and ostrich and diamondback rattler with a chicken chaser.

555

00:28:22,000 --> 00:28:24,000

Open grand.

556

00:28:27,000 --> 00:28:28,000

That's not chicken.

557

00:28:28,000 --> 00:28:30,000

Not chicken.

558

00:28:30,000 --> 00:28:32,000

Although delicious.

559

00:28:34,000 --> 00:28:35,000

Definitely chicken.

560

00:28:35,000 --> 00:28:37,000

Oh, that's delicious.

561

00:28:37,000 --> 00:28:39,000

Boys, flavorful.

562

00:28:40,000 --> 00:28:41,000

That was chicken.

563

00:28:41,000 --> 00:28:44,000

I'm pretty sure that was not chicken.

564

00:28:46,000 --> 00:28:47,000

Ori.

565

00:28:50,000 --> 00:28:52,000

Oh, that is chicken.

566

00:28:52,000 --> 00:28:53,000

Definitely not chicken.

567

00:28:53,000 --> 00:28:55,000

I don't know what that is, but it's not chicken.

568

00:28:55,000 --> 00:28:56,000

Here, go as a train.

569

00:28:56,000 --> 00:28:58,000

It's going into the tunnel.

570

00:29:00,000 --> 00:29:02,000

That is one tough train.

571

00:29:04,000 --> 00:29:06,000

Chicken or not chicken?

572

00:29:08,000 --> 00:29:12,000

Maybe it was like overcooked chicken, but I'm going to say no on chicken.

573

00:29:12,000 --> 00:29:14,000

How about yours?

574

00:29:16,000 --> 00:29:18,000

Not chicken.

575

00:29:19,000 --> 00:29:24,000

Tori, you got 17 out of 20 correct, and Grant, you did a little better than guessing.

576

00:29:24,000 --> 00:29:26,000

You got 11 out of 20.

577

00:29:26,000 --> 00:29:29,000

I can't believe you got 17 out of 20.

578

00:29:30,000 --> 00:29:31,000

Wow.

579

00:29:31,000 --> 00:29:34,000

I can't believe you have no idea what you're putting in your mouth.

580

00:29:34,000 --> 00:29:35,000

Yeah.

581

00:29:35,000 --> 00:29:38,000

Clearly it's way too soon to call for the check.

582

00:29:38,000 --> 00:29:43,000

Either result could push the case for chicken confusion in either direction.

583

00:29:43,000 --> 00:29:47,000

But Tori's hit on a point that might have skewed the last taste test,

584

00:29:47,000 --> 00:29:49,000

and he's found a solution.

585

00:29:49,000 --> 00:29:54,000

Now, we tried 20 different samples, and I was able to pick 17 out of the 20.

586

00:29:54,000 --> 00:29:56,000

Not any chicken.

587

00:29:56,000 --> 00:29:59,000

But I'll tell you what, the texture was a dead giveaway.

588

00:29:59,000 --> 00:30:02,000

As soon as I felt some kind of different texture, I knew it wasn't chicken,

589

00:30:02,000 --> 00:30:05,000

and then the taste was a little off from the chicken.

590

00:30:05,000 --> 00:30:07,000

Well, it's not.

591

00:30:07,000 --> 00:30:09,000

It's definitely not chicken.

592

00:30:09,000 --> 00:30:12,000

So I think what we need to do is get rid of texture altogether.

593

00:30:12,000 --> 00:30:16,000

We need to like grind this meat up and just focus on the taste.

594

00:30:16,000 --> 00:30:18,000

It all sounds pretty straightforward.

595

00:30:18,000 --> 00:30:21,000

So, anyone for a minced rattlesnake?

596

00:30:21,000 --> 00:30:24,000

Apparently not Carrie.

597

00:30:28,000 --> 00:30:29,000

Yeah, I'm good.

598

00:30:31,000 --> 00:30:38,000

With no expert chef and no marinade, some of these exotic edibles might prove hard to swallow.

599

00:30:38,000 --> 00:30:39,000

Tori?

600

00:30:42,000 --> 00:30:46,000

You know, I find being blindfolded enhances the flavor of the meat.

601

00:30:46,000 --> 00:30:48,000

Is it better when it's all breaded and fried?

602

00:30:48,000 --> 00:30:52,000

Yeah, totally. The way he prepared it, you can really taste the difference in the meat.

603

00:30:52,000 --> 00:30:55,000

It masks the flavor. Right now, we're tasting just the meat,

604

00:30:55,000 --> 00:30:58,000

and it's pretty easy to distinguish between chicken and what's not.

605

00:30:58,000 --> 00:31:00,000

Spit bucket.

606

00:31:00,000 --> 00:31:04,000

Today, just eight of the 20 dishes are actually chicken.

607

00:31:04,000 --> 00:31:06,000

Ah, not chicken.

608

00:31:06,000 --> 00:31:07,000

This ain't chicken.

609

00:31:07,000 --> 00:31:08,000

Choo choo train.

610

00:31:08,000 --> 00:31:10,000

Choo choo train.

611

00:31:11,000 --> 00:31:12,000

Cool.

612

00:31:15,000 --> 00:31:17,000

That was definitely not chicken.

613

00:31:19,000 --> 00:31:21,000

Peacock. I think that was peacock.

614

00:31:24,000 --> 00:31:26,000

I want to cook that one a little longer.

615

00:31:26,000 --> 00:31:28,000

Okay, blindfold off.

616

00:31:30,000 --> 00:31:32,000

Wow, that was an experience.

617

00:31:32,000 --> 00:31:34,000

Look at all the different colors.

618

00:31:35,000 --> 00:31:39,000

It's my first barbecue with the spit buckets for sure. Are you ready for the results?

619

00:31:39,000 --> 00:31:40,000

Yeah.

620

00:31:40,000 --> 00:31:43,000

Okay, Tori, you got 18 out of 20, and Grant, you got 19 out of 20,

621

00:31:43,000 --> 00:31:45,000

which makes the Smith busted.

622

00:31:45,000 --> 00:31:46,000

Totally busted.

623

00:31:46,000 --> 00:31:48,000

I mean, with this test, without all that seasoning,

624

00:31:48,000 --> 00:31:51,000

it was so easy to tell the difference between chicken and what wasn't chicken.

625

00:31:51,000 --> 00:31:53,000

Yeah, I mean, it was really, really clear.

626

00:31:53,000 --> 00:31:57,000

There are some things that immediately, I was like, nope, not chicken.

627

00:31:57,000 --> 00:31:58,000

You're the funniest part of it.

628

00:31:58,000 --> 00:32:02,000

I threw an extra one in there that I've never heard as taste like chicken,

629

00:32:02,000 --> 00:32:04,000

and it's the one that both of you identified as chicken.

630

00:32:04,000 --> 00:32:05,000

Four.

631

00:32:05,000 --> 00:32:06,000

No way.

632

00:32:06,000 --> 00:32:07,000

Crazy, right?

633

00:32:07,000 --> 00:32:08,000

Yeah.

634

00:32:08,000 --> 00:32:10,000

All right, well, this myth is busted.

635

00:32:10,000 --> 00:32:11,000

Totally busted.