

ACT 4

VIDEO	AUDIO
<p>KITCHEN CENTER</p> <p>GFX/L3: SPONSORED BY WAYFAIR (3 SECONDS)</p> <p>PROP: IMMERSION BLENDER WITH CUPS, DUTCH OVEN, PRODUCE (STRAWBERRIES, BANANAS, BLUEBERRIES, ONIONS, CARROTS)</p>	<p>JEFF:</p> <p>WELCOME BACK!</p> <p>WE'RE ALL ABOUT CHECKIN' OFF THAT WISHLIST TODAY, SO KATIE'S GOT THREE KITCHEN ITEMS GREAT TO ADD TO YOUR ARSENAL AND CAN SATISFY ANY PRICE POINT!</p> <p>KATIE, FOR THOSE WHO WANT TO "BALL ON A BUDGET" AND SPEND UNDER 50 DOLLARS, WHAT'S FIRST?</p> <p>KATIE:</p> <p>IF YOU WANT TO GET THE MOST BANG FOR YOUR BUCK, A HANDHELD BLENDER IS ONE OF OUR FAVORITE ITEMS HERE AT THE KITCHEN.</p> <ul style="list-style-type: none"> ● YOU CAN MAKE CUSTOM SAUCES, SMOOTHIES, AND SOUPS RIGHT IN THE POT. ● CAN DO ALMOST ANYTHING A BLENDER CAN AND IT'S A GREAT WAY TO SAVE SPACE. <p>GZ, I KNOW YOU'VE SAID HOW MUCH YOU LOVE IMMERSION BLENDERS AND THEIR VERSATILITY.</p> <p><i>(HOSTS REACT & AD-LIB TO IMMERSION BLENDER)</i></p> <p>JEFF:</p>

PROP: WAYFAIR CHARCOAL SMOKER
WITH CHARCOAL AND WOOD CHIPS

ALRIGHT KATIE, FOR THOSE WHO WANT A SMALL SPLURGE AND TO SPEND LESS THAN 150 DOLLARS, WHAT DO YOU HAVE?

KATIE:

THIS NEXT GADGET IS REALLY COOL!

IF YOU'RE LOOKING TO LEVEL UP YOUR OUTDOOR COOKING WHILE ALSO ADDING THAT EXTRA UMPH TO YOUR NEXT DINNER PARTY, TRY A CHARCOAL SMOKER!

- YOU CAN COOK ANYTHING YOU WOULD NORMALLY COOK ON A GRILL, BUT BECAUSE SMOKERS COOK AT A LOWER TEMPERATURE, IT ALLOWS THE SMOKE TO INFUSE TONS OF FLAVOR INTO WHAT YOU'RE COOKING.
- YOU CAN MAKE YOUR OWN SMOKED SALTS, CHEESES, FRUITS AND VEGETABLES.

(HOSTS AD-LIB REACT)

JEFF:

LAST, BUT NOT LEAST, WE HAVE SOMETHING FUN FOR EVERYONE AND UNDER 200 DOLLARS.

WHAT'S OUR LAST ITEM?

KATIE:

I SAY 'TREAT YOURSELF' WITH A DEEP

The Kitchen
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<p>PROP: DELONGHI DEEP FRYER</p>	<p>FRYER!</p> <p>I LOVE USING A DEEP FRYER INSTEAD OF A POT BECAUSE CLEAN UP CAN BE SUCH A HASSLE.</p> <p>WITH THIS ONE, I CAN USE THE SPOUT TO DRAIN MY OIL AFTER ITS COOLED DOWN, AND IT ALSO TELLS ME WHEN IT'S TIME TO CHANGE THE OIL.</p> <p><i>(BRANDED SHOT OF DEEP FRYER)</i></p> <p>YOU CAN MAKE EVERYTHING FROM FRENCH FRIES, TO ONION RINGS, BUT TODAY I'M MAKING A FRIED RAVIOLI!</p> <p><i>(KLB DEMO, JM SOUS)</i></p> <p><i>(TBD TASTE AND COMMENT)</i></p> <p>TBD: WHEN WE COME BACK, THE SANDWICH KING IS TAKING THE STAGE AND COOKING ONE BIG BEAUTIFUL SANDWICH!</p> <p>STICK AROUND.</p>