

DESERT DIAMOND CASINO
SAHUARITA



IRON CHEF TUCSON

Culinary EXPERIENCE

2025 EVENT GUIDE

SATURDAY, JULY 25, 2025

PRESENTED BY



PERONI
NASTRO
AZZURRO



Bashas'



DESERT DIAMOND ENTERTAINMENT

LIVE IN THE DIAMOND CENTER
GET YOUR TICKETS AT THE REWARDS CENTER OR ONLINE AT ETIX.COM



AUG. 1 | SHOW 8PM



SEPT. 6 | SHOW 8PM



SEPT. 12 | SHOW 8PM



SEPT. 27 | SHOW 8PM

UPCOMING THIRSTY THURSDAYS TRIBUTE CONCERT SERIES

FREESHOWS | \$4 BEER SPECIALS

GEORGE MICHAEL'S REBORN
A TRIBUTE TO GEORGE MICHAEL
AUG. 14 | SHOW 8PM

HOT STUFF
A TRIBUTE TO DONNA SUMMER
AUG. 28 | SHOW 8PM

DIRT ROAD
JASON ALDEAN TRIBUTE
SEP. 11 | SHOW 8PM

4 LADS FROM LIVERPOOL
THE BEATLES TRIBUTE
SEP. 25 | SHOW 8PM



DESERT DIAMOND CASINO

SAHUARITA

LIVE the DIAMOND LIFE

An Enterprise of the Tohono O'odham Nation. Must be 21 to enter casino.
Entertainmentsubjecttochangeorcancellationwithoutpriornotice.





IRON CHEF

TUCSON

Culinary **EXPERIENCE**

BROUGHT TO YOU BY



A R I Z O N A

LOTUS

C O R P .

94.9 MIXfm
The Most Music For Your Workday

ROCK 102.1
KFWA
Tucson's Rock Station

96.1 KLPX
#1 For Classic Rock

93.3
HANK FM
Tucson's Real Country

ESPN
TUCSON
(1490 AM)
(94.9 HD-4)

WELCOME TO THE 2025 IRON CHEF TUCSON

PRESENTED BY BLUE MOON & PERONI!

Iron Chef Tucson began in 2007 and is back again for the 16th year, featuring two fierce competitors. 2024 winner Anthony Domgoole of Obon Sushi Bar & Ramen and competitor McKenzie O'Leary from Tanque Verde Ranch, are battling for the title of 2025 Iron Chef Tucson!

THE CHEFS WILL BATTLE IN MATCHING KITCHENS
WHICH WILL INCLUDE:

- Cookware supplied by Arizona Restaurant Supply
- Ingredients and pantry items supplied by Bashas'

EACH CHEF MUST FOLLOW THE RULES OF THE COMPETITION. THE
RULES ARE:

1. Each competitor must create 4 dishes using the Secret Ingredient. In addition, 1 of the 4 dishes must include Blue Moon.
2. The dishes can be any mixture of appetizers, salad, soup, main entrée and/or dessert.
- 3.No pre-made sauces, garnishes, or ingredients are allowed.
4. The dishes, with garnish, must be finished within the hour.

AFTER THE HOUR ENDS & THE DISHES ARE PRESENTED TO THE JUDGES, THE CHEFS WILL BE JUDGED BASED ON PRESENTATION, TASTE, CREATIVITY, AND BEST USE OF THE SECRET INGREDIENT.

POINT BREAKDOWN

Presentation/Visual Appeal (10 points): Should look like a dish that would be served in a restaurant, with garnish and no mess.

Taste (10 points): Judges will sample and judge based on the complexity of ingredients and overall flavor.

Creativity (10 points): Judges will sample and judge based on the originality of the dish and the type of ingredients.

CONTINUED...

Use of the Secret Ingredient (10 points): Judges will sample and judge based on the amount of the Secret Ingredient used and how it was used

Use of Blue Moon (10 points): Judges will sample and judge based on the amount of Blue Moon used and how the ingredient was used.

Create Four Dishes (10 points): Each competitor must create 4 dishes using the Secret Ingredient. In addition, 1 of the 4 dishes must include Blue Moon.

COMPETITORS MAY LOSE POINTS FOR ANY OF THE FOLLOWING:

UNAUTHORIZED UTENSILS/FOOD IN KITCHEN (-3 POINTS)

Chefs can only use the utensils and food that Iron Chef Tucson supplies. The only exception is the two items from the approved list, which must be submitted in advance.

ADVANCE FOOD PREPARATION (-5 POINTS)

Chefs may not begin prep work of any type before the official start of the Iron Chef Competition.

EXCEEDING TIME LIMIT (-1 POINT PER MINUTE)

Chefs are to stop at the one-hour mark.

THE JUDGES' SCORES WILL BE ADDED, AND ANY PENALTIES WILL BE SUBTRACTED. THE FINAL SCORE WILL BE AN AVERAGE OF THE THREE JUDGES' SCORES, AND THE CHEF WITH THE MOST POINTS WILL BE DECLARED IRON CHEF TUCSON 2024.

IRON CHEF TUCSON IS PRESENTED BY BLUE MOON & PERONI.

SPONSORED IN PART BY:

WHISKEY DEL BAC, DESERT DIAMOND CASINO, BASHAS', ARIZONA APPLIANCE & HOME, AFFINITY KITCHENS, ARIZONA RESTAURANT SUPPLY, AND COMMUNITY FOOD BANK

Bashas'

Proud Sponsor of the 2025 Iron Chef Tucson Culinary Experience



Chefs & foodies alike can stock up & save
on the best in freshness at Bashas'!

Visit Our Tucson Locations Today!

Oracle Rd. & Golder Ranch Rd.

Sunrise Dr. & Kolb Rd. Cortaro

Farms Rd. & Thornydale Rd. Camp

Lowell Dr. & Swan Rd. La Cholla

Blvd. & River Rd.

A SPECIAL THANK YOU TO OUR CULINARY EXPERIENCE PARTICIPANTS

**Affinity Kitchen
Amelia's Kitchen
Arizona Appliance and Home
Arizona Restaurant Supply
Basha's
Blue Moon
Community Food Bank
Desert Diamond Casino
Eegee's
Dirty T Tamarindo
Fudge Escape LLC
Gap Ministries
Jeremiah's Italian Ice
Le Buzz
Obon Sushi Bar & Ramen
Peroni
Ray Ray's Sonoran Tea
Red Tacos & More LLC
Redbird Scratch Kitchen + Bar
Savaya Coffee Market
Superior Water Treatment
Tanque Verde Ranch
The Tie Kitchen
Whiskey Del Bac
Wholesum Family Farms**

IRON CHEF COMPETITORS



Obon

Sushi · Bar · Ramen

CHEF ANTHONY DROMGOOLE
2024 IRON CHEF

OBON SUSHI BAR & RAMEN

CHEF ANTHONY IS A YOUNG TUCSON KID THAT WORKS ALL OVER TOWN TRYING TO LEARN AS MUCH AS I CAN. RECENTLY TOOK OVER AS THE EXECUTIVE SUSHI CHEF OF OBON WHICH WAS THE PLACE I WAS MOLDED INTO A SUSHI CHEF. I HAVE BEEN COOKING FOR 11 YEARS BUT DOING SUSHI OFF AND ON FOR 7+ YEARS NOW. I HAVE WORKED UNDER SOME BIG NAMES IN TUCSON WHO HAVE TAUGHT ME A LOT, INCLUDING CHEF PAULO, CHEF JANOS, CHEF SCANNER, CHEF BRIAN SMITH, AND CHEF TANNER OF CORNET.



CHEF MCKENZIE O'LEARY
TANQUE VERDE RANCH

IN THE EXECUTIVE CHEF ROLE AT TANQUE VERDE RANCH CHEF O'LEARY SHOWCASES AUTHENTIC SONORAN TECHNIQUES AND DISHES THAT FEATURE LOCAL AND HERITAGE INGREDIENTS LIKE BEANS AND GRAINS FROM THE SONORAN DESERT. SINCE BEING AT THE RANCH O'LEARY HAS BEEN FEATURED ON THE POPULAR FOOD NETWORK SHOW CHOPPED, INTRODUCED CULINARY CLASSES TO THE PROPERTY, AND HAS ELEVATED THE CHEFS TABLE EXPERIENCE TO A NEW LEVEL.



TANQUE VERDE
EST RANCH 1888

SCHEDULE

CULINARY EXPERIENCE

1:00 PM-4:00 PM

DEMO SCHEDULE CHOLLA BALLROOM

1:30 - 1:50

SAVAYA COFFEE

KAFETTE- BREWING TURKISH COFFEE

2:15 - 2:35

DESERT DIAMOND CASINO

BEEF TENDERLOIN FABRICATION

SAHUARO BALLROOM

1:45 - 1:05

WHISKEY DEL BAC

WHISKEY 101

2:30 - 2:50

**CHEF JOHN HOHN OF GAP MINISTRIES & CHEF
PATTY ORDONEZ OF BAKING MAGIC SPOONS**

*IRON CHEF CHURROS WITH A WHISKEY DEL BAC-
INFUSED DULCE DE LECHE MOUSSE*

3:15 - 3:35

DESERT DIAMOND CASINO

SMALL BITES: SWEET & SAVORY

**IRON CHEF COMPETITION
MCKENZIE VS ANTHONY
BEGINS AT 5:00 PM**

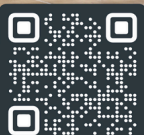


Arizona

APPLIANCE & HOME

APPLIANCES & MORE SINCE 1944

PHOENIX // SCOTTSDALE // TUCSON



[ARIZONAAPPLIANCEANDHOME.COM](https://www.arizonaapplianceandhome.com)

SCAN THE QR CODE TO SHOP OUR PRODUCTS!

COMMENTATORS



RYAN CLARK

2025 IRON CHEF TUCSON COMMENTATOR

Ryan Clark has a wealth of experience in the food and beverage industry. He graduated top of his class at the Culinary Institute of America in Hyde Park, New York, and was named one of the Top Sixteen Junior Chefs in the U.S. by the American Culinary Foundation. Clark has been nominated for Tucson Weekly's Best Chef and holds the rare distinction of being named Iron Chef Tucson for three consecutive years. Chef Clark has also been nominated by Food and Wine Magazine as one of the Best New Chefs in the Southwest. He's a certified Executive Chef and member of the American Culinary Federation. Chef Clark is the author of Modern Southwest Cooking, a cookbook that showcases his passion for regional cooking and local ingredients.

In the fall of 2024, Chef Clark took on a new venture as the Executive Chef at Loews Ventana Canyon Resort, a luxurious destination set in Tucson's stunning Sonoran Desert. There, he leads the culinary team at one of the region's most scenic and adventurous resort properties, offering everything from nature trails to championship golf courses and world-class cuisine

COMMENTATORS



GARY W HICKEY

2024 IRON CHEF TUCSON COMMENTATOR

As the chef-partner of Flores Concepts and Si Charro Restaurants since 2015, Chef Gary likes to use ingredients native to Tucson & the Sonoran Desert, priding himself on knowing who is providing each ingredient. He worked at a handful of Tucson restaurants through the 1990s, including Metropolitan Grill, City Grill and McMahon's Prime Steakhouse. He then left Tucson, going to work for P.F. Chang's, traveling throughout the west opening restaurants. In 2009, he returned to McMahon's as front of the house and bar manager. A few years later, he moved up to general manager and when the chef left, he added executive chef to his plate.



AFFINITY KITCHENS®



2840 E Skyline Dr #110 • Tucson, AZ

[affinitykitchens.com](https://www.affinitykitchens.com) (520) 526-1778

JUDGES

MARIA MAZON BOCA TACOS Y TEQUILA

Chef Maria Mazon is the Executive Chef and Owner of BOCA Tacos y Tequila, as well as the owner of Sona Tortillas. Born in Tucson but raised in Navojoa, Mexico, her cuisine is inspired by both sides of her borderland home.



Maria has built a reputation for channeling her creativity into world-renowned artistic, original tacos and salsas using the unique flavors of the Sonoran Desert.

Her welcoming personality and relatable nature have earned her status as a pillar in her community. Maria makes everyone feel comfortable, cared for, supported, and appreciated whether you are dining in her restaurant or enjoying a meal in her home.

Chef Maria has competed on Bravo's Top Chef and on the Food Network's Chopped. She has been featured on the Cooking Channel, Travel Channel, and Tastemade, and been written about in The New York Times, National Geographic, USA Today, Washington Post, and Travel & Leisure.

In 2020 and 2022, Maria was honored as a James Beard Award semi-finalist for Best Chef in the Southwest Region. When she is not cooking, Maria enjoys boxing, leatherworking, and spending time with her son and two dogs.

JUDGES (CONTINUED)



JAN OSIPOWICZ

DESERT DIAMOND CASINO

The Executive Chef over all 3 Desert Diamond Casinos. Chef Yan's culinary journey began with top honors at the Culinary Art and Food Technology School in Krakow, Poland. With a wealth of experience that includes working alongside Master Chefs at historic locations like the Royal Castle in Krakow and serving as a sous chef in Vienna, he has continued to refine his craft through various prestigious positions and ongoing education. His commitment to quality and tradition, combined with a passion for innovation, makes him a standout figure in the culinary world.

JUDGES



JACKIE TRAN

TUCSON FOODIE

Jackie Tran is a Tucson-based food writer, photographer, and editor for Tucson Foodie. His work has also appeared in publications such as Bon Appétit, National Geographic, and the New York Times.



**THANK YOU
TO ALL OF OUR
PARTICIPANTS,
COMMENTATORS,
AND
JUDGES!**

A **R** **S**
RIZONA
RESTAURANT
SUPPLY, INC.

6077 N. Travel Center Drive
Tucson AZ 85741
520-622-4946

Full Service Supplier

Design
Smallwares
Heavy Equipment
Installation

Open to the Public



CAMBRO



Chefmaster[®]



PREVIOUS IRON CHEF TUCSON WINNERS

2007:

JONATHAN LANDEEN OF JONATHAN'S CORK VS. ALBERT HALL OF ACACIA
WINNER: CHEF ALBERT HALL
SECRET INGREDIENT: DUCK

2008:

MICHAEL C. BROWN OF METROPOLITAN GRILL VS. ALBERT HALL OF
ACACIA
WINNER: CHEF ALBERT HALL
SECRET INGREDIENT: WHITE ASPARAGUS

2009:

ALBERT HALL OF ACACIA VS. RAMIRO SCAVO OF MARKET RESTAURANT
GROUP
WINNER: CHEF RAMIRO SCAVO
SECRET INGREDIENT: BISON

2010:

RAMIRO SCAVO OF MARKET RESTAURANT GROUP VS. MICIAH BEARD OF
BOB'S STEAK AND CHOP HOUSE
WINNER: CHEF MICIAH BEARD
SECRET INGREDIENT: BRATWURST

2011:

STEVEN SCHULTZ OF RED SKY INSIDE LUNA BELLA VS. RYAN CLARK OF
LODGE ON THE DESERT
WINNER: CHEF RYAN CLARK
SECRET INGREDIENT: MANGO

2012:

RYAN CLARK OF LODGE ON THE DESERT VS. ALLEN YAP OF OM MODERN
ASIAN KITCHEN
WINNER: CHEF RYAN CLARK
SECRET INGREDIENT: CHILEAN SEA BASS

2013:

RYAN CLARK OF LODGE ON THE DESERT VS. DAVID FERRARA OF FIRE &
SPICE AT SHERATON TUCSON
WINNER: CHEF RYAN CLARK
SECRET INGREDIENT: NEW ZEALAND LAMB

2014:

MICHAEL BUJOLD OF DESERT DIAMOND CASINO VS. JOHN HOHN FROM
BOB'S STEAK & CHOPHOUSE
WINNER: CHEF JOHN HOHN
SECRET INGREDIENT: FONTINA, PARMESAN, OR CHEDDAR CHEESE

CONTINUED..

2015:

JOHN HOHN FROM GRINGO'S GRILL VS. DANNY PEREZ FROM JW
MARRIOTT
STAR PASS
WINNER: CHEF DANNY PEREZ
SECRET INGREDIENT: BACON

2016:

DANNY PEREZ OF JW MARRIOTT STAR PASS VS. JAVIER CASTROOF
CASINO DEL SOL
WINNER: CHEF DANNY PEREZ
SECRET INGREDIENT: CHOCOLATE

2017:

TRAVIS PETERS OF THE PARISH VS. MICHAEL ELEFANTEOF MAMA
LOUISA'S
WINNER: CHEF TRAVIS PETERS
SECRET INGREDIENT: PEACHES

2018:

TRAVIS PETERS OF THE PARISH VS. BRIAN SMITH OF MAYNARD'S
MARKET & KITCHEN
WINNER: CHEF BRIAN SMITH
SECRET INGREDIENT: PORK BELLY

2019:

WENDY GAUTHIEROF CHEF CHIC VS. BRIAN SMITH OF MAYNARD'S
MARKET
& KITCHEN
WINNER: CHEF WENDY GAUTHIER
SECRET INGREDIENT: OCTOPUS

2020-2021:

NO COMPETITIONS DUE TO COVID-19

2022:

WENDY GAUTHIEROF CHEF CHIC VS. KENNETH FOY OF DANTE'SFIRE
WINNER: KENNETH FOY
SECRET INGREDIENT: CHERRY

2023:

DEVON SANNER OF ZIO PEPPE VS. KENNETH FOY OF DANTE'SFIRE
WINNER: KENNETH FOY
SECRET INGREDIENT: PEANUT BUTTER

2024:

CHEF ANTHONY DROMGOOLE OF OBON VS. KENNETH FOY OF
DANTE'SFIRE
WINNER: ANTHONY DROMGOOLE
SECRET INGREDIENT: PICKLES

BIRRIA TACOS WITH CONSOMMÉ

TENDER TACOS WITH A SAVORY SPICE



SCAN FOR
RECIPE &
INSTRUCTIONS



SUMMER'S
GOT A
BITE



IRON CHEF
TUCSON
Culinary EXPERIENCE

CELEBRATE RESPONSIBLY

©2025 BLUE MOON BREWING COMPANY, GOLDEN, CO., ALL RIGHTS RESERVED



FIERY GOCHUJANG NOODLES

SAUCY NOODLES WITH A ZESTY KICK

Ingredients

- 1 package Instant Ramen Noodles (discard seasoning packet)
- 1 tablespoon + 1 teaspoon toasted sesame oil
- 2 tablespoons butter, melted
- 1 teaspoon garlic, minced
- 1 teaspoon ginger, minced
- 1 tablespoon gochujang paste
- 1 tablespoon gochugaru (dried Korean chili flakes)
- 1 tablespoon crunchy chili oil
- 1 teaspoon soy sauce
- 1 teaspoon rice wine vinegar
- 1 teaspoon agave
- 2 scallion greens, thinly sliced for garnish
- Toasted sesame seeds

Preparation

Cook the instant ramen noodles according to the package instructions. Toss with 1 teaspoon toasted sesame oil and set aside.

Heat a small sauté pan over medium low heat until hot. Add remaining toasted sesame oil, butter, garlic, and ginger to pan and heat until fragrant, about 1 minute. Then add the gochujang paste, gochugaru, crunchy chili oil, soy sauce, rice wine vinegar, and agave. Heat for 1 minute, stirring to incorporate. Turn off heat.

Stir ramen noodles into the gochujang sauce using the residual heat from the pan to slowly warm the noodles through. Serve in a bowl and top with scallion greens and toasted sesame seeds.

For an added kick, garnish with more gochugaru and crunchy chili oil!

Total time: 15 minutes

Makes: 1 serving

FRUIT SKEWERS WITH CHILI SAUCE



SWEET MELON MEETS TANGY CITRUS HEAT

Ingredients

- Half a cantaloupe, peeled
- Half a small watermelon, peeled
- 1 pineapple, peeled
- 2 mangoes, peeled
- Bamboo skewers
- 3 limes
- Tajín

Preparation

To prepare the fruit, cut the melons, pineapple, and mangoes into 1½–2 inch chunks.

Take two skewers side by side and thread pieces of fruit onto them. The double skewer will help the fruit stay put. Continue this until all fruit pieces are skewered. Lay skewers flat on a platter or baking sheet in a single layer.

To garnish, cut limes into wedges and squeeze lime juice over skewers. Sprinkle on desired amount of Tajín.

Total time: 20 minutes

BIRRIA TACOS WITH CONSOMMÉ



Ingredients

For Birria

1 tablespoon vegetable oil, 1 white onion, 5 garlic cloves, 4 roma tomatoes, 4 jalapeños, 2 ancho chilis, 2 tablespoons cayenne powder, 2 tablespoons chipotle powder, 2 ounces guajillo paste, 2 tablespoons annatto seeds, 1 bay leaf 2 teaspoons cloves, 1 tablespoon Mexican oregano, 2 Ceylon cinnamon sticks, 1 tablespoon cumin seeds, 1 tablespoon coriander seeds, 2.5–3 pounds beef chuck, 3–4 cups beef broth

For Serving

Corn tortillas, Cotija cheese, ¼ cup chopped cilantro leaves and tender stems, ¼ cup thinly sliced red onion or pickled onion, Limes

Preparation

Season the steak on all sides with the Blackstone Steakhouse and Blackstone Blackened seasoning.

Pre-heat your Blackstone Griddle to medium-high heat and add a bit of olive oil. Cook the steak on each side for 3-4 minutes. Pro-Tip: Sear the edges for a minute each to get a full sear around the beef. Remove the steak from the heat and let rest for 5 minutes.

In a mixing bowl, add the glaze ingredients and whisk to dissolve the honey.

While the steak is resting, cook the onions for 2-3 minutes in the leftover beef fat and seasoning.

Cut the beef into large but bite sized chunks. Remove the fat if you like, then add the cut beef onto the griddle with the onions.

Pour over half of the glazing liquid and toss to evenly coat. Cook for 1 minute and then add the remaining glazing liquid over the top and toss. Cook for 1 more minute.

To serve, plate the beef family style and serve with tooth pick and an ice cold Blue Moon Belgian White®.

Serves: 4

WHISKEY

DEL BAC

AMERICAN SINGLE MALT

**SAMPLE ARIZONA'S PREMIERE
SONORAN WHISKEYS**

Classic American Single Malt Whiskey

Dorado American Single Malt Whiskey

Normandie American Single Malt Whiskey

Sentinel of the Desert Straight Rye

CAREFULLY HANDCRAFTED IN TUCSON, ARIZONA



IRON CHEF

TUCSON

Culinary **EXPERIENCE**

WWW.WHISKEYDELBAC.COM

PERONI

NASTRO
AZZURRO



PERONI ITALIAN BEER ICE

Ingredients

- 3 cups lemon syrup
- 1 cup Peroni Nastro Azzurro
- 3/4 cup lemon juice
- 1 lemon, zested
- 1/4 cup finely chopped fresh mint leaves
- 5 pounds crushed ice (about 6 ice trays)

Preparation

1. Combine the Peroni, syrup, lemon juice, lemon zest, and mint in a small pitcher. Place in the refrigerator to chill.
2. Shave the ice by placing 2 to 3 cups crushed ice at a time in a food processor and running the machine until the ice is finely shaved. Store shaved ice in a large resealable plastic bag in the freezer for up to 1 day.
3. Place 1 1/2 cups of crushed ice in a serving dish. Pour 3 to 4 tablespoons of the syrup mixture over the ice. Serve immediately.

FIND YOUR SLICE OF
**ITALIAN
SUMMER**

PERONI
NASTRO AZZURRO



SCAN* AND ENTER
KEYWORD: ARIZONA

YOU COULD WIN A
GOZNEY® PIZZA OVEN,
GRAZA® OLIVE OIL KIT
AND MORE



A PORTION OF THE PROCEEDS FROM THE
2025

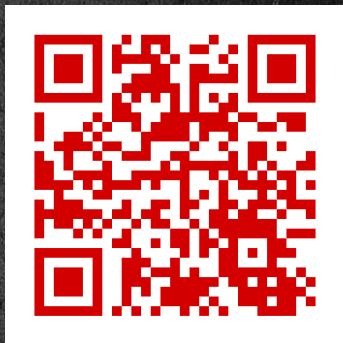
IRON CHEF TUCSON COMPETITION

BENEFITS THE COMMUNITY FOOD BANK



COMMUNITY
FOOD BANK
OF SOUTHERN ARIZONA





STAY UP TO DATE

**FOLLOW US
ON FACEBOOK**

@IRONCHEFTUCSON



**DON'T MISS
NEXT YEAR'S EVENT!**



IRON CHEF

TUCSON

Culinary EXPERIENCE

Thank You

