

DESERT DIAMOND CASINO
SAHUARITA



IRON CHEF TUCSON

Culinary EXPERIENCE

2026 EVENT GUIDE

SATURDAY, JULY 18, 2026

PRESENTED BY



PERONI
NASTRO
AZZURRO

DESERT DIAMOND ENTERTAINMENT

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**AUG. 23
SHOW 6PM**



**OCT. 2
SHOW 8PM**



**NOV. 13
SHOW 8PM**

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FREE SHOWS

STREET LOAF

A TRIBUTE TO MEATLOAF
AUG. 13 | SHOW 8PM

FUTURE PASSED

A TRIBUTE TO MOODY BLUES
AUG. 27 | SHOW 8PM

BLACK WATER

A TRIBUTE TO THE DOOBIE BROTHERS
SEPT. 10 | SHOW 8PM

HEART TO HEART

A TRIBUTE TO HEART
SEPT. 24 | SHOW 8PM



DESERT DIAMOND CASINO

SAHUARITA

LIVE the DIAMOND LIFE

An Enterprise of the Tohono O'odham Nation. Must be 21 to enter casino.
Entertainment subject to change or cancellation without prior notice.





IRON CHEF

TUCSON

Culinary **EXPERIENCE**

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WELCOME TO THE 2026 IRON CHEF TUCSON

PRESENTED BY BLUE MOON & PERONI!

Iron Chef Tucson began in 2007 and is back again for the 18th year, featuring two fierce competitors. Two time defending champion Chef Anthony Domgoole of Obon Sushi Bar & Ramen and competitor AJ Mortazavi from Barnyard Crafthouse and Eatery are battling for the title of 2026 Iron Chef Tucson!

THE CHEFS WILL BATTLE IN MATCHING KITCHENS WHICH WILL INCLUDE:

- Cookware supplied by Arizona Restaurant Supply

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...

IRON CHEF
TUCSON
Culinary **EXPERIENCE**



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 2026.**

**IRON CHEF TUCSON IS PRESENTED BY
BLUE MOON & PERONI.**

SPONSORED IN PART BY:

WHISKEY DEL BAC, DESERT DIAMOND CASINO,
ARIZONA APPLIANCE & HOME WITH LG,
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TACOS Y MARISCOS JALISCO

THE TIE KITCHEN

TRANSIT TEA

WHISKEY DEL BAC

WHOLESUM

IRON CHEF COMPETITORS

CHEF ANTHONY DROMGOOLE

2024 & 2025 IRON CHEF CHAMPION

OBON SUSHI BAR & RAMEN

CHEF ANTHONY IS A YOUNG TUCSON KID THAT WORKS ALL OVER TOWN TRYING TO LEARN AS MUCH AS I CAN. HE 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.



Obon
Sushi • Bar • Ramen



CHEF AJ MORTAZAVI

2026 IRON CHEF CHALLENGER

BARNYARD CRAFTHOUSE & EATERY

CHEF AJ MORTAZAVI DISCOVERED HIS PASSION FOR FOOD EARLY AND NOW SERVES AS EXECUTIVE CHEF OF BARNYARD CRAFTHOUSE AND EATERY. HIS CAREER HAS TAKEN HIM FROM TUCSON TO BOISE, SAN FRANCISCO, AND SAN DIEGO, WHERE HE DEVELOPED A LOVE FOR BBQ, LATIN, SPANISH, BAJA, AND RUSTIC MEXICAN CUISINE. AN AWARD-WINNING CHEF, AJ IS KNOWN FOR BOLD FLAVORS, CREATIVE PRESENTATIONS, AND MENUS THAT HIGHLIGHT LOCAL INGREDIENTS AND REGIONAL SPECIALTIES.



 **The Barnyard**
CRAFTHOUSE & EATERY



SCHEDULE

CULINARY EXPERIENCE 1-4

CHOLLA BALLROOM DEMO

1:30 - 1:50

DESERT DIAMOND CASINO –
AHI TUNA AGUACHILE
CHEF RENE SERMENO & CHEF CARLOS RIOS

2:15 - 2:35

GAP MINISTRIES –
B.Y.O.B.B. - Build Your Own Birria Bombs
& Quesabirria Pollo Tacos
CHEF JOHN HOHN

3:00 - 3:20

SAVAYA –
SIPHON COFFEE

SAGUARO BALLROOM DEMO

1:45 - 2:05

DESERT DIAMOND CASINO –
SUSHI & QUINOA CROQUETTES
CHEF SUE MELTON

2:30 - 2:50

WHISKEY DEL BAC



IRON CHEF COMPETITION
AJ vs ANTHONY
begins at 5pm





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2026
COMMENTATOR



CHEF

RYAN CLARK



Executive Chef, Loews Ventana Canyon Resort

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 is 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.



CHEF PROFILE

CHEF

MICHAEL ELEFANTE

Mama Louisa's

A Tucson native who literally grew up in the Mama Louisa's kitchen, Chef Michael Elefante has gone back to his roots and rejoined his family-owned restaurant, where for as far back as he can remember he was helping both his grandfather and father make pasta, pizza, and sauce.

In 2010, in order to gain more experience in the culinary world, Chef Elefante joined the culinary team at The Ritz-Carlton Dove Mountain. He moved up numerous ranks through many kitchens and most recently held the position of Chef de Partie at Cayton's Burger Bistro.

Chef Elefante is looking forward to modernizing the old-world traditions and cuisine of Mama Louisa's. When not in the kitchen, he can be found watching Food Network and spending time with his wife, daughter, and son.



CHEF GARY W. HICKEY

— 2026 —
JUDGE

Chef Gary Hickey is the Executive Chef-Partner of Flores Concepts and Si Charro Restaurants.

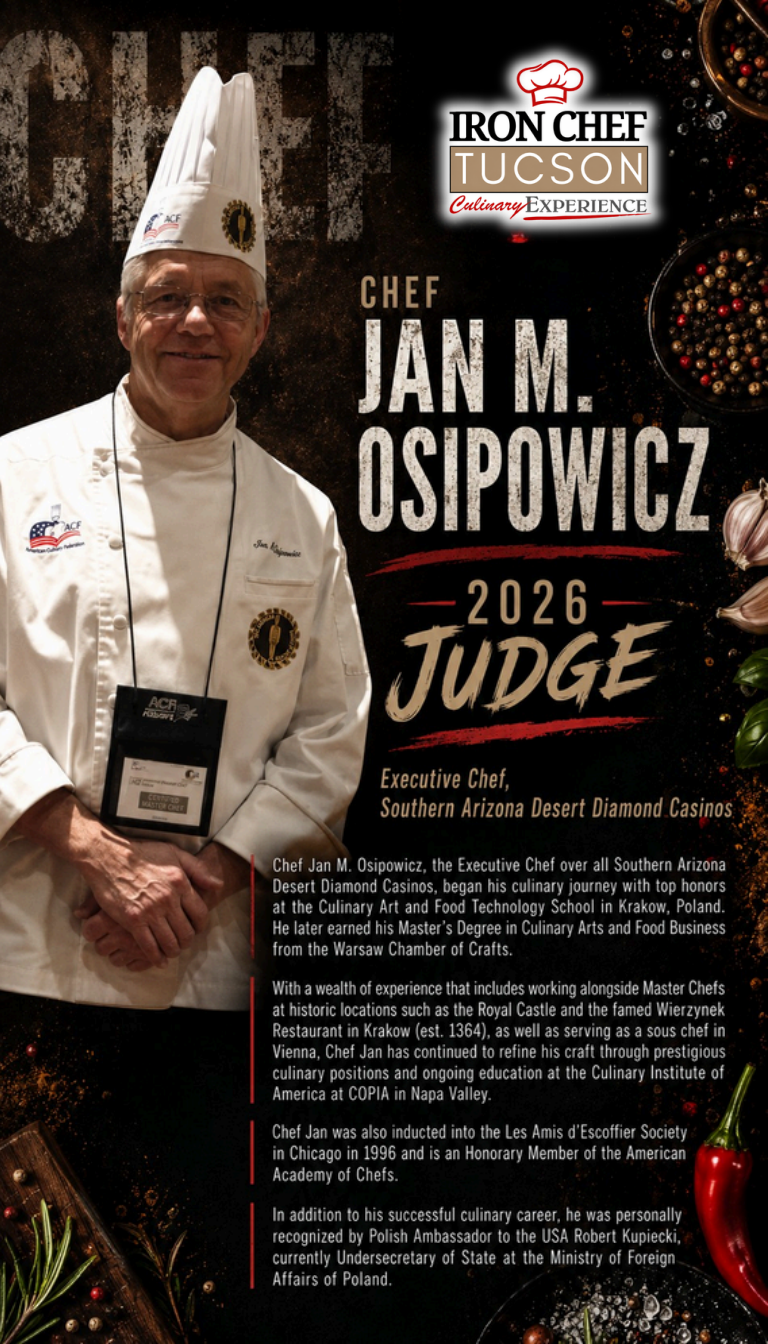
As the chef-partner of Flores Concepts and Si Charro Restaurants since 2015, Chef Gary likes to use ingredients native to Tucson & the Sonoran Desert, priding himself on knowing who is providing each ingredient.

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.




IRON CHEF
TUCSON
Culinary **EXPERIENCE**

CHEF
JAN M.
OSIPOWICZ

2026
JUDGE

*Executive Chef,
Southern Arizona Desert Diamond Casinos*

Chef Jan M. Osipowicz, the Executive Chef over all Southern Arizona Desert Diamond Casinos, began his culinary journey with top honors at the Culinary Art and Food Technology School in Krakow, Poland. He later earned his Master's Degree in Culinary Arts and Food Business from the Warsaw Chamber of Crafts.

With a wealth of experience that includes working alongside Master Chefs at historic locations such as the Royal Castle and the famed Wierzynek Restaurant in Krakow (est. 1364), as well as serving as a sous chef in Vienna, Chef Jan has continued to refine his craft through prestigious culinary positions and ongoing education at the Culinary Institute of America at COPIA in Napa Valley.

Chef Jan was also inducted into the Les Amis d'Escoffier Society in Chicago in 1996 and is an Honorary Member of the American Academy of Chefs.

In addition to his successful culinary career, he was personally recognized by Polish Ambassador to the USA Robert Kupiecki, currently Undersecretary of State at the Ministry of Foreign Affairs of Poland.



CHEF JACKIE TRAN

— 2026 —
JUDGE

*Tucson-based food writer, photographer,
culinary educator, and owner-chef of the
now-closed food truck Tran's Fats*

Jackie Tran is a Tucson-based food writer, photographer, culinary educator, and owner-chef of the now-closed food truck Tran's Fats. Although he is best known locally for his work for Tucson Foodie, his work has also appeared in publications such as Bon Appétit, National Geographic, and The New York Times.

An adventurous foodie, he enjoys culinary experiences ranging from seasonal omakase to sloppily devouring green chili patty melts in his car afterhours. His favorite foods include aguachile, garlic noodles, and leftover fried chicken illuminated by the fridge light. His favorite drinks include morning micheladas, fireside imperial stouts, candle-lit negroni, and grassy mezcales.

Outside of food, he also loves playing musical instruments, karaoke, Tetris, Super Smash Bros. Melee, and petting Addie's dog Spaghetti.

If you'd like to stalk him, visit his Instagram
[@jackie_tran_](#) or [jackietran.com](#).

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CAMBRO





IRON CHEF TUCSON WINNERS

2007–2015

2007

ALBERT HALL

Acacia

Secret Ingredient: Duck

2008

ALBERT HALL

Acacia

Secret Ingredient: White Asparagus

2009

RAMIRO SCAVO

Market Restaurant Group

Secret Ingredient: Bison

2010

MICIAH BEARD

Bob's Steak and Chop House

Secret Ingredient: Bratwurst

2011

RYAN CLARK

Lodge on the Desert

Secret Ingredient: Mango

2012

RYAN CLARK

Lodge on the Desert

Secret Ingredient: Chilean Sea Bass

2013

RYAN CLARK

Lodge on the Desert

Secret Ingredient: New Zealand Lamb

2014

JOHN HOHN

Bob's Steak & Chophouse

Secret Ingredient: Fontina, Parmesan, or Cheddar Cheese

2015

DANNY PEREZ

JW Marriott Starr Pass

Secret Ingredient: Bacon



IRON CHEF TUCSON WINNERS

2016–2025

2016

DANNY PEREZ

JW Marriott Starr Pass

Secret Ingredient: Chocolate

2017

TRAVIS PETERS

The Parish

Secret Ingredient: Peaches

2018

BRIAN SMITH

Maynards Market & Kitchen

Secret Ingredient: Pork Belly

2019

WENDY GAUTHIER

Chef Chic

Secret Ingredient: Octopus

★ **2020–2021** NO COMPETITIONS DUE TO COVID-19 ★

2022

KENNETH FOY

Dante's Fire

Secret Ingredient: Cherry

2023

KENNETH FOY

Dante's Fire

Secret Ingredient: Peanut Butter

2024

ANTHONY DROMGOOLE

OBON

Secret Ingredient: Pickles

2025

ANTHONY DROMGOOLE

OBON

Secret Ingredient: Andouille Sausage



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GAME DAY DONE RIGHT



BUFFALO CHICKEN QUESADILLAS

GAME DAY FLAVOR MEETS SOUTHWEST FLAIR

★ INGREDIENTS ★

- 2 cups finely diced cooked chicken
- 1/2 cup Frank's RedHot Buffalo Wings Hot Sauce
- 2 cups shredded Monterey Jack cheese
- 1/2 cup diced green onions
- 8 (8-inch) flour or corn tortillas
- Blue cheese dressing



★ PREPARATION ★

- 1 Toss chicken with Buffalo Wings Sauce in bowl.
- 2 Layer chicken mixture, cheese, and green onions on 4 tortillas, dividing evenly. Top each with second tortilla.
- 3 Cook about 3 to 5 minutes on an electric grill pan or barbecue grill until toasted and cheese melts. Cut into quarters to serve. Serve with blue cheese salad dressing and additional Buffalo Wing Sauce.



PREP TIME:
5 MINUTES



COOK TIME:
5 MINUTES



SERVINGS:
4



SPICY BEEF NOODLES

SUPER QUICK, SERIOUSLY DELICIOUS NOODLES WITH A SPICY KICK

★ INGREDIENTS ★

- 10.5-oz. medium egg noodles
- 1 tablespoon oil
- 16-oz. ground beef
- 2 garlic cloves, crushed
- 1 inch of ginger, peeled and grated
- 2 spring onions, finely sliced
- 1/2 cup stir-fry vegetables (baby corn, sugar snap peas, etc.)
- 3 tablespoons Frank's RedHot Original Cayenne Pepper Sauce
- 2 tablespoons light soy sauce
- 1 tablespoon rice wine vinegar
- 4 tablespoons crispy onions



★ PREPARATION ★

- 1 Start by cooking the noodles according to packet instructions.
- 2 Heat the oil in a large wok and place on a high heat. Add the ground beef, garlic, ginger and spring onions, and fry for 6-8 minutes or until the meat starts to brown. Add the stir-fry vegetables and cook for a further 2 minutes.
- 3 Add the cooked noodles to the wok and stir through with Frank's RedHot Original Sauce, light soy sauce and rice wine vinegar. Cook for a further 2 minutes.
- 4 Serve immediately with an extra drizzle of Frank's RedHot Original Sauce and a scatter of crispy onions.



PREP TIME:
15 MINUTES



COOK TIME:
20 MINUTES



SERVINGS:
4



DETROIT PEPPERONI PIZZA

A crispy base, cheese to the edges and fiery spice in every bite.

★ FOR THE DOUGH ★

- 250g bread flour
- 1 teaspoon dried yeast
- 1 teaspoon salt
- 1 cup lukewarm water
- 3 tablespoons Frank's RedHot® Original Cayenne Pepper Sauce
- 2 teaspoons olive oil (for dough)
- 2 teaspoons olive oil (for tray)
- 1 jalapeño, sliced

★ FOR THE SAUCE ★

- 1 can (about 14 oz.) crushed or diced tomatoes
- 1 teaspoon dried basil
- 1 teaspoon dried rosemary
- 1½ teaspoons dried garlic
- ¼ teaspoon dried chili flakes
- 1 teaspoon salt
- 2 teaspoons cracked black pepper
- 1 teaspoon crushed garlic
- ½ cup Frank's RedHot® Original Cayenne Pepper Sauce
- 2 cups water

★ TOPPINGS ★

- 4 cups Mozzarella
- 20 pepperoni slices
- ½ cup Parmesan
- 4 teaspoons honey
- 4 teaspoons Frank's RedHot® Original Cayenne Pepper Sauce

★ PREPARATION ★

THE DOUGH

1. Place sifted flour and salt into a food processor or mixing bowl.
2. Dissolve yeast in a little lukewarm water then stir in remaining water.
3. Make a well in the center of flour mixture, place the dissolved yeast mixture and oil into the well and gradually work the flour in from the sides.
4. Add the Frank's RedHot® sauce to the dough and mix.
5. Remove dough from bowl and knead by hand until smooth and elastic. If dough is too sticky, add 1 to 2 tablespoons of extra flour.
6. Place dough in heavily oiled Detroit pizza dish, cover with a damp cloth and leave to rise in a warm place until doubled in volume.

THE SAUCE

7. Empty all the ingredients into a pot and mix. Save half of the water to add in later.
8. Bring to heat (bubbling).
9. Simmer for approximately 1 hour adding water gradually.
10. Using an immersion blender, work the tomatoes into a sauce.

THE PIZZA

11. Pre-heat your oven to 475°F.
12. Spread the pizza dough to the edges of the pan so that it gets right into the corners.
13. Spread the cheese out right to the edges.
14. Top with pepperoni.
15. Cook for 18–22 minutes at 475°F.

FINAL TOUCHES

16. Remove from oven and move the pizza from the pan to a drying rack.
17. Top with two strips of warmed pizza sauce.
18. Sprinkle on a dash of honey and even more Frank's RedHot® sauce.



PREP TIME:
2 HOURS



COOK TIME:
20 MINUTES



SERVINGS:
4–6

WHISKEY

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SAMPLE ARIZONA'S PREMIERE SONORAN WHISKEYS

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IRON CHEF

TUCSON

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THE NAKED SONORAN

WHISKEY

DEL BAC
AMERICAN SINGLE MALT



◆ INGREDIENTS

- ☞ 30 ml Whiskey Del Bac Dorado
- ☞ 30 ml Aperol
- ☞ 30 ml Lillet Blanc
- ☞ 30 ml lemon juice

◆ INSTRUCTIONS

- ☞ Shake with ice, strain into cup

◆ GARNISH

- ☞ Lemon twist to garnish

Created by Dimetri Wilker



Orzo with Artichoke Pesto & Grilled Corn

A bright, summery pasta salad with grilled corn, artichoke pesto, cherry tomatoes and Parmesan.

INSPIRED BY GIADA AT HOME



INGREDIENTS

- Kosher salt
- 1 pound orzo pasta
- 2 ears corn (shucked and silks removed)
- 1 tablespoon extra-virgin olive oil
- 12 ounces frozen artichoke hearts (thawed, about 3 cups)
- 3/4 cup extra-virgin olive oil
- 1/2 cup walnut halves (toasted)
- 1/2 cup fresh oregano leaves
- 1/2 cup fresh flat-leaf parsley leaves
- 1/4 cup fresh lemon juice
- 1 clove garlic (smashed)
- Zest of 1 large lemon
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 cups cherry tomatoes (halved, about 28)
- 1 1/2 cups grated Parmesan
- Freshly ground black pepper



INSTRUCTIONS

1. This recipe originally appeared on Giada At Home. Episode: Go Fly a Kite.
2. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 to 10 minutes. Drain and place in a large serving bowl.
3. Place a grill pan over medium-high heat or preheat a gas or charcoal grill.
4. Brush the corn with the oil, using a pastry brush. Grill, turning frequently, until the corn is tender, about 10 minutes. Allow the corn to cool slightly. Remove the kernels with a large knife and add to the serving bowl.
5. For the pesto: In a food processor, combine 2 cups artichokes, oil, walnuts, oregano, parsley, lemon juice, garlic, lemon zest, salt and pepper. Blend, scraping down the sides of the bowl, as needed, until the mixture is thick and smooth.
6. Chop the remaining 1 cup artichoke hearts into 3/4-inch pieces and add to the serving bowl. Add the pesto, tomatoes and Parmesan. Toss until all the ingredients are coated. Add salt and pepper to taste and serve.

Buon Appetito!





PERONI

COCKTAIL RECIPES

TWO REFRESHING ITALIAN-STYLE SERVES



PERONI SUNSET SPRITZ

INGREDIENTS



2 Ounces of
Fever-Tree Grapefruit Soda



1 Ounce of
Italian Bitter Aperitif



3 Ounces of Peroni

INSTRUCTIONS

Pour all ingredients into a
highball glass. Fill with ice.
Garnish with a grapefruit slice
and rosemary sprig.



PERONI LIMONE

INGREDIENTS



1.5 Ounces of Limoncello



4 Ounces of Lemonade



5.5 Ounces of Peroni

INSTRUCTIONS

Pour all ingredients into a
highball glass. Fill with ice.
Garnish with a lemon wheel.



BIRRA SUPERIORE.

Peroni

GUSTO ITALIANO.



A PORTION OF THE PROCEEDS FROM THE
2026

IRON CHEF TUCSON COMPETITION

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