



Steven Takes Iron Chef Competition With Two Uniquely Topped Rye Flour Crust Pizzas

Sunday, December 31, 2006

(Charlottesville, Virginia) – On Tuesday, December 26, a new culinary champion was crowned as Steven overpowered Jennifer and Christine to take the title for the third time in the history of the competition. The three siblings presented strong pizza offerings based on varied recipes and ingredients. Steven finished with 181 points, Jennifer with 171 points, and Christine with 168 points. A total of ten members from the Lange, Wiggins, Connolly, and Sowell families judged the competition this year.

The Wiggins and Connolly families traveled in from Richmond, VA to join the festivities, and the Sowell family traveled in from Alexandria, VA. All the guest judges arrived at Jennifer and Greg's house at about 3 pm in the afternoon on Tuesday, December 26. The first round of pizza was pulled from the ovens and presented to the judges around 4:30 pm, and the second round was presented around 5:00 pm. After the tasting and judging sessions were completed, representatives of the firm Biedermann and Connolly carefully calculated the votes. Both "raw" and "corrected" scores were tabulated for each pizza, and the results were announced. Congratulatory cheers were made as each winner received their honors. Through the process of elimination, the biggest roar occurred just after it was announced that Jennifer had finished Runner-up, as that revealed that Steven had taken the title of Iron Chef. Jennifer relinquished the Iron Chef jacket and helped Steven put it on, thus bringing closure to yet another year of the competition.

The much anticipated "Mattie's Choice Award" followed shortly afterwards, and went to Steven after a dramatic three round tasting course. Mattie first selected Steven's pizza from Group A, and then Jennifer's pizza from Group B. When it was apparent that a winner needed to be decided, slices of Steven's and Jennifer's pizzas were set on the floor for a head to head competition. Mattie charged forward and ate Steven's slice first, and then moved to Jennifer's slice. In the span of a few minutes Mattie solely consumed eight pieces of pizza! Some wonder if Mattie intentionally deliberated over her selection of a winner in order to taste extra slices, nonetheless, everyone was pleased that she did her duty in determining the winner.

The following are descriptions of the pizzas:

2006 Iron Chef – Steven (181 Points)

Pizza 3A: Pizza with Prosciutto, Onions and Greens

Ingredients: Rye Crust, Extra-Virgin Olive Oil, Salt and Pepper, Caramelized Onions, Kale, Garlic, Red Pepper, Fresh Mozzarella Cheese and Prosciutto.

Special Presentation: Trattoria Lange Pizza Box

Pizza 3B: Manchu Spiced Garlic Chicken Pizza

Ingredients: Rye Crust, Extra-Virgin Olive Oil, Salt and Pepper, Caramelized Onions in Brown Sugar and Apple Cider Vinegar, Chicken Breast sautéed in Hot Chili Sauce with Cilantro, Fresh Mozzarella Cheese, Swiss and Provolone Cheese, and Chopped Roma Tomatoes

Special Presentation: Trattoria Lange Pizza Box

2006 Runner-up – Jennifer (171 Points)

Pizza 2A: Spanish Pizza

Ingredients: Grandma Lange’s Famous Pizza Crust, Homemade Red Pizza Sauce, Roasted Red Peppers and Spicy Chorizo Sausage

Special Presentation: Color Coordinated Serving Plate

Pizza 2B: Mushroom, Scallion and Smoked Cheese Pizza

Ingredients: Grandma Lange’s Famous Pizza Crust, Sautéed Mushrooms and Scallions, Muenster Cheese, and Smoked Cheddar Cheese

Special Presentation: Color Coordinated Serving Plate

2006 Third Place – Christine (168 Points)

Pizza 1A: Classic Pepperoni

Special Presentation: Pizzeria Style

Pizza 1B: Sausage and Yellow Bell Pepper Pizza with Fresh Basil and Mozzarella Cheese

Ingredients: Mentioned Above

Special Presentation: Restaurant Style

Competition History:

Inspired by the famous Japanese TV cooking show, “Ryori no Testujin” or “Iron Chef”, the Lange family held the inaugural Iron Chef Competition in the year 2000. The competition was created as a means for bringing the family together over the holidays, and as a way to foster competition in the art of cooking. It is an ever-evolving competition between the three Lange siblings, Steven, Christine and Jennifer, and typically falls around the Christmas holiday.

Competition Results

- 2006 – Steven - Iron Chef Award - (181 pts.)
Steven – “Mattie’s Choice Award”
Jennifer – Runner-up – (171 pts.)
Christine – Third Place – (168 pts.)
- 2005 – Jennifer – Iron Chef Award - Crab Stuffed Mushrooms En Croute (143 pts.)
Steven – Runner-up – Porcini Mushroom Toasts (116 pts.)
Christine – Third Place – Hundred Corner Shrimp Balls with Apricot Dipping Sauce (115 pts.)
- 2004 – Steven – Iron Chef Award – Chocolate Cake with Sicilian Sabayon (232 pts.)
Jennifer – Runner-up – Birch de Noel Yule Log (213 pts.)
Christine– Third Place – Crushed-Peppermint Cheesecake (205 pts.)
- 2003 – “Bye Year” for Christine’s Wedding
- 2002 – Christine – Iron Chef Award – Beef Tenderloin with Port Wine Sauce (71 pts)
Jennifer – Iron Chef Award – French Onion Soup with Baguette Bread and Swiss cheese (71 pts)
Steven – Runner-up – Beef Olives on Bed of Zucchini and Yellow squash (64 pts)
- 2001 – Christine – Iron Chef Award – Beef Tenderloin with Wild Mushroom Sauce
Steven – Runner-up – Risotto with Lobster
Jennifer – Out of town
- 2000 – Steven – Iron Chef Award – Robust Chianti Beef Stew
Christine – Runner-up – Wild Mushroom Pasta
Jennifer – Did not compete

Overall Rankings for the Iron Chef Award

Chef	Iron Chef Award	Runner-up	Third Place	Points
Steven*	3	3	-	15
Christine	2	1	3	11
Jennifer	2	2	-	10

Iron Chef Award = 3 pts., Runner-up = 2 pts., Third Place = 1 pt.

* = Reigning Lange Iron Chef (2006)

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