

HotSummers

MARC SUMMERS, host of “Unwrapped,” on going behind the scenes, the mystery of marshmallows, and his favorite comfort food.

Q: Your show, “Unwrapped,” now in its sixth season, is hugely popular. What’s the secret of your success?

Marc: It seems to appeal to everyone—no matter what age they are. I think it has to do with the fascination people have about going behind the scenes.

Q: Any particularly memorable experiences on the show?

Marc: We did an episode about hot foods and there were some chocolates made with habanero peppers from Cowgirl Chocolates. Of course, I had to try them. So, I took a teeny bite and everything was fine for the first 15 seconds and then it was like a cartoon ... I felt like steam was going to come out of my ears and my eyes would pop out of my head.

Q: What’s ahead on the new season of “Unwrapped”?

Marc: We’re doing shows about sweet and salty things, camping food, comfort foods, and pies (everything from apple pies to pizza pies).

Q: You look at the origins of many types of candy on the show. What’s your favorite?

Marc: When I was growing up I loved Pearson’s Bun Bars—chocolate, peanuts, and marshmallow in the shape of a pie. I hadn’t seen or had them in 20 years. Then, we were doing a segment about retro candy and had on a woman from Hometown Favorites, a company that makes limited editions of old-fashioned candy. She gave me a box of goodies and when I opened it, son of a gun, there was a Bun Bar right on top! I freaked out right on camera.

Q: You’re producing a new show called “Dinner: Impossible.” Can you give us a taste of what to expect?



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Marc: Chef Robert Irvine, the star of the show, has cooked for royalty, presidents, and dignitaries. He’s amazing. On the show, he has to pull off amazing feats and has no idea what’s going to happen. On one episode, he has to re-create an authentic 18th-century meal; on another, he makes dinner for 150 passengers aboard a luxury locomotive. But he’s so good, it’s a challenge to stump him.

Q: What are some of the most surprising facts you’ve learned while hosting “Unwrapped”?

Marc: It’s pretty wild—many of the machines that are used to make candy bars are the same ones they’ve used since the very beginning, around the beginning of the last century. Also, there’s no mallow (a sweet, sticky substance from the mallow plant) in marshmallows anymore. They are mostly made from corn syrup, gelatin, and sugar.

Q: What’s your favorite comfort food?

Marc: Turkey. In our house, it’s not just for Thanksgiving. I am one of those people who make it year-round.

Sacha Cohen

TUNE IN

Watch Marc’s new special “Food Network Unwrapped 2” on March 19 at 10 pm ET/PT and “Dinner: Impossible” Wednesdays at 10:30 pm ET/PT.