Season 2 of NO PASSPORT REQUIRED with Marcus Samuelsson Explores the Food and Culture of America’s Immigrant Communities

Full Schedule and Episode Descriptions

CHEFS MARCUS AND VIVIAN: A TASTE OF WHAT'S NEXT
Friday, December 13, 8:30-9:00 p.m. ET
Chefs Vivian Howard and Marcus Samuelsson have been traveling around the country to better understand immigrant foodways. While in Los Angeles, the two chefs visit Grand Central Market to meet new friends that contribute to the richness of L.A.’s food scene. Vivian’s new series SOMEWHERE SOUTH premieres on PBS in 2020.

NO PASSPORT REQUIRED - Season 2 Preview
“Seattle” – Friday, December 13, 9:00-10:00 p.m. ET
Marcus explores Seattle’s thriving Filipino community, learning about their longstanding connection to the city and meeting young Filipino-American chefs who are bringing their passion to the city’s vibrant food scene. Along the way, he discovers how their cuisine combines the unique flavors of the island nation’s complex history, which includes Chinese, Spanish, Japanese and American influences. Come along as Marcus visits a variety of restaurants — from food trucks to a trendy speakeasy to cutting-edge fine dining establishments — and samples delicacies including chicken adobo, oyster ceviche, pork blood stew and a unique but tasty cheesecake made with purple yam.

“Los Angeles” – Monday, January 20, 9:00-10:00 p.m. ET - Season 2 Premiere
Marcus visits Los Angeles, where the largest Armenian community outside of the homeland thrives in the foothills north of downtown L.A. Resilient and entrepreneurial, Armenians are scattered across the world, and Marcus meets Armenians from Russia, Lebanon, Syria, Ethiopia and Egypt. From lule kabob — the dish that holds the diaspora together — to Ghapama, pumpkin stuffed with apricots, rice, Aleppo peppers and other trimmings, Marcus learns what sets this diverse cuisine apart. Thousands of years old and full of tradition, food is a source of pride and cultural identity that has helped Armenians survive. Passed down from one generation to the next, traditional recipes are now being reinvented by young chefs, while a new generation is being introduced to the history and foodways of their grandparents.

“Houston” – Monday, January 27, 9:00-10:00 p.m. ET
Marcus goes to Houston, America’s most diverse city, to explore West African food. While many may be unfamiliar with Nigerian, Senegalese or Liberian cooking, West African foodways were brought to this country through slavery, and dishes like jollof rice and yams are the foundation
for soul food. From pepper soup to the iconic Nigerian suya — grilled meat skewers with peanut and other spices — Marcus learns about the big, bold tastes of this unique cuisine and meets innovative chefs who are pushing hard to bring the taste of West African food to mainstream America.

“Philadelphia” – Monday, February 3, 9:00-10:00 p.m. ET
Marcus is embraced by the Italian American community in Philadelphia, where strolling down its famous 9th Street feels like walking back in time. Cooking with chefs and restaurant owners, he discovers that Italian food is deeply rooted in traditional craftsmanship and methods passed down for generations. Proud of their heritage and culture, chefs tell stories of their ancestors, who overcame adversity and founded family businesses that have lasted for decades, even centuries. Baked into the lasagna, Neapolitan pizza, veal parmesan and pasta dishes is the concept of “la famiglia,” where everyone comes together around a table to enjoy food and share experiences. New chefs find a way to honor the past but gently push the boundaries by focusing on regional cuisine, exciting American palates to the possibilities of what Italian food can be.

“Las Vegas” – Monday, February 10, 9:00-10:00 p.m. ET
From the city’s famed Strip, with its neon-lit casinos, to modest shopping malls, Marcus explores the deep-rooted Chinese community in Las Vegas and samples their surprising diverse food traditions. With the help of chefs from many of the various regions of China, he learns how to make hand-pulled noodles and Peking duck, tastes regional favorites like Toothpick Lamb and Mongolian hotpot, and enjoys a Taiwanese breakfast feast of xiao long bao, beef noodle soup and oyster pancakes. Marcus also investigates the traditions of herbal medicine and teas, watches local musicians play traditional instruments, and meets with the newest wave of young Chinese American chefs who are transforming their parents’ cuisine into something fresh and uniquely their own.

“Boston” – Monday, February 17, 9:00-10:00 p.m. ET
Marcus visits the greater Boston area to learn more about the Portuguese, Brazilian, and Cape Verdean diasporas that have made this bustling port city their home. These three distinct Portuguese-speaking communities — comprised of over a million people in Massachusetts — reflect the reach of a once-mighty empire, stretching from islands in the mid-Atlantic and off the coast of West Africa to South America. While learning about this often painful history, Marcus tastes the food of the chefs who are continuing and transforming these traditions — sampling Portuguese chowder with halibut on a fishing boat, visiting a Portuguese marketplace where he tastes the dried cod known as bacalhau, learning the history of the Afro-Brazilian martial art capoeira over açai bowls, tasting Cape Verdean specialties like cachupa and jagacida, and, of course, heading to a churrascaria for lots and lots of meat.

A series of events will bring the featured cuisines to audiences in each city through recipes, behind-the-scenes photos and exclusive digital content on EATER.com and PBS.org, and through local outreach by PBS member stations and Eater’s local city platforms.

NO PASSPORT REQUIRED is executive produced by Marty Moe, Chad Mumm, Amanda Kludt, Jim Bankoff, Joanna Forscher and Marcus Samuelsson for Vox Media Studios. Sonia Chopra, Maureen Giannone Fitzgerald, and Max Heckman are co-executive producers for Eater and Vox Media Studios. Pamela A. Aguilar is the executive in charge for PBS. Funding for NO PASSPORT REQUIRED is provided by the Anne Ray Foundation, a Margaret A. Cargill Philanthropy.