

Hot Ones Script  
“Gordon Ramsay Critiques Hot Wings”  
Season 8, Episode 1  
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**SEAN**

Hey what's going on everybody, for First We Feast I'm Sean Evans and you're watching Hot One's. It's the show with hot questions and even hotter wings. It's a banner day in internet history as we open up season 8 with Gordon Ramsay. He's one of the world's most decorated and successful chefs with an empire that includes more than a dozen restaurants, countless best-selling cook books and seven hit TV shows - including MasterChef Junior which returns to Fox this February.

Gordon Ramsay, welcome to the show.

**GORDON RAMSAY**

Great to see you.

**SEAN**

So we started Hot Ones about four years ago and shortly after we put up our first episode we're bombarded with requests to get Gordon Ramsay on the show. And as the show has grown, so too has that albatross around our necks which has followed me from the internet, to the airport, to my family get-togethers - so this one is very much for the fans. I'm nervous in a good way but at the same time I feel like a weight has been lifted off my shoulders so I just wanted to say, thank you for coming in today.

**GORDON RAMSAY**

You're welcome good to see you, congrats by the way.

**SEAN**

Thank you.

**GORDON RAMSAY**

Uhh season 8, amazing. I have 4 kids; they're paying me to come on this. "Dad I want to see how good your palette is or how strong your palette is. You've got a big mouth, you shout and scream all day long but can you take a hot wing". So finally, under immense pressure from the family and a lot of supporters out there, I'm here.

**SEAN**

The world has pressured us into this room Gordon.

**GORDON RAMSAY**

That is it, if it all goes tits up after this it doesn't matter, we made the hot ones ok.

Intro plays...

**GORDON RAMSAY**

Ok so how long were these wings cooked for?

**SEAN**

Uh oh, I knew this was gonna happen. DAMN!

**GORDON RAMSAY**

Yeah, because it's a bit fucking over cooked.

**SEAN**

[Laughing]

**GORDON RAMSAY**

It's like eating a mouthful of fucking sand.

[First Sauce: The Classic Hot Sauce]

**GORDON RAMSAY**

A good wing, look at your arms

**SEAN**

That's a good wing right there

**GORDON RAMSAY**

Yeah yeah but it needs a bit of meat on there, this fucking thing is like a quail.

**SEAN**

[Laughing] So Gordon, as we mentioned in your intro, MasterChef junior comes back next month. One of your many shows that become a global phenomenon. When you think back and all the times you've been wowed by the raw talent of a child on that show, is there a story that stands out?

**GORDON RAMSAY**

Uhm, I think of some of the earlier kids now back on season 1, they're into their 18, 19 year olds. Alexander from season 1, uhm this guy is a prolific chef he's barely 19 years of age. And, for the last 5 years he's spent weekends and holidays in some of the most amazing restaurants across the world. So I say to them, no mom no dad no school teacher, you'll love me you'll hate me, it's gonna be the best football coach you ever met in your life. But, you'll come out of this a much better cook, and they do.

**SEAN**

What's been the most disturbing thing that you've ever seen unnoticed or uncared for at a restaurant on Kitchen Nightmares?

**GORDON RAMSAY**

That's a really good question. So..... I went into a refrigeration unit once and saw a tartar sauce three and a half years out of date. How fucking dumb must you be to use this tartar sauce that stank. To use a sauce that's festering, bubbling like something out of fucking Harry Potter – that was off 3 years ago.

Uhm, several Stuart Littles spotted in the corner of the kitchen. Yeah, big motherfuckers. They're like cats, I didn't know the owner had cats. They didn't, it was a fucking rat.

Yeah pretty shocking. From rats to mould to recently coming across a restaurant with plastic cheese over nachos, covered in mould. Do you have any idea how long cheese needs to sit in a fridge that's plastic cheese to get mould? Fucking years...years!

Onto the next sauce

**GORDON RAMSAY**

Hippy Dippy Green. What are they smoking when they come up with these names?

**SEAN**

Probably opium

**GORDON RAMSAY**

Opium.....hmmm ok.

**SEAN**

So the restaurant is notoriously difficult with these thin margins and then of course infinite space for human error. And then when you're a chef who's famous and has this large empire that goes across several continents, you end up being a target for the type of Yelper or Trip Advisor commenter that's like "This place is a total rip off, I could have made it for \$3". Can you explain in layman's terms the basic math behind how a \$25 cheeseburger might end up on a menu?

**GORDON RAMSAY**

I've seen chefs with Freaking gold leaf on the burger to get to the hundred-dollar mark. Which is a bit stupid really, because you don't go near your fucking burger with gold leaf...umm and why taint that flavour. So, \$25 burger it's all about the patty, the thickness, the blend. It depends on whether it's the chuck for the short rib, a great brioche bun and, how you layer that up with you know, all the trappings of a luxurious burger. (5:00)

**SEAN**

Is there a hidden cost in running a restaurant that most diners are unaware of?

**GORDON RAMSAY**

Yeah, that's called rent and labour costs - two big key factors in running a successful business. Landlords, they win either way so, the more successful you are the more rent they ask for. Uh, the less successful you are the more demanding they are for the rent. So, the great way of identifying a classy restaurant is being full on the Monday night. Friday, Saturday that'll take care of itself naturally. If you can fill it Monday, Tuesday, Wednesday you're 90% of the way there.

[Next sauce:]

**GORDON RAMSAY**

Fucking grapefruit in hot sauce, are you serious

**SEAN**

I know that you spent your early years studying classic French Technique.

**GORDON RAMSAY**

Yes

**SEAN**

Bouncing around restaurants in London and Paris working alongside some of the most influential chefs in the world. So with that in mind I want to bounce some of the people, some of the mentors that helped shape Gordon Ramsay into this battle-hardened perfectionist that we see today. I'm just curious what you learned about cooking, what you learned about business, maybe even what you learned about life from each one. We'll start with Marco Pierre White.

**GORDON RAMSAY**

Uhu, a fucking phenomenon, a nut buster, a ballbreaker. Super talented chef. If you thought my performance sometimes was shocking in the kitchen, that was a fucking Hollywood blockbuster right there. Oscar nominated Marco Pierre White, that guy had finesse. He could close his eyes and dress a plate beautifully...uhh and he could come out looking like a Gucci handbag, I mean stunning.

**SEAN**

How about Guy Savoy?

**GORDON RAMSAY**

Guy Savoy was amazing. It was like this perfect Frenchman that was yeah hard as fuck on the outside, and then you look at him it's the kind of guy that your grandma would take to the fucking bingo.

We had one and half days off a week. That half a day, if you took that half day you're fucked. So you had to be in there, no pay and showing willingness you know, to learn. And as an English cook in a French kitchen I'd bust my arse off twice as hard. Now, you know one of the best chefs living today and still a prominent figure.

**SEAN**

How about Joel Robuchon?

**GORDON RAMSAY**

Robuchon was a taskmaster combined with Marco, Tony Bourdain, Guy Savoy, Albert Roux all together and you've got Joel Robuchon.

Because you know, on the outside world it was this incredible, successful genius But behind the scenes, oh my god you know from raviolis flying over your head to fucking copper pans to... I used to see ducks flying from one end of the kitchen to the other thinking they just reborn their fucking wings. The only thing that was missing were the feathers. I remember him telling me that the best thing that ever happened to me was the shit that ran down my mother's leg when she gave birth to me. How do you get up in the morning and concentrate on work the next day on that one then? So for all those beautiful millennials and snowflakes out there trust me, the more you get pushed the thicker your skin, the thicker your skin trust me the higher you'll go.

[Next Sauce: Cheeba Gold]

**GORDON RAMSAY**

Cheeba Gold from where?

**SEAN**

Out of New Jersey.

**GORDON RAMSAY**

Right, Cheeba Gold.

**GORDON RAMSAY**

Do you mind if I sponsor the wings going forward, it's like pay for some fucking decent meat on the bones.

**SEAN**

That would be a dream come true for us.

**SEAN**

Trade emails, we'll trade emails.

**GORDON RAMSAY**

So that's nippy at the beginning it's like nip nip nip nip immediately. So it's not uhh, it's fine you know.

**SEAN**

Mm-hmm.

**GORDON RAMSAY**

It's not super-hot

**SEAN**

So with your many best-selling cookbooks then your how-to tutorials online, you've inspired a generation, maybe several, how to up their food game. But today we want to give a lesson to the spice lords. Can you break down the perfect Gordon Ramsay at-home burger and describe how to make it as much detail as possible?

**GORDON RAMSAY**

Yeah so for me it's about that blend. I would sixty ground beef, ten percent fat, blend that with ten percent chuck and then I would do almost like a luxurious fore rib in there. And then the last part somewhat lean. So a bit of a tri-tip in there in a way that it sort of holds that thing together so it's tight. The secret of a great burger is in the seasoning, and so too many people make the burger, but they don't season it properly. So, season this thing, chilli flakes, garlic powder, salt, pepper.

Severe seared strong caramelisation on top and then it's the basting. And so once you've caramelized that burger on top, don't worry about it still being raw inside, you baste. Because as you baste that the butter, it seeps through and becomes so much more richer. The fat caramelizes on top of the burger so the flavour layer's beautiful.

Brioche bun, beautifully toasted and then baked so not only is it toasted, but it holds substantially all those juices. The most important thing about a burger, let that thing rest before you bite into it. And that's what happens sometimes, they cook the burger they bite it immediately and it's "ah man it's pissing out" yeah let it rest, let it sit inside there. Uhm, and then stack it beautifully.

[Next Sauce:]

**GORDON RAMSAY**

So you made this one and it's out of fucking date. 2017, can't you afford sauce in fucking date?

**SEAN**

Uh oh, you know what these are just stage bottles.

**GORDON RAMSAY**

Oh that

**SEAN**

We're good

**GORDON RAMSAY**

Yeah, [coughs] bullshit

**SEAN**

[Laughing]

**GORDON RAMSAY**

Here we go. Soo, mm it's quite nice, I like that

**SEAN**

You do

**GORDON RAMSAY**

Yeah that's quite zesty. That's that's fruity, I like that.

**SEAN**

Smoked serrano's, some orange in there

**GORDON RAMSAY**

Yeah I mean I'm not too sure about apricot but.... that's nice.

**SEAN**

Big, big.

**GORDON RAMSAY**

That's good, that is good.

**SEAN**

Thank you very much.

**GORDON RAMSAY**

Now that's getting hotter.



**SEAN**

Yeah?

**GORDON RAMSAY**

Yeah, little bit is sort of uhm you know it's starting to move underneath the arm pits, im sweating.

**SEAN**

That's how we do it here Gordon.

**GORDON RAMSAY**

Yeah.

**SEAN**

Alright Gordon we have a recurring segment on our show called explain that gram where we do a deep dive on our guests Instagram, pull interesting pictures that need more context.

**GORDON RAMSAY**

Yes.

**SEAN**

I'll bust out the laptop, I'll show you the picture so you just tell me the bigger story. Does that sound good?

**GORDON RAMSAY**

Yes sir [coughs]

**SEAN**

how you feeling so far?

**GORDON RAMSAY**

I'm brilliant. Do you need to dive on peoples Instagram what's wrong with you? Does your girlfriend know that? [laughs]

**SEAN**

Ok Gordon first things first, do you remember this meeting of the minds courtside at the lakers game. You, David Beckham and Kobe Bryant?

**GORDON RAMSAY**

[Chuckles] Yeah, I got absolutely fucked there.

**SEAN**

Really?

**GORDON RAMSAY**

Yeah because five minutes prior to that I threw the first ball out of the Dodger stadium. The game was so fucking boring DB text me and says fancy basketball. So I went to the basketball, I got into such trouble because, you can't go from throwing the first pitch out then go and watch the basketball ten minutes later can you?

**SEAN**

Well you can!

**GORDON RAMSAY**

No, no not good. Soo uhm yes sat ringside there, it was the first time in my life 6ft 2" I felt like a short arse. It was fucking 7 ft tall. It's no longer down there it's like.. [Gordon looks up]  
SHIT!

So uhh, loved the game and yeah Kobe what an athlete jesus, incredible.

**SEAN**

Do you remember this lunch service at Downing Street with Tony Blair and Vladimir Putin?

**GORDON RAMSAY**

Yeah I mean quite honestly probably the first time as a chef I stood between two guys - customers - actually shat myself thinking, this could go off any minute.

[Both start laughing]

**GORDON RAMSAY**

Entering Downing Street getting pelted by - see their were supporters outside they were anti Putin, anti Blair - ever since that day I've never got involved in politics based on that lunch.

Can you imagine turning one of those leaders ill, based on a fucking bad oyster or a shit chicken wing. We didn't serve chicken wings there by the way, I did the most amazing paramos to sea bass with a compile tomato and a beautiful shellfish vinaigrette. And we finished with a bakewell tart so I remember the menu, you know, as if it was last week. Powerful lunch but, couldn't wait to get the fuck out of there.

[Both laugh]

[Next Sauce:]

**GORDON RAMSAY**

Yeah ok, that's hot now. Tingling everywhere.

**SEAN**

Yeah?

**GORDON RAMSAY**

Mmm

**SEAN**

In the back half here

**GORDON RAMSAY**

Mm-hmm yeah, yeah, ok.

**SEAN**

So we've talked a lot about your tangible accomplishments

**GORDON RAMSAY**

Yes.

**SEAN**

Michelin stars, TV ratings. Im curious about some of the more unusual highlights and lowlights from your life.

Of the following daredevil moments which was more intense. Hunting down a Burmese python, butchering a wild boar or tracking down puffins in Iceland?

**GORDON RAMSAY**

Uhm yeah, I'm gonna have to say tracking down puffins in Iceland. I mean don't forget this is how this country lived you know, for for for decades. That level of protein across those winter months is brutal. So uhm, sort of hanging of a 600 metre high cliff with a rope and a fucking net catching this furry bird to eat. I made this amazing dish, fuck that's hot that thing by the way, shit. It's starting to come through now what you laughing at?

[Takes a sip of milk]

Fuck! Yeah, need to take a big deep breath. So uh I made this amazing puffin salad, made this bread and proved it in this active volcano in Iceland. Dug the hole, stuck it in amongst these rocks, came back the next day and the fucking bread was nicked - someone stole it! So I'm still looking for that Viking that fucking amazing loaf of bread.. [Sean laughs] ..bastards.

[Next Sauce: Reaper Sauce]

**GORDON RAMSAY**

Oh yeah. Yeah mmm. Ok yeah that's moving

**SEAN**

Yeah

**GORDON RAMSAY**

Yeah, also it's just a little bit... it's not uhm [coughs] not good  
that one is it

**SEAN**

It's a tough one

**GORDON RAMSAY**

Yeah it's a tough one, also it's just...

**SEAN**

mm-hmm. So, when people have reached their peak in a profession -  
whether it's Kobe Bryant....

**GORDON RAMSAY**

Sorry I think that's uhh... I feel like that's burning a new ring on  
my fucking arse!

**SEAN**

[Laughing] You and I both Gordon

**GORDON RAMSAY**

Shit! Now I know what that song means Ring of Fire. Was that  
Johnny Cash?

**SEAN**

It was Johnny Cash

**GORDON RAMSAY**

I won one on this fucking seat

[Stands up and checks seat]

There's nothing coming through so we're ok.

**SEAN**

Alright, but everybody in production be ready ok [points finger]

**GORDON RAMSAY**

Yeah ring of fire, holy fuck!

**SEAN**

Yeah

**GORDON RAMSAY**

That's hot

**SEAN**

As somebody with a foot in both world's who's more insufferable TV critics or restaurant critics?

**GORDON RAMSAY**

They both come from the same cloth. Because they both stand there staring at you wishing they could be you. So fuck it, take it on the chin - two peas in the same pod.

**SEAN**

Well you know, it seems like on paper at least that you would enjoy the linguistic flair of a good take down. So I'm curious, I wanna hit you with a few infamously savage restaurant reviews and i'm just curious how they hit your ear from an insult level.

**GORDON RAMSAY**

Before you go there, I remember once - the evening standard - years ago when I first opened and this amazing food critic described one of my dishes... [begins rubbing his eyes]

**SEAN**

Careful around your eyes Gordon

**GORDON RAMSAY**

Ah shit yeah. Looking like toxic scum on a stagnant pool. I'm like fucking, really? That's how you describe my fucking dish, toxic scum on a stagnant pool...shit! Did I really hurt you that much?

**SEAN**

Let me bounce this one off of you...

**GORDON RAMSAY**

Please

**SEAN**

From Jay Rayner writing for The Guardian in 2013 he said of the muscles at Leon De Brussels in London, "The meat inside the shells is small and shrivelled and dry; each shell contains what looks like the retracted scrotum of a hairless cat".

**GORDON RAMSAY**

Wow. So that's savage right?

**SEAN**

Yeah.

**GORDON RAMSAY**

So we can't talk about critics like that, but they can talk about us like that. I'm a firm believer in keeping it professional but not personal so I had a run-in once with a critic and unfortunately I asked him to leave. But - fuck my hearts beating as well like fucking the drum, what is going on with these fucking wings, did you make this sauce?

**SEAN**

This next one is from Pete Wells from the New York Times, Guy Fieri's restaurant in Times Square. "Why is one of the few things on your menu that can be eaten without fear or regret called a roasted pork bahn mi, when it resembles that item about as much as you resemble Emily Dickinson?".

**GORDON RAMSAY**

Jesus Christ almighty good morning, glad you've had a fucking great day! Uh, I know a guy but any chef that turns around, puts donkey sauce on his fucking menu you're gonna get a kick in, ok. Cause if my wife was sat there thinking "sweetheart I'm gonna have the ribs...with the donkey sauce. It doesn't quite ring well does it? You know shit happens, take it ok and shut the fuck up.

**SEAN**

And then one more at the risk of being a bit cheeky.

**GORDON RAMSAY**

Yes.

**SEAN**

There's someone from the late Sunday Times writer, A. A. Gill, about your own restaurant aubergine in the 90s. "The chef is a failed sportsman who acts like an 11 year old."

**GORDON RAMSAY**

Fuck him.....Fuck him [smirks]

[Music plays, next Sauce: Da' Bomb]

**GORDON RAMSAY**

Yeah I didn't realise coming on Hot Ones I'd leave with three arseholes.

**SEAN**

[Laughing]

**GORDON RAMSAY**

Yeah I mean Jesus Christ, you got a nuke on that look at the label on that fucking thing do you know what I mean.

**SEAN**

Mmmm

**GORDON RAMSAY**

Huh...

**SEAN**

It haunts my dreams.

**GORDON RAMSAY**

Yeah I mean the wings are getting fucking smaller and smaller. Now they look like my fucking grandads no fucking, his fucking big toe! How'd you get a chicken wing that looks like my grandads big toe?

**SEAN**

Wait 'til you bite into it. It's tastes like your grandfathers big toe.

**GORDON RAMSAY**

Ohh yeah.

[coughs]

Holy fuck!

[coughs]

Shit!

**SEAN**

Yeah.

**GORDON RAMSAY**

That's like sticking your tongue in a fucking plate of acid.

**SEAN**

Mm-hmm

**GORDON RAMSAY**

Jesus Christ!

**SEAN**

Yes.

**GORDON RAMSAY**

What's the fuck gonna happen tomorrow when we're back behind the line, tasting and perfecting? Where the fuck are you going to be tomorrow because I may have to call you?

**SEAN**

[laughs]

**GORDON RAMSAY**

Shit!

**SEAN**

I'll be in town, I'll be in town Gordon. And you're never one to mince words when it comes to items that don't reach your culinary standards - whether that's hub food that's laced in truffle oil. Our tasting menu's overrun with foams. But, how does Gordon Ramsay feel about some of the 2018 food trends that have been bubbling up across social media...we'll find out today.

Steven, laptop please.

Gordon, How are you doing my man?

**GORDON RAMSAY**

[Coughs and sniffs] I feel like I've just swallowed a mouthful of fucking bandages.

**SEAN**

Do you have any thoughts on this black foods trend known as goth foods. Everything from jet black ice cream to all-black burger buns made with activated charcoal.

**GORDON RAMSAY**

[Spits out a mouthful of water] oh fucking hell really? Shit, I'm now fucking crying over a fucking wing.

Annd man that's fucking hot!

**SEAN**

Yeah.

**GORDON RAMSAY**

So, charcoal foods... fucking shit, that's hot.

**SEAN**

Uh-hu.

**GORDON RAMSAY**

How am I gonna go to the toilet later?



**SEAN**

You know, it's an adventure for everyone here - careful around the eyes.

**GORDON RAMSAY**

[Drinks water] sooo, do I really want to take my daughters for an ice cream and eat fucking charcoal with vanilla? Not really no. So these guys developing this shit got too much fucking time on their hands.

**SEAN**

Do you have any thoughts on this which is a spaghetti donut?

**GORDON RAMSAY**

How fucking stupid, really? A spaghetti donut? Getting fucking real will you.

**SEAN**

Well if you think that's stupid, do you have any thoughts on this - which is a sushi croissant. And then we also have sushi donuts.

**GORDON RAMSAY**

You know, so I love Japanese food, and to have a fucking sushi donut... what the fuck are these guys smoking, did that come out of Portland?

**SEAN**

Do you think that chefs have any obligation to respect the origins of food or is it all fair game?

**GORDON RAMSAY**

Culturally yeah. They need to go on. [Begins licking a lime and rubbing his lips with it]

**SEAN**

This is amazing. The lime, does that work?

**GORDON RAMSAY**

[Wipes his arse with the lime] Shit, shit!

**SEAN**

[Laughing] And then one more for you. Have you heard of avolattes?

**GORDON RAMSAY**

Fucking stupid.

**SEAN**

Latte's served inside of an Avocado.

**GORDON RAMSAY**

Is that the snowflake generation again?

**SEAN**

[Laughs]

**GORDON RAMSAY**

A latte in an avocado, that's fucking stupid. I mean really, what is wrong with these people?

Shit!....Shit!

**SEAN**

Are you out of things in the bag?

**GORDON RAMSAY**

No I got more coming, trust me.

[blows his nose] Do we really have two more to go?

**SEAN**

Just two more to go.

**GORDON RAMSAY**

Fucking hell, DAMN!

**SEAN**

We are almost there.

**GORDON RAMSAY**

[Get's handed a tissue] Thank you. I haven't cried this much since fucking A. A. Gills funeral.

**SEAN**

[Laughs]

**GORDON RAMSAY**

Fucking hell. Shit!

Fucking hell!

[Next sauce: Hellfire]

**GORDON RAMSAY**

Fuck, fuck, shit!

[lays out donuts on the table]

So if you, you know take something sweet...

**SEAN**

I love that you came this prepared.

[Gordon hands Sean a donut]

Thank you very much Gordon, very sweet of you.

**GORDON RAMSAY**

So, that sweetness from the fucking donuts, I fucking hate donuts because I don't ever want to look like a fat fuck. So I'm counting out the heat with some sweetness.

**SEAN**

But we're sweating off the calories at the same time

**GORDON RAMSAY**

Fuck it.

**SEAN**

You know, that donut does help a little bit.

**GORDON RAMSAY**

It does, would you like some more?

**SEAN**

Yes please.

**GORDON RAMSAY**

Fucking hell. Shit! Fucking hell...SHIT...SHIT! That's not normal.

**SEAN**

No.

**GORDON RAMSAY**

In fact this fucking programs not normal. Have you ever killed anybody?

**SEAN**

We haven't heard from Coolio in a long time.

**GORDON RAMSAY**

Shit! Fucking hell, seriously.....shit!

[Burps slightly] Excuse me, shit.

Shit...[Bites into the wing and then throws it] Fuck!

**SEAN**

[Laughs] So everyone knows Hells Kitchen and MasterChef but for my money some of your most interesting programming happens outside....

**GORDON RAMSAY**

[Spits out his water]

**SEAN**

...of the restaurant setting. Like when you went to Brixton prison to teach inmates how to cook - of course your ITV documentary about drug abuse in the restaurant industry. What was your most harrowing experience while investigating illicit shark-fin trades in Costa Rica?

**GORDON RAMSAY**

[Breathes in deeply through his nose] uhh, fuck! [takes a drink and spits it out] fuck me! Shit!

Umm, harrowing experience umm... fuck two secs [take another drink]

**SEAN**

Take your time.

**GORDON RAMSAY**

[spits out his drink] Fucking hell! Shit! Two secs. [bites into his donut] Fucking hell...shit! Management, tissues please my nose is running like fucking Mo Farah.

**SEAN**

Yep. Tissues on deck.

**GORDON RAMSAY**

Shit...fucking hell.

**SEAN**

Dom coming through.

**GORDON RAMSAY**

[Hands Sean a tissue]

**SEAN**

Thank you sir.

**GORDON RAMSAY**

Shit. Fucking hell. [blows his nose] Ahh man even my fucking nostrils are hot. Every hole in my body is fucking stinging right now, it's ringing like fuck. Most harrowing experience for me would be um, sat underneath those 2 and a half metre fucking bull

sharks in Costa Rica thinking fuck, If I get eaten now I'll never be able to drive my Ferrari again. Shark fin, deplorable the decimation across the ocean is extraordinary. We need that for the ecosystem so... fucking hell I can't even talk, what are you, what the fuck have you done to me?

Shit! You said come and taste some fucking wings, yeah my arsehole. Really? Fuck. Me. Shit.

[Next and final sauce: The Final Dab Reduxx]

**SEAN**

All right Gordon, here we are at the finish line, this is the last dab. We call it the last dab because it's tradition round here to put a little extra on the last wing. You don't have o if you don't want to, you don't have to if you don't want to.

**GORDON RAMSAY**

[Takes a drink]

**SEAN**

Well here you are, proving the kids wrong.

**GORDON RAMSAY**

Fucking hell.

**SEAN**

Now they didn't think you could do it but here you are.

**GORDON RAMSAY**

Shit!

**SEAN**

At the Iron Man finish line of chicken wings.

**GORDON RAMSAY**

Shit! [Blows nose] shit! Ready?

**SEAN**

I'm ready.

**GORDON RAMSAY**

[Takes deep breath and then squirts his wings with his drinks]

**SEAN**

[Laughs] Hit me with it, hit me with one.

**GORDON RAMSAY**

Ok, fuck. Shit!

**SEAN**

It's going down

**GORDON RAMSAY**

Fucking hell [rocks in chair]

**SEAN**

All right Gordon Ramsay here we are episode 8.. season 8 episode 1, almost in the books and just one more challenge to go.

**GORDON RAMSAY**

[coughs]

**SEAN**

And this one is gonna be on me. You know, you're such a great teacher, such a drill sergeant in the kitchen and you just sit back and relax. Because on this, on this wing what I wanna do is make you perfect scrambled eggs, I just need you to coach me on through it.

**GORDON RAMSAY**

[Laughs]

**SEAN**

Here it comes. Here it comes.

**GORDON RAMSAY**

Ah shit. Holy fuck.

**GORDON RAMSAY**

Is there a toilet nearby quickly, do you mind I got to go for a piss is it nearby?

**SEAN**

It's right into the green room, right into the green room

**GORDON RAMSAY**

[Walks off, burps and coughs.]

**SEAN**

[Laughs]

["Please stand by" screen appears.]

**GORDON RAMSAY**

Let's go pan on the stove.

**SEAN**

Pan on the stove

**GORDON RAMSAY**

Egg... tap, in let's go follow me.

**SEAN**

Tap [Taps egg]

**GORDON RAMSAY**

Yeah, then in.

**SEAN**

And in.

**GORDON RAMSAY**

Yeah. And again.

Good.

**SEAN**

Tap, and then in.

**GORDON RAMSAY**

So no season at the beginning, we never season at the beginning.  
Right, spatula.

**SEAN**

Spatula.

**GORDON RAMSAY**

Yes so start stirring.

**SEAN**

Ok.

**GORDON RAMSAY**

Yeah put some energy into it, don't stand there and fucking stare  
at it. Stir, stir, stir. Ok in, break it up make sure you clean  
the bottom of the pan. Wipe round all the way round. You've gotta  
put some energy into it Sean.

**SEAN**

Stir, stir, stir

**GORDON RAMSAY**

One more yeah, there we go. We never salt it first. You salt it now you actually break down the egg and turn it watery, ok. Try keeping it in the pan as well it's pissing all down the side as well.

**SEAN**

[chuckles]

**GORDON RAMSAY**

Yes?

**SEAN**

I'm a little nervous.

**GORDON RAMSAY**

Oh stop it come on, Jesus Christ.

**SEAN**

[Laughs]

**GORDON RAMSAY**

From now slice up the butter ok. We don't put the seasoning in until the very end.

**SEAN**

No seasoning yet.

**GORDON RAMSAY**

We put it... [coughs] Fucking hell! A small knob at a time. Now we come off the heat, back on there now. See, you gotta get down, around all those..

**SEAN**

Careful, it's pissing.

**GORDON RAMSAY**

Yeah I know, it's not only that I've just gone for a piss and now I've just touched my thing and now I'm wondering, why are my legs bending over like that now.

[turns to production team] Why didn't you tell me, just give me some gloves give me some marigold's.

**SEAN**

Damn, that's on you.



**GORDON RAMSAY**

Is that the chives? What the fuck... isn't that the shit you smoke here in California?

**SEAN**

[Laughs]

**GORDON RAMSAY**

You sure they're chives?

**SEAN**

Maybe.

**GORDON RAMSAY**

Oh my lord.

Ok.

[Begins accidentally knocking items on the table over] Oh shit, oh Jesus Christ. Ok, from there. Back off the heat again, good.

**SEAN**

Look at this chunking together.

**GORDON RAMSAY**

Good, now its coming together. Now that's the texture we want right.

**SEAN**

Yes.

**GORDON RAMSAY**

Ok. Back on, and now we start seasoning ok. What fucking end does this thing come out of, where'd you get these things from...there we go.

Yeah, back off the heat. Ah fuck. What... good. Now, to slow it down and stop the cooking process, a touch of Creme Fraichein there...mix that in... yeah. Soak up the spoons please.

Shit! My groins fucking piping hot now as well Jesus Christ almighty and then from there finally, in... all that in. Now don't beat them.

[Production team member hands Gordon the spoons] Thank you my darling.

Taste first, don't take it out until you're happy with it. [tastes it] What does that need?

Come on [Clicks fingers]

**SEAN**

Some hot sauce?

**GORDON RAMSAY**

No fucking salt, fucking donut.

**SEAN**

[Laughs]

**GORDON RAMSAY**

Fucking hell you don't put more fucking hot sauce in there. Jesus Christ I'll be fucking pissing it in a minute.

[Pours food on plate]

Ok there textured, beautifully done.

**SEAN**

Alright. [tastes food]

**GORDON RAMSAY**

Fucking hell. Don't you dare put hot sauce on that.

**SEAN**

It is too perfect the way it is and thank you very much Gordon Ramsay. All the way through the Hot Ones gauntlet and looking like a million bucks.

**GORDON RAMSAY**

Fuck you.

**SEAN**

[Laughs] And now there is nothing left to do but roll out the red carpet for you my friend. This camera, this camera, this camera - let the people know what you have going on in your life

**GORDON RAMSAY**

Oh fuck off. Right now I need to see a fucking doctor. Fuck yourself.

[Sean and his team clap him off camera]

[Final clip:]

I've eaten some shit in my time. Fucking breast milk, macaroni and cheese. This has to be the worst I've ever fucking eaten, shame on you big boy!