



GOVERNOR HOGAN'S Buy Local Cookout

PRESS KIT

2017 GOVERNOR'S BUY LOCAL COOKOUT MENU

APPETIZERS

- **Blackberry-Eyed Susan Spritzer**, submitted by Christine Lathrop of [The Culinary Club at Anne Arundel Community College](#) in Anne Arundel County with producer Walter Russell of Russell Farms in St. Mary's County for blackberries.
- **Eastern Shore Caviar**, submitted by Fran Freeberg of [Annapolis High School ProStart Culinary Team](#) in Anne Arundel County with producers Deana Tice of [En-Tice-Ment Farm Raised Meats](#) in Anne Arundel County for eggs; Chris Grava of [Annapolis Seafood Co.](#) in Anne Arundel County for crabmeat; and Gina Schillinger of [Schillinger's Farm, Inc.](#) in Anne Arundel County for tomatoes, red onions, scallions, and spinach.
- **Honey and Old Bay Fried Pork Belly over Corn Grits and Tomato Powder**, submitted by Michael Archibald of [Herrington on the Bay Catering](#) in Calvert County with producers Deana Tice of [En-Tice-Ment Farm Raised Meats](#) in Anne Arundel County for pork belly; and Joe-Sam Swann of [Swann Farms](#) in Calvert County for corn and tomatoes.
- **Irish Spiced Beef with Cucumber Pickles, Microbeets and Honey Mustard**, submitted by Kevin Duffy of [Galway Bay Irish Restaurant](#) in Anne Arundel County with producers Gigi Marescu of [Power Plants Microgreens](#) in Anne Arundel County for microbeets; Gina Schillinger of [Schillinger's Farm, Inc.](#) in Anne Arundel County for cucumbers; Ed Burchell of [Roseda Black Angus Farm](#) in Baltimore County for beef; Lee and Neil Vosters of [Randalia Farm](#) in Cecil County for honey; and [RAR Brewing](#) in Dorchester County for NapTown Brown Ale.
- **Ocean City Scallops with Deconstructed Ratatouille**, submitted by David Wells of [Evolution Craft Brewing Company - Public House](#) in Wicomico County with producers Mark Hoos of [Congressional Seafood Co.](#) in Anne Arundel County for day boat scallops caught by Captain Derek Hoy of fishing vessel "Second to None" based in Worcester County; and Tim Fields of [BayWater Heirlooms](#) in Wicomico County for heirloom squash, eggplant, and tomatoes.
- **Roasted Tomato and Corn Soup with Crab**, submitted by Julius Adam Sanders of [Jules Restaurant](#) in Worcester County with producers Tim Fields of [Baywater Heirlooms](#) in Wicomico County for tomatoes; and Dwight Marshall of [Marshall Seafood](#) in Somerset County for crabmeat.
- **Smoked Summer Squash Caponata with Chèvre on Toast**, submitted by Elise Wendland of [The Comus Inn at Sugarloaf Mountain](#) in Montgomery County with producers Linda Lewis of [Lewis Orchards](#) in Montgomery County for zucchini, summer squash, tomatoes, and onions; and Wayne Cullen of [Cherry Glenn Farms](#) in Montgomery County for chèvre.

SALADS/SIDE DISHES

- **Crab Pickles**, submitted by Robert Bonner of [Caney Creek Catering Company](#) in Calvert County with producer Bernie Fowler, Jr. of [Farming 4 Hunger](#) in Charles County for cucumbers and peppers.
- **Kale Caesar Salad**, submitted by Jes Clay of [Shift](#) in Allegany County with producer Hana Yoder of [Savage River Farm](#) in Garrett County for kale and garlic.
- **Spicy Fresh Corn Salsa**, submitted by Kevin Cauthorne of [Myth and Moonshine](#) in Baltimore City with producer J.T. Albright of [Albright Farms](#) in Baltimore County for corn, bell peppers, and red onion; and Joao Noroña of Chile Comapeño in Baltimore City for salsa comacha.

ENTREES

- **Albright Farm's Meatloaf**, submitted by Kevin Cauthorne of [Myth and Moonshine](#) in Baltimore City with producer J.T. Albright of [Albright Farms](#) in Baltimore County for ground beef, eggs, bell peppers, and white onion.

- **Blackened Chesapeake Bay Puffer Fish Tacos with Peach Slaw and Cilantro Avocado Mousse**, submitted by Kurt Peter of [Azure/Westin Annapolis](#) in Anne Arundel County with producers Jenn Sturmer of [Hummingbird Farms, Inc.](#) in Caroline County for tomatoes; Russ Shlagel of [Shlagel Farms](#) in Charles County for peaches; and [J.J. McDonnell & Co.](#) in Howard County for Chesapeake Bay puffer fish.
- **Edgar Allan Po' Boys**, submitted by Michael Santos of [The Culinary Club at Anne Arundel Community College](#) in Anne Arundel County with producer Tal Petty of [Hollywood Oyster Company, LLC](#) in St. Mary's County for oysters.
- **Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads**, submitted by Michael Cleary of [Bon Appétit Management Company](#) at St. John's College in Anne Arundel County with producers Mike Brannon of [Roseda Black Angus Farm](#) in Baltimore County for beef; Jenn Sturmer of [Hummingbird Farms, Inc.](#) in Caroline County for tomatoes; and Ginger Meyers of [Evermore Farms](#) in Carroll County for lamb.
- **Pistachio-Crusted Rockfish with Tomato Concassé**, submitted by Lenore Martin of [Northeast High School](#) ProStart Culinary Team in Anne Arundel County with producers Steve Vilnit of [JJ McDonnell & Co.](#) in Anne Arundel County for rockfish; and Gina Schillinger of [Schillinger's Farm, Inc.](#) in Anne Arundel County for tomatoes.
- **Sauerkraut and Mushroom Pierogies with Smoked Kielbasa Hash**, submitted by Krista Sermon of [Rogue Pierogies, LLC](#) in Anne Arundel County with producer Lew Dodd of [Cedar Run Farm](#) in Queen Anne's County for kielbasa.
- **Spicy Chicken BBQ**, submitted by First Lady Yumi Hogan with producers [Allen Harim](#) in Sussex County (Delaware) and [Perdue Farms, Inc.](#) in Wicomico County for chicken; Tim Fields of [Baywater Greens](#) in Wicomico County and John Maniscalco of [Chesapeake Greenhouse](#) in Queen Anne's County for Bibb lettuce.
- **Tadoori Style Rabbit**, submitted by Keshav Poudel of Hospitality and Tourism Management of [University of Maryland Eastern Shore at the Universities at Shady Grove](#) in Montgomery County with producer Shane Hughes of [Liberty Delight Farms](#) in Baltimore County for rabbit.
- **Wild Blue Cat Cakes**, submitted by David Fye of [Congressional Seafood Co.](#) in Anne Arundel County with producer Jamie Bowling of Charles County for wild blue catfish.

DESSERTS

- **Cantaloupe, Basil and Honey Sorbet**, submitted by Government House Chefs Medford Canby, Matthew Milani, and Buzz Porciello with producers Karl Shlagel of [Shlagel Farms](#) in Charles County for cantaloupe; Brenda Conti of [The Herbal Touch](#) in Anne Arundel County for basil and Government House beekeeper Susan Langley for honey.
- **"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies**, submitted by Louise Nielsen of [The Culinary Club at Anne Arundel Community College](#) in Anne Arundel County with producer Jim Morrison of [Historic Hancock's Resolution](#) in Anne Arundel County for lavender and honey.
- **Summer Party Peach Pies**, submitted by Nicole Paterson of [Neat Nick Preserves](#) with producer RJ Caulder of [Breezy Willow Farm at Hopkins Spring](#) in Howard County for peaches.

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