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Office of the Secretary 50 Harry S Truman Parkway Annapolis, Maryland 21401

2015 Maryland Buy Look Cookout Recipes, by County

Type	Dish	Chef or Producer – ANNE ARUNDEL COUNTY
Appetizer	All Scratch Maryland BLT with Old Bay Mayo and Pickled Okra	Chef: Michael Cleary of Bon Appétit Management Company / St. John's College
Entrée	Grilled London Broil with Corn, Onion, and Pepper Relish	Chef: Michael Archibald of Herrington on the Bay Catering
Entrée	Grilled London Broil with Corn, Onion, and Pepper Relish	Producer: Rick Catterton of Progressive Farm
Entrée	Meaty Pierogies with Chickpea Salad and Yogurt Feta Dip	Chef: Krista Sermon of Rogue Pierogies
Entrée	Meaty Pierogies with Chickpea Salad and Yogurt Feta Dip	Producer: Deanna Tice of En-Tice-Ment Farm Raised Meats
Entrée	Naptown Moules (Rules!)	Chef: Teddy Folkman of BAROAK Cookhouse & Taproom
Entrée	Pork Bulgogyi and Cucumber Salad	Chef: First Lady Yumi Hogan
Entrée	Sriracha Glazed Rockfish	Producer: Tina Schillinger of Schillinger's Farm
Dessert	Blueberry & Lemon Ice Pops	Chef: Tracy King of Cumberstone Ice Pops, LLC
Dessert	Blueberry & Lemon Ice Pops	Producer: Chris and Tracy King of Compromise Farm
Dessert	Peach & Polenta Upside Down Torte with Honey Thyme Liquid Nitrogen Ice Cream	Chef: James Barrett of Azure at the Westin Annapolis
Dessert	Peach and Goat Cheese Upside Down Cobbler	Chefs: Medford Canby, Cathy Ferguson and Charles (Buz) Porciello of Government House
Type	**Dish**	**Chef or Producer – BALTIMORE COUNTY**
Salad	Smokey Grilled Chicken Kabobs	Chef: Bryan Davis of The Classic Catering People
Salad	Smokey Grilled Chicken Kabobs	Producer: Tom Albright with Albright Farms
Dessert	Peach & Polenta Upside Down Torte with Honey Thyme Ice Liquid Nitrogen Ice Cream	Producer: Cloverland Green Spring Dairy

Type	Dish	Chef or Producer – BALTIMORE CITY
Appetizer	Crab and Artichoke Hushpuppies with Spinach and Goat Cheese Dipping Sauce	Chef: Scott Hines of Farmstead Grill
Appetizer	Crab and Artichoke Hushpuppies with Spinach and Goat Cheese Dipping Sauce	Producer: Rob Dunn of Big City Farms
Entrée	Naptown Moules (Rules!)	Producer: Roma Gourmet Foods
Dessert	Goat Cheese Cheesecake with Caramel Sauce and Grilled Peach Compote	Chef: John Shields of Gertrude's
Type	**Dish**	**Chef or Producer – CALVERT COUNTY**
Entreé	Grilled London Broil with Corn, Onion, and Pepper Relish	Producer: Joe Swann of Swann Farms
Entreé	Grilled London Broil with Corn, Onion, and Pepper Relish	Producer: Jamie Tiralla of Monnett Farms
Type	**Dish**	**Chef or Producer – CAROLINE COUNTY**
Entreé	Pork Bulgogyi and Cucumber Salad	Producer: Hannah Cawley of Hay Jay Acres
Type	**Dish**	**Chef or Producer – CARROLL COUNTY**
Dessert	Goat Cheese Cheesecake with Caramel Sauce and Grilled Peach Compote	Producer: David Hochheimer of Black Rock Orchard
Type	**Dish**	**Chef or Producer – CECIL COUNTY**
Dessert	Peach and Goat Cheese Upside Down Cobbler	Producer: llene Milburn of Milburn Orchards
Type	**Dish**	**Chef or Producer – CHARLES COUNTY**
Dessert	Peach & Polenta Upside Down Torte with Honey Thyme Ice Liquid Nitrogen Ice Cream	Producer: Russ Shlagel of Shlagel Farms
Appetizer	Roasted Local Sweet Corn and Blue Crab Gazpacho	Producer: Russ Shlagel of Shlagel Farms
Type	**Dish**	**Chef or Producer – DORCHESTER COUNTY**
Appetizer	Crab and Artichoke Hushpuppies with Spinach and Goat Cheese Dipping Sauce	Producer: Joe Brooks, J.M. Clayton Seafood
Type	**Dish**	**Chef or Producer – FREDRICK COUNTY**
Appetizer	"Guinea Hog" Pulled Pork Sandwich with Kale Slaw Topping	Chef: Josh Asel of Seed of Life Café
Appetizer	"Guinea Hog" Pulled Pork Sandwich with Kale Slaw Topping	Producer: Michael Dickson of Seed of Life Nurseries, Inc.
Entreé	Naptown Moules (Rules!)	Producer: Ben Savage of Flying Dog Brewery

Type	Dish	Chef or Producer – GARRETT COUNTY
Dessert	Goat Cheese Cheesecake with Caramel Sauce and Grilled Peach Compote	Producer: Pablo Solanet of FireFly Farms
Dessert	Peach and Goat Cheese Upside Down Cobbler	Producer: Pablo Solanet of FireFly Farms
Type	**Dish**	**Chef or Producer – HARFORD COUNTY**
Appetizer	All Scratch Maryland BLT with Old Bay Mayo and Pickled Okra	Producer: Nick Bailey of Grandview Farms
Type	**Dish**	**Chef or Producer – HOWARD COUNTY**
Entrée	Sriracha Glazed Rockfish	Chef: Patty Henley of Saval Foodservice
Type	**Dish**	**Chef or Producer – KENT COUNTY**
Entrée	Sriracha Glazed Rockfish	Producer: Robert Coleman, waterman
Dessert	Peach & Polenta Upside Down Torte with Honey Thyme Liquid Nitrogen Ice Cream	Producer: Vinton Lawrence of Land's End
Type	**Dish**	**Chef or Producer – MONTGOMERY COUNTY**
Appetizer	Roasted Local Sweet Corn and Blue Crab Gazpacho	Chef: Jason Miller of Balducci's
Type	**Dish**	**Chef or Producer – PRINCE GEORGE'S COUNTY**
Salad	Maryland Spicy Salad with Berry & Herbs Vinaigrette	Chef: Maribel Rodriguez of Eco City Farms
Salad	Maryland Spicy Salad with Berry & Herbs Vinaigrette	Producer: Maragaret Morgan-Hubbard of Eco City Farms
Type	**Dish**	**Chef or Producer – QUEEN ANNE'S COUNTY**
Appetizer	Roasted Local Sweet Corn and Blue Crab Gazpacho	Producer: Lisa Godfrey with Godfrey Farm
Appetizer	All Scratch Maryland BLT with Old Bay Mayo and Pickled Okra	Producer: Jennifer Sturmer of Hummingbird Farms
Appetizer	All Scratch Maryland BLT with Old Bay Mayo and Pickled Okra	Barbara Maniscalco of Chesapeake Greenhouse
Entrée	Meaty Pierogies with Chickpea Salad and Yogurt Feta Dip	Producer: Lew Dodd of Cedar Run Farm
Entrée	Naptown Moules (Rules!)	Producer: Bob Arnold of Arnold Farms
Type	**Dish**	**Chef or Producer – SOMERSET COUNTY**
Side Dish	Crab, Corn & Tomato Bisque	Producer: Matt Borys of Southern Connection Seafood

Type	Dish	Chef or Producer – WICOMICO COUNTY
Side Dish	Crab, Corn & Tomato Bisque	Chef: David Wells of Evolution Craft Brewing Co. Public House
Side Dish	Crab, Corn & Tomato Bisque	Producer: Timothy Fields of Baywater Greens
Side Dish	Crab, Corn & Tomato Bisque	Producer: EVO Herb Garden

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