



GOVERNOR HOGAN'S Buy Local Cookout

PRESS KIT

CHEFS AND PRODUCERS BY COUNTY

Type	Dish	Chef or Producer – ALLEGANY COUNTY
Side/Salad	Kale Caesar Salad	Chef: Jes Clay, Shift
Type	Dish	Chef or Producer – ANNE ARUNDEL COUNTY
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Medford Canby, Government House
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Chef: Michael Cleary, Bon Appétit Management Company at St. John's College
Dessert	Cantaloupe, Basil, Honey Sorbet	Producer: Brenda Conti, The Herbal Touch USA, LLC
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Chef: Kevin Duffy, Galway Bar Irish Restaurant
Appetizer	Eastern Shore Caviar	Chef: Fran Freeberg, Annapolis High School ProStart Culinary Team
Entrée	Wild Blue Cat Cakes	Chef: David Fye, Congressional Seafood Co.
Appetizer	Eastern Shore Caviar	Producer: Chris Grava, Annapolis Seafood Co.
Beverage	Maryland Craft Beverages	Producer: Great Frogs Winery
Entrée	Spicy Chicken BBQ	Chef: First Lady Yumi Hogan
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Producer: Mark Hoos, Congressional Seafood
Dessert	Cantaloupe, Basil, Honey Sorbet	Producer: Sue Langley, Government House
Beverage	Blackberry Eyed Susan Spritzer	Chef: Christie Lathrop, The Culinary Club at Anne Arundel Community College
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: Gigi Marescu, Power Plants Microgreens
Entrée	Pistachio Crusted Rockfish with Tomato Concassé	Chef: Lenore Martin, Northeast High School ProStart Culinary Team
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Matthew Milani, Government House
Dessert	"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies	Producer: Jim Morrison, Historic Hancock's Resolution
Dessert	"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies	Chef: Louise Nielsen, The Culinary Club at Anne Arundel Community College
Entrée	Blackened Chesapeake Bay Puffer Fish Taco with Peach Slaw and Cilantro Avocado Mousse	Chef: Kurt Peter, Azure/Westin Annapolis
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Buz Porciello, Government House
Entrée	Edgar Allen Po-Boys	Chef: Michael Santos, The Culinary Club at Anne Arundel Community College
Appetizer Entrée	Eastern Shore Caviar; Irish Spiced Beef; Pistachio Crusted Rockfish	Producer: Gina Schillinger, Schillinger's Farm, Inc.
Entrée	Sauerkraut and Mushroom Pierogies with Smoked Kilbasa Hash	Chef: Krista Sermon, Rogue Pierogies, LLC

Appetizer Entrée	Eastern Shore Caviar; Honey & Old Bay Fried Pork Belly	Producer: Deana Tice of En-Tice-Ment Farm Raised Meats
Entrée	Puffer Fish Tacos; Pistachio Crusted Rockfish	Producer: Steve Vilnit, JJ McDonnell & Co.
Type	Dish	Chef or Producer – BALTIMORE COUNTY
Side/Salad Entrée	Spicy Fresh Corn Salsa; Albright Farm's Meatloaf	Producer: J.T. Albright, Albright Farms
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Producer: Mike Brannon, Roseda Black Angus Farm
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: Ed Burchell, Roseda Black Angus Farm
Entrée	Tandoori Style Rabbit	Producer: Shane Hughes, Liberty Delight Farms
Dessert	Ice Cream	Producer: Prigel Family Creamery
Type	Dish	Chef or Producer – BALTIMORE CITY
Side/Salad Entrée	Spicy Fresh Corn Salsa; Albright Farm's Meatloaf	Chef: Kevin Cauthorne, Myth and Moonshine
Side/Salad	Spicy Fresh Corn Salsa	Producer: Joao Noroña, Chile Comapeño
Type	Dish	Chef or Producer – CALVERT COUNTY
Appetizer	Honey & Old Bay Fried Pork Belly over Corn Grits and Tomato Powder	Chef: Michael Archibald, Herrington on the Bay Catering
Appetizer	Crab Pickles	Chef: Robert Bonner, Caney Creek Catering Co.
Appetizer	Honey & Old Bay Fried Pork Belly over Corn Grits and Tomato Powder	Producer: Joe-Sam Swann, Swann Farms
Type	Dish	Chef or Producer – CAROLINE COUNTY
Beverage	Maryland Craft Beverages	Producer: Faulkner Branch Cidery
Entrée	Puffer Fish Tacos; Persian-Style Kofta BBQ	Producer: Jenn Sturmer, Hummingbird Farms, Inc.
Type	Dish	Chef or Producer – CARROLL COUNTY
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Producer: Ginger Myers, Evermore Farm
Beverage	Maryland Craft Beverages	Producer: Old Westminster Winery
Type	Dish	Chef or Producer – CECIL COUNTY
Dessert	Ice Cream	Producer: Kilby Cream
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producers: Lee and Neil Vosters, Randalia Farm
Type	Dish	Chef or Producer – CHARLES COUNTY
Entrée	Wild Blue Cat Cakes	Producer: Jamie Bowling, Waterman
Side/Salad	Crab Pickles	Producer: Bernie Fowler Jr., Farming 4 Hunger
Entrée Dessert	Puffer Fish Tacos; Cantaloupe, Basil & Honey Sorbet	Producer: Russ Shlagel, Shlagel Farm
Type	Dish	Chef or Producer – DORCHESTER COUNTY
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: RAR Brewing

Type	Dish	Chef or Producer – FREDERICK COUNTY
Beverage	Maryland Craft Beverages	Producer: Monocacy Brewing Co.
Beverage	Maryland Craft Beverages	Producer: Springfield Manor Distillery
Beverage	Maryland Craft Beverages	Producer: Tenth Ward Distilling Company
Type	Dish	Chef or Producer – GARRETT COUNTY
Side/Salad	Kale Caesar Salad	Producer: Hana Yoder, Savage River Farm
Type	Dish	Chef or Producer – HARFORD COUNTY
Dessert	Ice Cream	Producer: Keyes Creamery
Type	Dish	Chef or Producer – HOWARD COUNTY
Dessert	Summer Party Peach Pies	Producer: RJ Caulder, Breezy Willow Farm at Hopkins Spring
Dessert	Summer Party Peach Pies	Chef: Nicole Paterson, Neat Nick Preserves
Type	Dish	Chef or Producer – KENT COUNTY
Beverage	Maryland Craft Beverages	Producer: Crow Vineyard
Type	Dish	Chef or Producer – MONTGOMERY COUNTY
Beverage	Maryland Craft Beverages	Producer: Brookeville Beer Farm
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Producer: Wayne Cullen, Cherry Glenn Farm
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Producer: Linda Lewis, Lewis Orchards
Entrée	Tandoori Style Rabbit	Chef: Keshav Poudel, Hospitality and Tourism Management of University of Maryland Eastern Shore at the Universities at Shady Grove
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Chef: Elise Wendland, The Comus Inn at Sugarloaf Mountain
Type	Dish	Chef or Producer- QUEEN ANNE'S COUNTY
Entrée	Sauerkraut and Mushroom Pierogies with Smoked Kilbasa Hash	Producer: Lew Dodd, Cedar Run Farm
Entrée	Spicy Chicken BBQ	Producer: John Maniscalco, Chesapeake Greenhouse
Type	Dish	Chef or Producer – SOMERSET COUNTY
Appetizer	Roasted Tomato & Corn Soup with Crab	Producer: Dwight Marshall, Marshall Seafood
Type	Dish	Chef or Producer – ST. MARY'S COUNTY
Entrée	Edgar Allen Po-Boys	Producer: Tal Petty, Hollywood Oyster Company, LLC
Beverage	Blackberry-Eyed Susan	Producer: Walter Russell, Russell Farms
Beverage	Maryland Craft Beverages	Producer: Tobacco Barn Distillery
Type	Dish	Chef or Producer – WICOMICO COUNTY
Appetizer Entree	Ocean City Scallops; Roasted Tomato & Corn Soup; Spicy Chicken BBQ	Producer: Tim Fields, Baywater Greens/Baywater Heirlooms

Entrée	Spicy Chicken BBQ	Producer: Perdue Farms, Inc.
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Chef: David Wells, Evolution Craft Brewing Company - Public House
Type	Dish	Chef or Producer – WORCESTER COUNTY
Appetizer	Roasted Tomato & Corn Soup with Crab	Chef: Julius Adam Sanders, Jules Restaurant
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Producer: Captain Derek Hoy, Fishing Vessel “Second to None”
Type	Dish	Chef or Producer – SUSSEX COUNTY (DE)
Entrée	Spicy Chicken BBQ	Producer: Allen Harim

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