

10th Anniversary

Buy Local Cookout

Presented by the Maryland Department of Agriculture

*2017 Buy Local Challenge Cookout recipes featuring
Maryland produce, seafood, meat and more!*



**FRESH
LOCAL**



*Featuring 13 recipes showcasing
Maryland's Best Seafood!*



Governor Larry Hogan



Lt. Governor Boyd K. Rutherford



Secretary Joseph Bartenfelder



Deputy Secretary James P. Eichorst

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recipes featuring Maryland produce,
seafood, meat and more!*



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Maryland's Best Seafood!*

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Maryland's Best was created to promote and identify Maryland produce and other ag products. The newest addition to the Maryland's Best family of logos introduced in 2015 features "Fresh, Local" to emphasize to consumers that Maryland produce is not only local, but the freshest available. Today, more than 52 percent of consumers in the state are familiar with the logo and more than 78 percent want local produce.

The Maryland Department of Agriculture reaches more than 1 million Maryland and D.C. consumers a year through its Maryland's Best advertising campaigns. To learn more, go to www.marylandsbest.net. On Twitter @MdsBest and @MdAgDept.



Maryland seafood is moving back front and center at the Maryland Department of Agriculture this summer. Maryland's Best campaigns to promote local agricultural products is joined by the Maryland's Best - Seafood program. Moved from the Department of Natural Resources July 1, 2017, Seafood Marketing at the Agriculture Department will promote the bounty of Maryland's share of the Chesapeake, the Atlantic, tributaries and aquafarms to Maryland consumers, the United States and the world.

Appetizers

Baltimore Brunch Sliders.....	2
Blackberry-Eyed Susan Spritzer	4
Crabby Corn Kettle Corn.....	5
Eastern Shore Caviar	6
Gazpacho with Crab.....	8
Honey and Old Bay Fried Pork Belly over Corn Grits and Tomato Powder	9
Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	11
Maryland Crab Ball Soup.....	13
Maryland Mini Crab Balls.....	15
Ocean City Scallops with Deconstructed Ratatouille.....	16
Roasted Tomato and Corn Soup with Crab.....	18
Smoked Summer Squash Caponata with Chèvre on Toast.....	20

Salads/Side Dishes

Black-Eyed Pea Salad.....	23
Kale Caesar Salad	24
Minted Watermelon Bliss	25
Crab Pickles	26
Eastern Shore White Corn Sauté	27
Fresh Corn Casserole.....	28
Parmesan Zucchini.....	29
Spicy Fresh Corn Salsa	30
Sweet Potato Purée	32

Entrées

Albright Farm's Meatloaf	34
Beef Street Tacos with Chimichurri Sauce	36

Blackened Chesapeake Bay Puffer Fish Tacos with Peach Slaw and Cilantro Avocado Mousse	38
Cal Ripken Sliders on Soft Yeast Dinner Rolls with State House Slaw	40
Chesapeake Chowder	42
Edgar Allen Po-boys	44
Fish Tacos with Margarita Salsa	46
GoneGreens Stuffed Chicken	48
Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	50
Miss Shirley’s Maryland Jumbo Lump Crab and Corn Salad Sliders	53
Pasta with Fresh Sage and Brown Butter.....	55
Pistachio Crusted Rockfish with Tomato Concassé.....	56
Sauerkraut and Mushroom Pierogies with Smoked Kielbasa Hash.....	58
Smoked Pork Belly Slider with Jalapeño Corn Chow Chow and Peach Barbecue Glaze	60
Spicy Chicken BBQ.....	62
Tandoori Style Rabbit	64
Vegetable Tangier	66
Wild Blue Cat Cakes.....	67

Desserts

Cantaloupe, Basil and Honey Sorbet.....	69
Don’s Bacon Paleo Parfait.....	71
Grilled Doughnut Shortcakes.....	72
‘Hon”-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies.....	74
Peach “Baltimore Sun”dae	76
Summer Party Peach Pies.....	77
Templeton Earth Club’s Rainbow Slushie.....	79

Appetizers





Baltimore Brunch Sliders

Ingredients

6 eggs
2 tablespoons whole milk
½ tablespoon salt
¼ tablespoon black pepper

8 sage sausage links
1 red bell pepper
2 Liege style waffles

Preparation

Serves: 8 servings, 3 ounces each

Wrap waffles in aluminum foil and refrigerate for at least one hour or up to one week. Crack eggs into a medium sized mixing bowl and whisk with salt. Whisk in milk and black pepper. Allow egg mix to sit while you small dice red bell pepper and cut sausage links into ¼ inch slices. Heat your favorite non-stick pan on medium high heat. Add oil and coat bottom of pan. When oil shimmers (about 30 seconds-1 minute) add sage sausage and diced bell pepper. Heat for 2 to 4 minutes or until sausage is fully cooked. Add egg mix and immediately scramble with your favorite wooden spoon. Wait 1 to 2 minutes and scramble again. When eggs are almost fully cooked, remove from heat and scramble one last time. Eggs will finish cooking from the pan's residual heat.

To prepare the waffle, remove cold waffle from aluminum foil and carefully cut in half just like you would a burger bun. Microwave the 4 slices of waffle on high for 30 seconds. Place on baking sheet with the insides of the waffles facing up. Brush with butter. Heat in a 500 degree oven for 2 to 3 minutes or until slightly crispy. Evenly divide scrambled egg mix on top of two slices of waffle and use other waffles as tops. Cut into quarters and serve immediately.

Pair With...

Charm City Meadworks Sweet Blossom

About the Recipe

Chef: Kevin Cauthorne, Myth and Moonshine Tavern (Baltimore City)

www.mythandmoonshine.com

Kevin Cauthorne has been the executive chef at Myth and Moonshine for the last five years. He began patronizing the Fell's Point Farmers Market in 2013 to source more local products for the restaurant. Using locally sourced ingredients and products, Chef Kevin has elevated the menu at Myth and Moonshine to the point where every dish comes with a narrative. His customers leave with a certain satisfaction knowing that just by going out to dinner they have supported local farmers, artisans, and cooks.



Producer: JT Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Eggs, sausage, bell peppers.

Albright Farms is a diversified family farm with a large selection of bedding, vegetable and herb plants. They raise a wide variety of vegetables available in season and participate in the farmer's market under JFX in downtown Baltimore on Sunday mornings, at the state fairgrounds on Wednesdays and at the Greenspring Station on Saturday mornings. They also have a farm stand in Phoenix, Maryland, open on Fridays year-round for beef, poultry, and available produce.

Producer: Craig Grabowsky, Baltimore Waffle Co. (Baltimore City)

www.baltimorewafflecompany.com

Products used in the recipe: Liege style waffle.

The Baltimore Waffle Co. has been around for over half a decade and can be found at the Fell's Point Market on Saturdays and the Catonsville Market on Sundays. Their traditional Liege style waffles contain pearl-sized sugar that caramelizes on the cast iron waffle makers.



Blackberry-Eyed Susan Spritzer

Ingredients

Fruit Simple Syrup

2 cups drinking water
2 cups sugar
4 slices of orange peel
1 slice of lime peel
1 slice of lemon peel with pith removed

Blackberry-Eyed Susan Spritzer

8 ounces fresh squeezed orange juice
1 ounce fresh squeezed lemon juice
1 ounce fresh squeezed lime juice
2 quarts sparkling water
1 cup locally sourced blackberries
1 orange, sliced

Preparation

Serves: 16 servings, 8 ounces each

Fruit Simple Syrup: Bring water and fruit peels to a simmer, add sugar stirring well to dissolve crystals. Reduce heat to low, steep 15 minutes, remove from heat, strain and cool completely.

Blackberry-Eyed Susan Spritzer: Stir the cooled simple syrup, all the squeezed juices and sparkling water in a 1 gallon pitcher. Add blackberries and sliced oranges to create a refreshing spin on the classic Maryland Black-Eyed Susan Preakness beverage.

About the Recipe

Chef: Christie Lathrop, Anne Arundel Community College (Anne Arundel County)

www.aacc.edu/about/schools-of-study/continuing-education/hotel-culinary-arts-and-tourism

Christie Lathrop, a student of the Hotel Culinary Arts and Tourism Institute at Anne Arundel Community College, has been interested in food service since her first restaurant job in 1978. For 21 years she has been the owner of “Jillian’s Fare”, a seasonal lemonade and tea business. Since 1996, Jillian’s Fare has grown to a full-service concession truck which serves at many local Maryland festivals and events. Christie enrolled in the Institute in 2014 in hopes of expanding her business to a full service menu. She is currently three classes away from completing the requirements for a Baking and Pastry Arts certificate.

Producer: Walter Russell, Russell Farms (St. Mary’s County)

Products used in the recipe: Blackberries.

Russell Farms was established in 1997. Owned by Walter and Betty Russell, they grow bedding plants and produce.



Crabby Corn Kettle Corn

Ingredients

1 cup popcorn kernels
½ cup vegetable oil
¼ cup sugar
1 tablespoon Old Bay

Preparation

Serves: 10 servings, 1 ounce each

Preheat oil in a large saucepan. Add 3 kernels to oil. When they turn white, the oil is hot enough to add remaining kernels. Stir kernels continuously. Once kernels begin to pop, add sugar to the mixture (adding sugar too early could cause it to burn or caramelize). Continue to stir and heat the mixture until all kernels are popped. Pour onto a sheet pan. Sprinkle with Old Bay and mix with tongs until cool. Transfer to a serving bowl and enjoy.

Pair With...

Ruddy Duck Brewing Dusselduck

About the Recipe

Chef: Tyler Ledman, Crabby Corn (St. Mary's County)

www.facebook.com/CrabbyCornPopcorn

Tyler is an 18-year-old student at the College of Southern Maryland. He sells his gourmet kettle corn at local farmers markets to earn tuition money. Tyler uses various ingredients to make his flavorful kettle corns including the iconic Maryland seasoning, Old Bay.

Producer: Joe Wood, Forrest Hall Farm (St. Mary's County)

www.forresthallfarm.com

Products used in the recipe: Popcorn.

Forrest Hall Farm is a family-owned and operated farm in Mechanicsville, Maryland. Forrest Hall Farm offers farm-raised meat, honey, fresh eggs, and flowers. Seasonally, they operate a corn maze and on-farm market.



Eastern Shore Caviar



This recipe features
Maryland's Best Seafood!

Ingredients

Spinach, chiffonade 8-10 leaves
Peppercress microgreens

Deviled Eggs

6 eggs, hard boiled
½ cup Old Bay Dressing
(see recipe)
6 ounces jumbo lump crabmeat

Old Bay Dressing

1 cup mayonnaise
1 tablespoon Old Bay
2 tablespoons white vinegar
1 tablespoon sugar, granulated
1 tablespoon red onions, finely
minced
Salt and pepper, to taste

Tomato Relish

1 ripe tomato,
paysanne/concassé
1 scallion, minced
½ teaspoon balsamic vinegar
¼ teaspoon Old Bay

Preparation

Makes 6 servings

Old Bay Dressing: Combine all dressing ingredients, chill.

Deviled Egg Filling: Separate eggs. Smash egg yolk. Add dressing and crabmeat to the egg yolks. Pipe filling into eggs then chill.

Tomato Relish: Concassé the tomato. Add remaining relish seasonings. Allow to marinate.

Assemble: Smear of dressing topped with chiffonade of spinach and peppercress, tomato relish, 3 egg halves, paysanne tomato, jumbo lump crab, and sprinkle of peppercress.

Pair With...

Crow Vineyards Sparkling Vidal Blanc

About the Recipe

Chef: Fran Freeberg, Annapolis High School ProStart Culinary Team (Anne Arundel County)
www.annapolishigh.org

Fran Freeberg is a graduate of the Culinary Institute of America. Her career in Maryland began as executive chef at Caper's in Arnold. In 2004, Fran became the Family and Consumer Science teacher at Annapolis Middle School. Since, she has attained her Masters in Instructional Leadership and has become a National Board Certified teacher. The ProStart Program is a Hospitality & Culinary Skills Curriculum developed and supported by the National Restaurant Association. At the Maryland ProStart Student Invitational in 2017, Annapolis High School placed second. The team was comprised of five students, 10th through 12th grade, and all are Annapolis residents.



Producer: Deana Tice, En-Tice-Ment Farm Raised Meats (Anne Arundel County)

www.enticementfarmraisedmeats.com

Products used in the recipe: Eggs.

Joe, Deana, and Jay Tice are fourth-generation farmers, while Brittany, Josh, Justin, and Cody are fifth. Joe and Jay are brothers who grew up on farmland in Anne Arundel County and are electricians by day. Deana grew up in Montgomery County on land that had beef, lamb, pigs, and turkeys. She received a degree from the University of Maryland in Agriculture and Farming Resources. En-Tice-Ment Farm offers their farm-raised meats in both small and large quantities.

Producer: Chris Grava, Annapolis Seafood (Anne Arundel County)

www.annapolisseafoodmarket.com

Products used in the recipe: Lump crabmeat.

Since 1978, Annapolis Seafood Markets has been buying fresh seafood daily, preparing original recipes and products, and selling fresh prepared and raw foods every day. The company, deeply rooted in the community, is still the locals' secret and due to high quality, Annapolis Seafood Market has become the favorite of the foodies in the area. Annapolis Seafood Markets has developed a reputation over 40 years for having the highest quality, freshest seafood available along the Bay.

Producer: Gina Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Tomatoes, red onions, scallions, spinach.

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.



Gazpacho with Crab



This recipe features
Maryland's Best Seafood!

Ingredients

8 large tomatoes	Salt and pepper, to taste
1 green pepper	½ teaspoon cayenne pepper
1 large onion, peeled	1 teaspoon Worcestershire sauce
1 large cucumber, peeled	Croutons
2 cloves garlic	Crabmeat
3 tablespoons olive oil	

Preparation

Makes 8 servings, 4 ounces each

Put all ingredients except croutons and crabmeat in a food processor. Blend until smooth. Serve chilled in bowls topped with croutons and/or a small amount of crab.

Pair With...

Bordeleau Vineyards Sauvignon Blanc

About the Recipe

Chef: Katie Barney, Conduit Press (Talbot County)

www.conduitpressmd.com

Katie Barney is the author of several cookbooks — *Annapolis: The Guidebook*, *Eastern Shore of Maryland: The Guidebook*, *God's Bounty*, *Chesapeake's Bounty*, *Chesapeake's Bounty II*, *New England's Bounty*, *Nantucket's Bounty*, and *Maryland's Western Shore: The Guidebook*. She is presently writing an international cookbook and another on edible flowers.

Producer: Michelle and Charles Wright, Wright's Market (Wicomico County)

www.wrightsmarket.com

Products used in the recipe: Tomatoes, peppers, onions, cucumber, garlic, crab.

Michelle and Charles are the fourth-generation owners of Wright's Market and Farm.



Honey and Old Bay Fried Pork Belly over Corn Grits and Tomato Powder

Ingredients

Braising Liquid for Pork Belly

1 pound pork belly
2 cups vegetable stock
½ Spanish onion, chopped
½ carrot, peeled and chopped
2 ribs celery, chopped
2 cloves garlic
½ teaspoon salt, kosher
½ teaspoon peppercorns
½ teaspoon thyme, dried
1 bay leaf
1 quart oil for frying
4 ounces honey
1 tablespoon Old Bay

Corn Grits

2 cup grits
1¼ quart vegetable stock
2 tablespoons butter
1½ cups heavy cream
1 teaspoon salt, kosher
1 cup gruyere
1 cup parmesan cheese
1 tablespoon butter
1 cup corn
Kosher salt and pepper to taste

Tomato Powder

5 tomatoes
1 tablespoon salt, kosher
1 teaspoon pepper, black

Preparation

Makes 20 pieces

Tomato Powder: Slice the tomatoes thinly and place on a parchment lined sheet pan. Sprinkle with salt and pepper. Place in a 170 to 175 degree oven for 4 to 5½ hours until the tomatoes are completely dried out. This can also be done in a dehydrator on 125 degrees and allow up to 8 hours for the tomatoes to fully dry. Allow the tomatoes to cool and then process in a spice or coffee grinder until you have a powder. Store in an airtight container.

Corn Grits: In a sauce pot, add the grits, butter, vegetable stock, and cream. Cook on low heat until the grits are fully cooked, about 10 to 15 minutes. While this is cooking, add 1 tablespoon of butter to a sauté pan and heat. Once heated, add the corn and sauté until the corn softens. Season with salt and pepper. When the grits are fully cooked, fold in the corn and cheeses. Taste and adjust with salt and pepper.

Pork Belly: Place the pork belly in an oven safe pot with the vegetable stock, Spanish onion, carrot, celery, garlic salt, peppercorns, thyme, and bay leaf. Cover with foil and braise in the oven at 375 degrees for 2½ to 3 hours, until the pork is fork tender. Allow the pork to cool outside of the liquid and then cut into ¾-inch cubes. Heat the oil in a pot to 350 degrees and fry the pork belly for 3 to 4 minutes until nicely browned and crispy. Immediately toss the pork belly in the honey and Old Bay. Adjust seasoning to your liking.



Assemble: Place a ½ cup of grits in a bowl, top with 4 to 5 pieces of honey and Old Bay pork belly, and sprinkle the bowl with ¼ teaspoon of tomato powder.

Pair With...

Scorpion Brewing Treaty of Ghent Brown Ale

About the Recipe

Chef: Michael Archibald, Herrington on the Bay Catering (Calvert County)

www.herringtononthebay.com

Chef Mike Archibald graduated with honors from Johnson & Wales University, during which he had the opportunity to work in Ireland at one of the country's finest luxury hotels, the Great Southern Parknasilla. Chef Mike has been at Herrington on the Bay since 2006. At Herrington, he has a great team of chefs with whom he creates fresh, local cuisine. Mike's specialty is farm fresh cooking, so you will often find him at one of the partnership farms in the area selecting produce for the daily menu.

Producer: Joe-Sam Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Corn and tomatoes.

Swann farms is a sixth generation, wholesale produce farm located in Owings, Maryland. It supplies fresh picked produce to Southern Maryland, Baltimore, and Washington DC regions. They grow peaches, corn, tomatoes, watermelon, cantaloupes and have U-Pick berries as well.

Producer: Deana Tice, En-Tice-Ment Farm Raised Meats (Anne Arundel County)

www.enticementfarmraisedmeats.com

Products used in the recipe: Pork belly.

Joe, Deana, and Jay Tice are fourth-generation farmers, while Brittany, Josh, Justin, and Cody are fifth. Joe and Jay are brothers who grew up on farmland in Anne Arundel County and are electricians by day. Deana grew up in Montgomery County on land that had beef, lamb, pigs, and turkeys. She received a degree from the University of Maryland in Agriculture and Farming Resources. En-Tice-Ment Farm offers their farm-raised meats in both small and large quantities.



Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard

Ingredients

Beef

4-5 pounds eye of round beef (Black Angus)
16 ounces of NapTown Brown Ale

Honey Mustard

3½ ounces of Coleman's mustard
3 tablespoons honey

Spice Mix

4 tablespoons brown sugar
3 tablespoons kosher salt
2 teaspoons pink curing salt
3 tablespoons juniper berries, ground
2 tablespoons black pepper, ground
3 tablespoons allspice
1 tablespoon cinnamon, ground
1 tablespoon nutmeg, ground

Cucumber Pickles

1 cup cider vinegar
2 cups white sugar
1½ tablespoons salt, kosher
6 cups cucumber slices (about 4 to 5 cucumbers)
Micro Beets

Preparation

Makes 10 servings, 5 ounces each

Spice Mix: Mix all spice mix ingredients together and rub on dry beef round and age for 5 to 7 days below 41 degrees.

Honey Mustard: Mix honey mustard ingredients together thoroughly.

Cucumber Pickles: Mix pickle ingredients thoroughly and bring to a boil, then pour over cucumber slices. Chill and age for 5 to 7 days below 41 degrees.

Spiced Beef: Once the beef has "corned," place in a deep pan. Do not rinse. Add ale, pour another 16 ounces into a pint glass and reserve for the chef to consume through the cooking process. Top off the pan with enough water to cover the top of the beef. Bring to a boil, then reduce to simmer for 2 to 3 hours or until internal temperature reaches 165 degrees. Remove and chill completely (internal temperature below 41 degrees for at least 1 hour). Once thoroughly chilled, slice as thin as possible.

Assemble: Start with a pickled cucumber base, top with slices of spiced beef, add a small drizzle of honey mustard and garnish with micro beets.

Pair With...

RAR Brewing Naptown Brown Ale



About the Recipe

Chef: Kevin Duffy, Galway Bay Irish Restaurant (Anne Arundel County)

www.galwaybaymd.com

Chef Kevin Duffy has lived in the Annapolis area for more than 30 years. The son of a naval officer, he attended cooking school in Napa Valley and has worked at various restaurants in the Annapolis area before joining Galaway Bay in 2013. Chef Kevin highlights great local products with his own unique approach.

Producer: Ed Burchell, Roseda Farm (Baltimore County)

www.roseda.com

Products used in the recipe: Eye Round of Beef.

Roseda Farm sells locally raised, dry aged, Black Angus beef right off the farm in Monkton, Maryland. Most of the beef sold at the farm is born and raised on the farm. Ed uses computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers.

Producer: Gigi Marescu, Power Plants Microgreens (Anne Arundel County)

www.facebook.com/powerplantsmicrogreen

Products used in the recipe: Micro Beets.

Power Plants is empowering people to make healthy decisions for a more balanced diet and fulfilling life through microgreens. Power Plants Microgreens was founded in 2014 and some products include arugula, basil, broccoli, radish, and sorrel.

Producer: Lee & Neil Vosters, Randalia Farm (Cecil County)

www.etsy.com/shop/buyadalia

Products used in the recipe: Honey.

Award winning and farm fresh, Randalia honey is harvested straight from the beehives on the Eastern Shore. Randalia Farm honey has won first prize in local competitions for color, taste, and texture. Lee and Neil have delighted in the bees work and tenacity for over 30 years.

Producer: Gina Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Cucumbers.

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.

Producer: RAR Brewing (Dorchester County)

www.rarbrewing.com

Products used in the recipe: NapTown Brown Ale.

RAR Brewing is based in Cambridge, Maryland on the banks of the Chesapeake Bay. The brewery is built in an 80-year-old former pool hall and bowling alley with a goal of producing well-balanced American and Belgian inspired brews 10 barrels at a time. Proudly brewing since the summer of 2013, RAR strives to produce products that the community can take pride in.



Maryland Crab Ball Soup



This recipe features
Maryland's Best Seafood!

Ingredients

Crab Balls

2 tablespoons olive oil
1 green onion
¼ red bell pepper
1 clove garlic
1 tablespoon reduced-fat mayonnaise
1-2 fresh chives
1 teaspoon fresh parsley
½ lemon, zested
½ lemon, juiced
1 teaspoon Old Bay
1 teaspoon Tabasco pepper sauce
1 egg
4 ounces corn bread muffin
½ pound crabmeat

Soup

1 pound tomatoes, blanched and diced
1 cup, beef broth
1 teaspoon Old Bay
1 cup green beans, 1 inch diagonal cuts
1 ear corn, cut from cob
4 baby carrots
½ onion, minced
½ pound crabmeat
1 cup water

Preparation

Crab Balls: Preheat oven to 400 degrees. Heat oil in a skillet over medium-high heat. Add onions, bell peppers, and garlic to skillet and sauté for 3 minutes. Remove from heat and cool. Combine bell pepper mixture with mayonnaise, chives, parsley, lemon zest and juice, Tabasco pepper sauce, Old Bay, and egg. Stir in egg and crushed corn bread. Fold in crabmeat. Roll into 1-inch balls. Sauté until golden then bake for 10 minutes.

Soup: Cut green beans, corn, carrots, onion and place into a saucepan along with beef broth, Old Bay and water. Simmer to desired tenderness. Add small dice tomatoes. Cover pan and simmer for 5 additional minutes. Add crabmeat and simmer for an additional 10 to 15 minutes. Add crab ball to center of bowl.

Pair With...

Sugarloaf Mountain Vineyard Rosé

About the Recipe

Chef: Lenore Martin, Northeast High School ProStart Culinary Team (Anne Arundel County)
Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe has been used in class and as part of the Northeast High School Prostart Culinary Team's competition menus.



Producer: J.D. Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Corn, peppers, onions, tomatoes, carrots.

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.

Producer: Clay Brooks, The J.M. Clayton Company (Dorchester County)

www.jmclayton.com

Products used in the recipe: Crabmeat.

For over five generations and 126 years, the J. M. Clayton Company has been preparing live Chesapeake Bay blue crabs, delivered fresh daily by local waterman. The J. M. Clayton Company was selected to win a 2016 American Treasures Award in recognition of the company's long and storied history of innovation and adaptability that represents a singular commitment to sourcing and advancing American food ways.



Maryland Mini Crab Balls



*This recipe features
Maryland's Best Seafood!*

Ingredients

8 ounces crabmeat	2 water chestnuts, diced
¼ cup panko bread crumbs	2 tablespoons butter
1 teaspoon Old Bay	2 teaspoons parsley
1 egg	1½ teaspoons mayonnaise
½ teaspoon Dijon mustard	

Preparation

Makes 25 servings, 1 ounce each

Pick crabmeat; remove all cartilage. Put Old Bay and panko breadcrumbs in a small bowl along with parsley. Small dice water chestnuts. Melt butter. Mix mustard, water chestnuts, butter, and egg. Mix dry ingredients with wet ingredients. Form 1-ounce crab balls. Refrigerate at least 20 minutes. Bake crab balls at 400 degrees for 10 minutes.

Pair With...

Layton's Chance Vineyard Vidal Blanc

About the Recipe

Chef: Lenore Martin, Northeast High School ProStart Culinary Team (Anne Arundel County)

Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe has been used in class or as part of the Northeast High School Prostart Culinary Team's competition menus.

Producer: Clay Brooks, The J.M. Clayton Company (Dorchester County)

www.jmclayton.com

Products used in the recipe: Crabmeat.

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Ocean City Scallops with Deconstructed Ratatouille



This recipe features
Maryland's Best Seafood!

Ingredients

1½ pounds 10/20 dry-packed scallops	2 sprigs fresh oregano
2 cups bell peppers, diced	4 ounces fresh basil
1 cup yellow onion, diced	2 cups extra virgin olive oil
2 medium eggplant, split lengthwise	2 shallots, peeled
3 pints heirloom grape tomatoes	¼ cup fresh parsley, chopped
½ cup garlic cloves	1 cup sherry vinegar
4 sprigs fresh thyme	Salt and pepper, to taste
1 sprig fresh rosemary	

Preparation

Makes 4 servings, 6 ounces each

To prepare the eggplant, preheat oven to 250 degrees, place eggplant cut side down in shallow baking dish. Cover with 1 cup of olive oil, season with salt and pepper, and place a few basil leaves, 1 sprig thyme and oregano, 3 garlic cloves in pan. Cover with foil and cook for 90 minutes or until eggplant is fragrant and tender. Allow to cool slightly, and remove skin from eggplant. Pulse the flesh in a food processor a few times, remove and add chopped parsley and 2 tablespoons basil. Season to taste with sherry vinegar and salt and pepper.

Meanwhile turn oven to broil setting, toss the tomatoes in olive oil and season with salt and pepper to taste. Place on a sheet pan and place in oven until tomato skins blister and turn dark brown in spots. Allow to cool. To finish the tomato vinaigrette, place tomatoes in a blender, add ¼ cup sherry vinegar, 1 tablespoon chopped thyme, and half a shallot minced. Blend on medium speed and slowly add ½ cup of olive oil. Season to taste.

Sauté the onion and peppers with thyme, and add the squash after a few minutes. Season with salt and pepper and after 4 minutes add 2 tablespoons of fresh basil.

To finish the dish, sear the scallops over medium-high heat until golden brown, turn over and turn pan off. Arrange squash mixture on bottom of plate, top with 4 scallops per person, and top each scallop with a dollop of the eggplant mixture. Drizzle with tomato vinaigrette.



Pair With...

Evolution Craft Brewing Summer Session

About the Recipe

Chef: David Wells, Evolution Craft Brewing Company-Public House (Wicomico County)

www.evolutioncraftbrewing.com

With a passion for food and flavors, Executive Chef David Wells is committed to the success of Public House. Voted Best American Restaurant and Best Farm to Table by Metropolitan readers, Chef David and his staff deliver quality food on a daily basis. Since the age of 12, Wells has grown up in the restaurant business. Creating a menu that makes food exciting and appealing, he sources local and seasonal ingredients.

Producer: Tim Fields, BayWater Heirlooms (Wicomico County)

www.baywaterheirlooms.com

Products used in the recipe: Heirloom squash, eggplant, tomatoes.

BayWater Heirlooms of Salisbury is dedicated to growing the tastiest and best heirloom crops for distributors, restaurants, food delivery companies, and anyone else who appreciates the unique properties of heirlooms. Every heirloom variety has its own history, flavor, and characteristics that make it a one of a kind experience. BayWater Heirlooms is owned and farmed by the Holloway family, who have grown heirlooms on this land for six generations. They take pride in re-introducing these classic, non-GMO varieties back to Marylanders.

Producer: Mark Hoos, Congressional Seafood (Anne Arundel County)

www.congressionalseafood.com

Products used in the recipe: Day boat scallops.

The scallops are caught by Captain Derek Hoy of the fishing vessel “Second to None” based in Ocean City, Maryland. The scallops are caught on the Elephant Trunk scallop grounds and provided to Congressional Seafood for distribution.



Roasted Tomato and Corn Soup with Crab



This recipe features
Maryland's Best Seafood!

Ingredients

10 tomatoes	2 tablespoons Old Bay
2 onions, rough diced	2 tablespoons Herbes de Provence
2 tablespoons fresh minced garlic	2 tablespoons jerk seasoning
½ stick butter	2 tablespoons Worcestershire sauce
1 cup red wine	1 to 1 ½ cups freshly shucked Maryland sweet corn kernels (about 4 ears)
2 cups beef broth	½ pound Maryland crabmeat
2 cups chicken broth	

Preparation

Makes 10–12 servings, 8 ounces each

Place tomatoes into a roasting pan and roast in 425 degrees oven for 35 minutes or until the skins start to char. Sauté onions, garlic, and butter in a large soup pot until onions start to appear translucent, about 7 or 8 minutes. Add the wine and deglaze the pot. Add the stock and the roasted tomatoes. Carefully remove in small amounts to puree in a blender; return the pureed soup to the pot or use an immersion blender, if available. Add the seasonings, Worcestershire sauce and cream to the puree and bring the soup to a boil. Add the corn and crabmeat just before serving.

Pair With...

Seacrets Distilling Co. Lemon Drop Vodka with Soda

About the Recipe

Chef: Julius Adam Sanders, Jules Restaurant (Worcester County)

www.ocjules.com

Julius Adam Sanders has been cooking professionally since the age of 13 and has been the executive chef and sous chef at some of the Ocean City area's most acclaimed restaurants. Since 2003, he has been owner and executive chef at his own establishment - Ocean City's Jules Restaurant. Chef Sanders has been featured on local television and radio and in Southern Living, Maryland Life, Links & Living, the Baltimore Sun, Metropolitan and Coastal magazines.



Producer: Dwight Marshall, Marshall Seafood (Somerset County)

Products used in the recipe: Crabmeat.

Dwight Marshall is a sixth-generation Chesapeake Bay waterman who has been crabbing for over 50 years from his home on Maryland's Smith Island. He and his wife, Mary Ada (Smith Island Cake maker extraordinaire!) are dedicated to sharing and maintaining the unique culture of Maryland's offshore islands, specifically Smith Island and its history and traditions.

Producer: Tim Fields, BayWater Heirlooms (Wicomico County)

www.baywaterheirlooms.com

Products used in the recipe: Tomatoes.

BayWater Heirlooms is a division of BayWater Greens dedicated to growing the tastiest and best heirloom crops for distributors, restaurants, food delivery companies, and anyone else who appreciates the unique properties of heirlooms. Every heirloom variety has its own history, flavor, and characteristics that make it a one of a kind experience. BayWater Heirlooms is owned and farmed by the Holloway family, who have grown heirlooms on this land for six generations. They take pride in re-introducing these classic, non-GMO varieties back to Marylanders.



Smoked Summer Squash Caponata with Chèvre on Toast

Ingredients

3 pounds zucchini and summer squash	3 tablespoons tomato paste
1½ pounds tomatoes	¼ cup red wine vinegar
18 fresh red grapes	3 tablespoons capers
3 garlic cloves	¼ cup olive oil
1 small onion	Dash of salt and pepper
8 large fresh basil leaves	8 ounces chèvre goat cheese
2 teaspoons smoked paprika	1 French baguette
3 tablespoons sugar	

Preparation

Makes 16 servings, 2 ounces each

To make the caponata begin by prepping the vegetables. It is important to cut all the vegetables the same size so they cook evenly. Remove the seeds from the zucchini, squash and tomatoes. Cut the vegetables into a small dice. Peel and dice the onion. Remove the grapes from the stem and cut each grape into four pieces. Mince the garlic and chiffonade the basil.

Preheat a large sauté pan with the olive oil. Add all the cut vegetables, onions, garlic and grapes. Sauté over medium heat for a few minutes and then add red wine vinegar, tomato paste, basil, smoked paprika and capers. Reduce heat to low. Stir occasionally and simmer until onions are cooked through and vegetables soft. Remove from heat and cool. While the caponata is cooling, pull the chèvre out of the refrigerator to soften. Slice and toast the baguette. To serve, spread the toasted baguette with a thin layer of chèvre and top with the warm caponata.

Pair With...

Cool Ridge Vineyard and Winery Grüner Veltliner

About the Recipe

Chef: Elise Wendland, The Comus Inn at Sugarloaf Mountain (Montgomery County)

www.thecomusinn.com

Chef Elise Wendland attended L'Academie de Cuisine in Gaithersburg, Maryland. She is the chef of The Comus Inn at Sugarloaf Mountain. She currently lives and works in an area known as The



Agricultural Reserve in Montgomery County. This area has many different farms with an abundance of produce that inspire her dishes.

Producer: Linda Lewis, Lewis Orchards (Montgomery County)

www.lewisorchardfarmmarket.com

Products used in the recipe: Zucchini, summer squash, tomatoes, onions.

Lewis Orchards is located in Dickerson, Maryland since 1888. Robert and Linda Lewis are the fourth generation in the family to own and operate the farm. Lewis Orchards produces a variety of fresh and seasonal produce.

Producer: Wayne Cullen, Cherry Glenn Farm (Montgomery County)

www.cherryglenn.com

Products used in the recipe: Chèvre.

Cherry Glenn Farm is located in Boyds, Maryland. The goats' milk produced on the farm is used to make a variety of award-winning cheeses.

Salads/Side Dishes





Black-Eyed Pea Salad

Ingredients

1 15-ounce can no-salt-added black-eyed peas, rinsed, drained
1 cup chopped tomatoes
1 cup cucumber, peeled, seeds removed, chopped
½ cup red onion, minced
½ cup green pepper, chopped

1 tablespoon red wine vinegar
3 tablespoons olive oil
½ teaspoon dried oregano
¼ teaspoon salt
¼ teaspoon black pepper

Preparation

Makes 4 servings

Place the black-eyed peas, tomatoes, cucumbers, onions, peppers, vinegar, oil, oregano, salt, and peppers in a large bowl. Toss well. Allow to sit 15 minutes or overnight for the flavors to come together. Serve at room temperature.

Pair With...

Romano Vineyard & Winery Fallen Leaf

About the Recipe

Chef: Jodi Balis, Capital Area Food Bank (Washington DC)

www.capitalareafoodbank.org

The Capital Area Food Bank is the largest hunger relief organization in the DC Metro Area, distributing 45 million pounds of food annually, 17 million pounds of which is fresh produce. The food partners with 12 local farms to source much of its produce. The food bank currently has over 100 healthy and affordable recipes which are paired with food bags provided to families and seniors. Jodi Balis is resident dietitian, food educator, and chef at the Capital Area Food Bank, and works with the education and urban gardening team to create recipes, conduct tastings, and raise awareness about eating well on a budget.

Producer: Brad Miller, Miller Farms (Prince George's County)

www.millerfarmsclinton.com

Products used in the recipe: Tomatoes, cucumbers, green peppers.

Miller Farms is a 267 acre farm that has been family-owned and operated by six generations of farmers since 1840. The farm originally grew tobacco up until the mid-1970s, and then became a small pick-your-own farm. Miller Farms is now the county's largest vegetable producer and a widely-known farm market and wholesale operation. Miller Farms grows a wide array of fresh fruits, crisp vegetables, and a flock of free-range chickens that produce beautiful brown eggs.



Kale Caesar Salad

Ingredients

Salad

Kale
Parmesan cheese
Croutons

Dressing

1 quart plain Greek yogurt
¼ cup mayonnaise
4 cloves garlic
5 tablespoons sherry vinegar
1 tablespoon black pepper
2 teaspoons salt

Preparation

Dressing: Crush garlic with mortar and pestle with salt until it is a paste. Combine remaining four ingredients in a bowl with garlic. Can be stored for two weeks in the refrigerator.

Salad: De-stem kale. Tear into bite-sized portions. Wash and dry. Add desired amount of dressing to kale and toss thoroughly to coat kale. Start with small amount to toss and add until lightly dressed. Add parmesan cheese and croutons. You can also add halved kalamata olives, chicken or shrimp.

Pair With...

Deep Creek Cellars Pinot Gris

About the Recipe

Chef: Jes Clay, Shift (Allegany County)

www.shiftfrostburg.com

Shift is upheld by owner and chef extraordinaire Jes Clay. The iconic bike-themed corner restaurant is a prized local favorite in the heart of Frostburg. Food is sourced locally and crafted to bring the best flavors of Appalachia to our people. Jes loves to cook and has even hosted Governor Hogan himself. She looks forward to sharing her local food at Allegany Farmers Market this summer season.

Producer: Hana Yoder, Savage River Farm (Garrett County)

www.savageriverfarm.com

Products used in the recipe: Kale, garlic.

Savage River Farm is a small, diversified farm on 25 acres in Western Maryland, and has been in business for six years practicing sustainability. They offer produce, free-range meats, and a market-style CSA.



Minted Watermelon Bliss

Ingredients

12 Boston lettuce leaves
4 ounces red onions, fresh,
peeled, diced to ¼ inch
4 ounces cucumbers, fresh,
peeled, diced to ½ inch
1 cup plum tomatoes, fresh,
diced to ¼ inch

1 cup red wine vinaigrette
(see recipe)
1 cup feta cheese, crumbled
2 tablespoons mint, fresh, chopped
2 ounces almonds, blanched,
sliced, toasted
Watermelon, fresh diced

Red Wine Vinaigrette
⅔ cup red wine vinegar
⅓ cup olive oil
½ teaspoon salt
½ teaspoon black pepper

Preparation

Makes 4 servings

Keep all ingredients chilled. Wash and rinse Boston lettuce. Dry with paper towel and place three lettuce leaves on a plate. Place onions, cucumbers, tomato and mint in a bowl. In a separate bowl, place all ingredients for the red wine vinaigrette and whisk. Pour dressing over onion, cucumber, tomato mixture. Toss well. Place onion, cucumber, tomato mixture into the lettuce leaves, distribute evenly. Top the onion mixture with the fresh diced watermelon. Evenly portion the feta cheese on the top of watermelon. Garnish with the toasted almonds.

Pair With...

MISCellaneous Distilling White Rum Mojito

About the Recipe

Chef: Jeff Whary, Sodexo/Adventist HealthCare (Montgomery County)

Jeff has been in the culinary field for over 35 years with many years in the healthcare industry. Jeff is a graduate from the Academy of Culinary Arts program in Mays Landing, New Jersey. He has worked in many healthcare facilities in Pennsylvania and Maryland. He is currently the Systems Executive Chef of Adventist HealthCare, based in Takoma Park, Washington Adventist Hospital.

Producer: Dave Liker, Gorman Farm (Howard County)

www.gormanproducefarm.com

Products used in the recipe: Watermelon, tomatoes, onions, (mint and lettuce, if available).

Dave and Lydia Liker moved back to Maryland in 2008 to build Gorman Farm. After extensively reviewing the market and searching for the right piece of ground, Gorman Farm opened for its first season in 2009. Now starting the ninth growing season on what started as raw land with no functional infrastructure, Gorman Farm has been turned into a full-scale organic farm. Gorman Farm has scaled back efforts to focus almost 100 percent on their CSA. The farm has matured quickly over a short period of time to obtain the original mission it set out to do.



Crab Pickles

Ingredients

1½ cups white vinegar	¼ cup Old Bay seasoning
¼ cup sugar	3½ cups water
½ cup pickle spice	4 twigs fresh dill
1 small to medium sized onion	4 garlic cloves
2 jalapeño peppers	4 medium to large sized cucumbers

Preparation

Makes 4 servings

On stove top in pot add water, vinegar, sugar, pickle spice, Old Bay, peeled and smashed garlic cloves, 2 twigs fresh dill, chopped, onion, sliced thin, jalapeño, seeded and sliced. Bring to boil for 10 minutes. Wash and slice cucumbers to desired thickness, ½ inch slices is good. Add sliced cucumbers and bring back to boil. Turn heat off, let cool. Let set at least 30 minutes then serve warm or refrigerated and snack when you want. Pickles are best after five days.

Pair With...

Calvert Brewing Co. Mortal DIPA

About the Recipe

Chef: Robert Bonner, Caney Creek Catering Co. (Calvert County)

www.caneycreekcatering.com

Robert Bonner is owner of Caney Creek Catering Co. He is a 3-time national finalist in National Oyster Cook-Off with 1 Grand Prize and 1 Runner-Up. Robert is the 2012 Southern Maryland Cream of Crab Cook-Off Champion. He enjoys feeding the needy and working with Farming 4 Hunger. Robert Bonner is a retired paramedic of Calvert County Advanced Life Support.

Producer: Bernie Fowler Jr., Farming 4 Hunger (Charles County)

www.farming4hunger.com

Products used in the recipe: Cucumbers and peppers.

Bernie Fowler Jr. is founder of Farming 4 Hunger, a 501(c)(3) non-profit organization formed in 2012 to serve those in need of fresh food in Southern Maryland. The organization grows and distributes over a million pounds of locally grown, fresh food each year. Bernie had a vision through his own personal struggles to help people in his hometown gain better access to fresh fruits and vegetables. Farming 4 Hunger accomplishes its mission through unique partnerships with 27 local farms, 20+ churches, local businesses and schools, the Maryland Food Bank, the Department of Corrections, and a great network of community volunteers.



Eastern Shore White Corn Sauté

Ingredients

2 cups fresh corn taken off the cob	1 tablespoon vegetable oil
¼ cup red onion, small dice	1 tablespoon butter
¼ cup cherry or grape tomatoes	Salt and white pepper, to taste
½ cup red or orange peppers, small dice	¼ cup chicken stock
2 cloves garlic, minced	

Preparation

Serves: 2 servings, 3 ounces each

Heat vegetable oil in a medium sized sauté pan. Sauté everything except tomato until browned. Add tomato, deglaze with white wine. Add butter and keep tossing off of heat. Season with salt and white pepper.

Pair With...

Great Shoals Winery Celebration Barbera

About the Recipe

Chef: Lenore Martin, Northeast High School ProStart Culinary Team (Anne Arundel County)
Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe been used in class or as part of the Northeast High School Prostart Culinary Team's competition menus.

Producer: J.D. Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Corn, red onions, tomatoes, red peppers, garlic.

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillinger wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.



Fresh Corn Casserole

Ingredients

2 cups fresh corn kernels (approximately 3 ears)	½ cup fresh herb-infused ricotta
½ cup onion, minced	4 eggs
½ cup tomato, chopped	1½ cups cheddar cheese, shredded
½ cup green pepper, chopped	½ cup fresh herb-infused mozzarella
	Salt and pepper, to taste

Preparation

Makes 6 servings, 3 ounces each

Boil corn in salted water for 5 minutes and drain. Mix all ingredients except the fresh mozzarella and pour into a greased baking pan. Bake in oven at 350 degrees for 30 to 35 minutes or until firm in the middle. Remove from oven, top with fresh mozzarella and return to oven about 5 minutes or until cheese is melted. Let sit for 5 minutes before serving. Can be served hot or at room temperature, not directly from refrigeration.

Pair With...

Great Frogs Winery Chesapeake White

About the Recipe

Chef: Ms. Sammi Olmo, Olmo Bros Nursery & Farm (Anne Arundel County)

Chef Olmo has more than 30 years experience with menu planning and preparation with serving as Head Chef for various catered special events. She is responsible for the Farm to Table dinners at Olmo Bros Farm. She is also the head chef for the Order Sons of Italy in America (OSIA), Annapolis Lodge 2225, where she plans and prepares the OSIA annual Italian Festival.

Producer: Larry Olmo, Olmo Bros Nursery & Farm (Anne Arundel County)

Products used in the recipe: Herb-infused mozzarella and ricotta, onions, tomatoes, peppers, and local corn.

Larry Olmo is an Italian-American farmer specializing in unique vegetables and herbs that are predominantly grown from imported Italian seeds as well as unique fruits all grown on the five-acre family farm in Annapolis.



Parmesan Zucchini

Ingredients

1 large Italian zucchini
½ cup parmesan cheese, shredded (more if desired)
Salt and pepper, to taste

Preparation

Makes 6 servings, 4 ounces each

Cut zucchini into ½-inch thick round slices and place in salted boiling water for approximately five minutes or until zucchini starts to turn translucent. Drain the zucchini and place on a serving platter. Sprinkle with salt and pepper and parmesan cheese and serve immediately. Hot zucchini will melt the parmesan so no further heating is required.

Pair With...

Brookeville Beer Farm Pilsner

About the Recipe

Chef: J. Sammi Olmo, Olmo Bros. Nursery & Farm (Anne Arundel County)

Chef Olmo has more than 30 years experience with menu planning and preparation with serving as Head Chef for various catered special events. She is responsible for the Farm to Table dinners at Olmo Bros Farm. She is also the head chef for the Order Sons of Italy in America (OSIA), Annapolis Lodge 2225, where she plans and prepares the OSIA annual Italian Festival.

Producer: Larry Olmo, Olmo Bros Nursery & Farm (Anne Arundel County)

Products used in the recipe: Italian zucchini.

Larry Olmo is an Italian-American farmer specializing in unique vegetables and herbs that are predominantly grown from imported Italian seeds as well as unique fruits all grown on the 5-acre family farm in Annapolis.



Spicy Fresh Corn Salsa

Ingredients

12 ears corn	3 tablespoons rice wine vinegar
1 small red onion	1 tablespoon salt
1 green pepper	½ tablespoon black pepper
1 red pepper	½ tablespoon salsa comacha
1 clove garlic	

Preparation

Makes 6 servings, 4 ounces each

Shuck corn. Cut kernels off of corn by sitting cobb on cutting board standing straight up. Holding corn from the top with your left hand, and holding the knife at a 45 degree angle forward with your right had, run blade straight down along the core of the cobb to separate kernels. Rotate cobb at the end of each cut until just the core remains. Small dice red onion and bell peppers. Mince garlic. Combine cut vegetables and minced garlic in a medium sized mixing bowl and mix by hand. Add salt and mix again. Finally, add vinegar, black pepper, and salsa comacha. Cover and let sit for at least one hour to allow flavors to meld. Stir and serve chilled alongside any grilled meat for great flavor, temperature, color, and texture contrast.

Pair With...

Manor Hill Brewing Grisette

About the Recipe

Chef: Kevin Cauthorne, Myth and Moonshine (Baltimore City)

www.mythandmoonshine.com

Kevin Cauthorne has been the executive chef at Myth and Moonshine for the last five years. He began patronizing the Fell's Point Farmers Market in 2013 in order to source more local products for the restaurant. Using locally sourced ingredients and products, Chef Kevin has elevated the menu at Myth and Moonshine to the point where every dish comes with a narrative. His customers leave with a certain satisfaction knowing that just by going out to dinner they have supported local farmers, artisans, and cooks.



Producer: JT Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Corn, bell peppers, red onions.

Albright farms is a diversified family farm with a large selection of bedding, vegetable and herb plants. They raise a wide variety of vegetables available in season and participate in the farmers market under JFX in downtown Baltimore on Sunday mornings, at the state fairgrounds on Wednesdays and at the Greenspring Station on Saturday mornings. They also have a farm stand in Phoenix, Maryland, open on Fridays year-round for beef, poultry, and available produce.

Producer: Joao Noroña, Chile Comapeño

www.comapeno.com

Products used in the recipe: Salsa comacha.

After years of thought and planning, we have finally decided to bring this elusive hot pepper to the world. Comapeños are so rare that, even within Mexico, they are virtually unknown to people outside the central highlands of Veracruz; where marchantas hand pick them in the wild and bring them down to sell every weekend at the local mercados in a couple of small towns. We import comapeños; at this point you can buy these peppers only in Veracruz, Mexico and at the Fell's Point Farmers' Market in Baltimore City.



Sweet Potato Purée

Ingredients

1 medium sweet potato, small dice	1-2 tablespoons honey
2 tablespoons whole milk	1 pinch fresh nutmeg, grated
2 tablespoons butter, cubed	Salt and pepper, to taste
1 pinch cinnamon	2 teaspoons salt for water
1 cup chicken broth	

Preparation

Makes 2 servings, 3 ounces each

Peel and medium dice the sweet potatoes. Boil in chicken broth until fork-tender. Drain well, squeeze with cheese cloth. Heat cream and honey together. Using a rice masher, purée the sweet potatoes into the warm cream, then season with cinnamon, salt, pepper and nutmeg. Serve with ice cream scoop or place into piping bag with round or no tip and swirl onto plate.

Pair With...

Basignani Winery Seyval Blanc

About the Recipe

Chef: Lenore Martin, Northeast High School ProStart Culinary Team (Anne Arundel County)

Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe been used in class and as part of the Northeast High School Prostart Culinary Team's competition menus.

Producer: J.D. Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Sweet potatoes, honey.

Papa John's Farm, or Schillinger's Farm, is a fifth generation family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on weekends.

Entrées





Albright Farm's Meatloaf

Ingredients

Panada

2 slices of mild flavored sourdough bread
2 eggs
4 fluid ounces heavy cream
4 ounces goat cheese crumbles
(or 2 additional fluid ounces of heavy cream)

Glaze

1 cup ketchup
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce

Meatloaf

2½ pounds ground beef
1 red bell pepper
1 white onion
1 clove fresh garlic
1 anchovy
1 tablespoon smoked paprika
1 tablespoon cumin
2 tablespoons salt

Preparation

Makes 12 servings, 3.5 ounces each

Remove crust from bread and cut into ½-inch cubes. In a large mixing bowl, mix bread cubes, eggs, heavy cream, and goat cheese with a gloved hand. Squeeze bread crumbs to absorb as much liquid as possible. This mixture is called a “panada” and should be allowed to sit for 15 minutes after mixing.

While panada rests, prep the remaining ingredients. Small dice bell pepper and white onion, reserve. Mince anchovy filet. Remove meat from packaging and crumble into a medium sized mixing bowl. Season the top of the crumbled meat with smoked paprika, cumin, and salt. Do not mix. In a small mixing bowl, whisk together ketchup, brown sugar, and Worcestershire sauce. Sauté white onion and bell pepper over medium heat until softened (about 15 minutes).

Reserve and let cool. Preheat oven to 350 degrees. In panada mixture, add seasoned beef, sautéed vegetables, and minced anchovy. Mix by hand until all ingredients are fully incorporated. Do not overmix. In a casserole dish, form meatloaf into a log, glaze with ketchup mixture, and bake uncovered in oven until internal temperature reaches 160 degrees (about 45 minutes). Let rest for at least 15 minutes. Slice to serve.

Pair With...

Old Westminster Winery Revelry



About the Recipe

Chef: Kevin Cauthorne, Myth and Moonshine (Baltimore City)

www.mythandmoonshine.com

Kevin Cauthorne has been the executive chef at Myth and Moonshine for the last five years. He began patronizing the Fell's Point Farmers Market in 2013 in order to source more local products for the restaurant. Using locally sourced ingredients and products, Chef Kevin has elevated the menu at Myth and Moonshine to the point where every dish comes with a narrative. His customers leave with a certain satisfaction knowing that just by going out to dinner they have supported local farmers, artisans, and cooks.

Producer: JT Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Ground beef, eggs, bell peppers, white onions.

Albright farms is a diversified family farm with a large selection of bedding, vegetable and herb plants. They raise a wide variety of vegetables available in season and participate in the farmer's market under JFX in downtown Baltimore on Sunday mornings, at the state fairgrounds on Wednesdays and at the Greenspring Station on Saturday mornings. They also have a farm stand in Phoenix, Maryland, open on Fridays year-round for beef, poultry, and available produce.



Beef Street Tacos with Chimichurri Sauce

Ingredients

2 pounds flank steak
16 ounces fresh lime juice
1 package local corn tortillas
½ pound arugula
1 pound crumbled queso fresco

Rub for Steak

1 tablespoon brown sugar
½ tablespoon salt
1 tablespoon pepper
1 tablespoon paprika
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon mustard powder
1 teaspoon cayenne pepper

Chimichurri Sauce

2 bunch parsley, de-stemmed
2 bunch cilantro, de-stemmed
2 red onions
¼ cup garlic, chopped
1 tablespoon fresh lime juice
1 tablespoon red wine vinegar
1 tablespoon extra virgin olive oil
Salt and pepper, to taste

Salsa

1 pint cherry tomatoes
1 onion
1 tablespoon garlic, chopped
1 tablespoon cilantro, chopped
1 tablespoon basil, chopped
1 tablespoon hot peppers, chopped
1 tablespoon fresh lime juice
Salt and pepper, to taste

Preparation

In a ziplock bag, marinate flank steak in lime juice in refrigeration for two hours.

Chimichurri Sauce: Combine all ingredients in blender and pulse into a thick, chunky sauce. Drain extra liquid.

Salsa: Chop all ingredients and mix together in large bowl.

Steak: Remove steak from refrigerator. Pour off excess liquid and rub steak with spice blend. Grill steak on hot grill for five to seven minutes per side.

Assemble: Cut steak into thin strips across the grain. Warm tortillas on grill or microwave. Place ⅓ of meat in a tortilla, top with Chimichurri, salsa and arugula. Repeat for remaining meat. Place all tacos on a large platter and garnish with queso fresco crumbles.



Pair With...

Denizens Brewing Born Bohemian

About the Recipe

Chef: Justin Key, Dawson's Market (Montgomery County)

www.dawsonsmarket.com

Chef Justin Key received formal culinary training from the Le Cordon Bleu program in Pittsburgh. He spent 10 years working as a sous chef and executive chef in Frederick, where he developed a passion for "Farm to Table" concept dining while building relationships with farmers in the area. He then turned his focus back to hotels to invest time in learning important management skills.

Producer: Mark Mills, Chocolates and Tomatoes (Montgomery County)

www.chocolatesandtomatoes.com

Products used in the recipe: Tomatoes, onions, garlic, arugula, peppers, corn, herbs.

Mark Mills grew up in Chapel Hill, North Carolina. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening, and cooking creatively using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing colorful, delicious ingredients to a local audience of consumers and chefs.

Producer: Ed Burchell, Roseda Black Angus Farm (Baltimore County)

www.rosedabeef.com

Products used in the recipe: Beef.

Roseda Farm sells locally raised, dry aged, Black Angus beef right off the farm in Monkton, Maryland. The majority of the beef sold at the farm is born and raised on the farm. Ed uses computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers.



Blackened Chesapeake Bay Puffer Fish Taco with Peach Slaw and Cilantro Avocado Mousse



This recipe features
Maryland's Best Seafood!

Ingredients

2 pounds cleaned puffer fish, center spine removed
4 tablespoons blackening seasoning
12 corn tortillas

Cilantro Avocado Mousse

2 ripe avocados, skinned and pitted
¼ cup sour cream
1 lime, juiced
¼ cup cilantro, finely chopped

Peach Slaw

½ head red cabbage, julienned
½ head green cabbage, julienned
½ red onion, julienned
1 jalapeño, sliced thin rounds
1 carrot, julienned
2 peaches, peeled and small diced
2 limes, juiced
Salt and pepper, to taste

Preparation

Makes 6 servings, 5 ounces each

Gently mix cleaned puffer fish with blackening seasoning. Heat oil in a sauté pan over medium to high heat. Once hot, add the seasoned fish to the pan a few at a time to prevent overcrowding. Cook 2 to 3 minutes per side. The fish should flake when fully cooked. When fish is cooked, remove from the pan and set aside. Warm tortillas over medium heat for 20 seconds per side.

Peach Slaw: Combine all ingredients in mixing bowl and mix well.

Cilantro Avocado Mousse: Add all ingredients in the food processor and blend until smooth.

Pair With...

Orchid Cellar Meadery and Winery Cobbler

About the Recipe

Chef: Kurt Peter, Azure/Westin Annapolis (Anne Arundel County)

www.azureannapolis.com

Chef Kurt Peter was born and raised on the Eastern Shore of Maryland. His cooking style mirrors his passion for the outdoors, and he enjoys creating contemporary, yet rustic, menus with the ingredients



drawn fresh from the rivers and fields around him. Unique and elegant presentations set Chef Peter's dishes apart and elevate the farm-to-table experience for his guests. Ultimately, Chef Peter enjoys serving clients on a personal level and surprising them with creative dishes that stay true to the essence of Chesapeake Bay cuisine.

Producer: Russ Shlagel, Shlagel Farm (Charles County)

www.shlagelfarms.com

Products used in the recipe: Peaches.

Shlagel Farms is celebrating our 106th year of continuous farming in North Waldorf. Russell Shlagel is the third generation of Shlagels to farm this same land. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.

Producer: Jenn Sturmer, Hummingbird Farms, Inc. (Caroline County)

www.facebook.com/pg/HUMMINGBIRDFARMS.official

Products used in the recipe: Tomatoes.

Jennifer Sturmer of Hummingbird Farms based in Ridgely, Maryland, originally studied biology when she was a student at Tufts University. Farming hadn't even been a consideration when she was approached with the opportunity to run a hydroponic tomato greenhouse. It worked out that her natural curiosity as a biologist would lend itself perfectly to what she calls, "A huge experiment that really matters." Sturmer and her husband produce two crops of tomatoes each year. "Everything is done by hand," from picking the tomatoes to packing them. Tomatoes from Hummingbird are picked ripe and shipped same-day to grocers across Maryland, including: Giant, Whole Foods, Roots, Grauls, and Balducci's.

Producer: Steve Vilnit, JJ McDonnell & Co. (Anne Arundel County)

www.jjmcdonnell.com

Products used in the recipe: Chesapeake Bay puffer fish.

The Chesapeake Bay Puffer Fish, *Sphoeroides maculatus*, is a byproduct of oyster catching. J.J. McDonnell & Co. was founded in 1945 and was originally located in the downtown Baltimore Seafood Market. In 1984, J.J. McDonnell relocated its operations to the Maryland Seafood Market in Jessup, Maryland, where it currently resides. J.J. McDonnell has established a market leadership position in Maryland, Washington D.C, and Northern Virginia as a provider of high quality seafood products and services.



Cal Ripken Sliders on Soft Yeast Dinner Rolls with State House Slaw

Ingredients

Pork BBQ

½ cup plus 2 tablespoons apple cider vinegar
⅓ cup ketchup
¼ cup plus 2 tablespoons spicy brown mustard
1 tablespoon molasses
2 tablespoons brown sugar, divided
1½ ounces concentrated demi-glace
2 teaspoons paprika
1 teaspoon salt
½ teaspoon ground pepper
2 teaspoons cajun seasoning
3-4 pounds pork shoulder, loin, or uncured ham

Rolls

12 ounces water
1 ounce instant yeast
1 pound 6 ounces bread flour
½ ounces salt
2 ounces sugar
1 ounce non-fat dry milk powder
1 ounce shortening
1 ounce butter
1 egg

Dressing

⅔ cup mayonnaise
2 tablespoons sugar
2 tablespoons apple cider vinegar
1 teaspoon celery salt
1 teaspoon salt
1 teaspoon pepper
3 green onions, chopped
¼ cup parsley leaves, chopped

State House Slaw

1 pound shredded cabbage and carrots
½ cup sugar
¼ cup salt

Preparation

Makes 8 servings

BBQ: Whisk 1½ cups water, vinegar, ketchup, mustard, molasses and 1 tablespoon brown sugar and concentrated demi-glace in a 7 to 8 quart slow cooker. Combine the remaining brown sugar, paprika, salt, pepper and Cajun seasoning in a small bowl. Rub dry seasoning over the pork, then place pork into the slow cooker. Cover and cook low for 8 hours. Remove pork meat and set aside. Skim off excess fat from liquid and strain into a large skillet, bring to a boil. Very Important: Cook until reduced by ⅓ – about 15 minutes. Shred pork. Toss the pork with enough reduced cooking liquid to moisten. Adjust seasoning if needed. Serve with buns and coleslaw.

Rolls: Combine all ingredients, except the water, in the bowl of an electric mixer. Add the water and knead with a dough hook on medium speed for 10 minutes. Dough should be soft and pliable, tacky but not sticky. Adjust water if the dough is too firm or dry. Transfer the dough to a lightly greased bowl, cover and place in a warm spot. Let rise until doubled, about 1 hour. Punch down the dough. Let it rest a few minutes to allow the gluten to relax. Scale the dough at 2 ounces each and shape as desired. Place shaped rolls on paper-lined sheet pans. Proof the rolls until they are doubled in size. Carefully brush the rolls with egg wash and bake at 400 degrees until medium brown, about 15 to 17 minutes.



Slaw: Put coleslaw ingredients in colander and sprinkle with salt and sugar. Let sit to draw out moisture for about 5 minutes. Spin liquid from vegetables in a salad spinner. Combine dressing ingredients and toss with vegetables. Adjust seasonings if necessary.

Pair With...

Red Shedman Farm Brewery and Hop Yard Hard Apple Cider

About the Recipe

Chef: Joe Ero, The Culinary Club at Anne Arundel Community College (Anne Arundel County)
www.aacc.edu/about/schools-of-study/continuing-education/hotel-culinary-arts-and-tourism
Hotel Culinary Arts and Tourism student Joe Ero is in his second year of the Baking and Pastry Program at AACC. He is currently employed by Michael's Eighth Avenue. He enjoys preparing and learning about food from the farm to the table. Making and sharing "made from scratch" meals is one of his passions. He also enjoys butchery. He believes in the importance of fresh, farm to fork foods.

Producer: Nathaneal Gregg, The Garden Family Farm (Anne Arundel County)

www.gardenfamilyfarm.com

Products used in the recipe: Pork.

Nathanael Gregg is the farmer of Garden Family Farm. As a child, Nathan grew up in rural Ohio learning a love of farming and food from his Appalachian grandparents. He is a French-trained chef with experience in New York City and Washington, DC which gives him an eye for quality meat and produce. He has extensive experience in sustainable agriculture and multispecies rotational grazing.



Chesapeake Chowder



*This recipe features
Maryland's Best Seafood!*

Ingredients

- | | |
|---|--|
| 4 slices bacon | 1 cup half and half |
| 1 onion, finely diced | 1 tablespoon fresh thyme or 1 teaspoon |
| 4 cloves garlic, minced | dried kosher salt and freshly ground |
| ½ cup dry white wine | black pepper, to taste |
| 4 cups chicken stock | Pinch of cayenne pepper |
| 2 large red skin or Yukon gold potatoes,
skin on, cut into bite-sized pieces | ½ lemon, zested |
| 1½ cups corn, cut off the cob | ½ pound fresh crabmeat |
| | ½ pound soft shell clams (if desired) |

Preparation

Makes 4 servings

Heat a medium stock pot to medium-high heat. Cook the bacon until it is crispy. Remove the bacon from the pan and drain on paper towels to remove excess fat. Pour off all but about 2 tablespoons of fat from the stock pot. Sauté the onion over medium high heat until softened and translucent. Add in the garlic and cook for 30 seconds, stirring constantly. Pour in the white wine to deglaze the pan, scraping the bits off the bottom. Let the wine cook down until it is reduced by half. Pour in the chicken stock followed by the potatoes. Cook over medium heat until the potatoes are fork tender, do not overcook. Add in the corn, half and half, thyme, salt, pepper, cayenne, and lemon zest.

Using a ladle, remove about 1½ cups of the soup (including potatoes and corn) and purée this in a blender or with a hand held immersion blender. Add the purée back into the stock pot. This will thicken the soup. If using clams, add them now. Let the soup come to a boil. Boil two minutes. Reduce the heat to a simmer. Season to taste.

Place about ¼ cup of crabmeat in the bottom of each soup bowl and ladle hot soup over top. Stir to incorporate the crabmeat. Garnish with crumbled bacon and serve.

Pair With...

Antietam Brewery Lil' Ben's Milk Stout



About the Recipe

Chef: Gwyn Novak, No Thyme to Cook (Calvert County)

www.nothymetocook.com

Gwyn is the chef and founder of No Thyme to Cook, Southern Maryland's premier cooking studio teaching students of all ages the love of food. Gwyn's emphasis is on using locally-sourced ingredients to create delicious, yet simple, dishes.

Producer: Donald Novak, Commercial Waterman (Queen Anne's County)

Products used in the recipe: Fresh crab, clams.

Donald has been working the waters of the Chesapeake Bay and its tributaries since 1982. As a commercial waterman, he spends his summers trotlining for crabs or digging clams and his winters hand tonging oysters. A native of Kent Island, he now spends most of his time in Southern Maryland.

Producer: Cathy Cosgrove, Horsmon Farm (Calvert County)

www.horsmonfarm.com

Products used in the recipe: Bacon.

Horsmon Farm is a fourth generation farm, now under the stewardship of JR and Cathy Cosgrove. JR and Cathy continue to raise the beautiful mums and pumpkins that Horsmon Farm is known for and have added beef, pork, chicken, and educational farm activities and tours. JR and Cathy Cosgrove were awarded the 2015 Calvert County Soil Conservationists of the Year.

Producer: Bernie Fowler, Farming 4 Hunger (Charles County)

www.farming4hunger.com

Products used in the recipe: Corn, potatoes.

Bernie Fowler Jr. is founder of Farming 4 Hunger, a 501(c)(3) non-profit organization, formed in 2012 to serve those in need of fresh food in Southern Maryland. The organization grows and distributes over a million pounds of locally grown, fresh food each year. Bernie had a vision through his own personal struggles to help people in his hometown gain better access to fresh fruits and vegetables. Farming 4 Hunger accomplishes its mission through unique partnerships with 27 local farms, 20+ churches, local businesses and schools, the Maryland Food Bank, the Department of Corrections, and a great network of community volunteers.



Edgar Allen Po' Boys



This recipe features
Maryland's Best Seafood!

Ingredients

Fried Oysters

2 cups flour
1 teaspoon cayenne pepper
1 teaspoon black pepper
2 teaspoons salt
2 cups buttermilk
2 cups cornmeal
16 oysters, shucked
6 cups canola oil

Cajun Remoulade

1 cup mayonnaise
1 tablespoon ketchup
1 tablespoon dijon mustard
1 tablespoon fresh parsley,
chopped
1 teaspoon cayenne pepper
2 teaspoons lemon juice, freshly
squeezed
1 teaspoon Worcestershire sauce
½ teaspoon celery salt
½ teaspoon paprika

Po' Boys

2 hoagie rolls, split
lengthwise and toasted
1 cup iceberg
lettuce, shredded
8 tomato slices
1 lemon, cut into wedges

Preparation

Makes 8 servings

Oysters: Combine the flour, cayenne, black pepper, and salt. Coat the oysters in the flour mixture, then dip in buttermilk, then coat in cornmeal. Deep fry in 350-degree oil until golden brown. Alternately: pan fry in oil. Place on a wire rack or paper towels to drain.

Remoulade: Combine all remoulade ingredients and taste. Adjust seasoning as desired.

Assemble: Lay out hoagie rolls and spread with desired amount of remoulade. Top with lettuce, tomatoes, and oysters. Squeeze lemon wedge over each po' boy.

Pair With...

Knob Hall Winery Passion Sparkling

About the Recipe

Chef: Michael Santos, The Culinary Club at Anne Arundel Community College (Anne Arundel County)

www.aacc.edu/about/schools-of-study/continuing-education/hotel-culinary-arts-and-tourism/

Hotel Culinary Arts and Tourism (HCAT) Institute student Michael Santos has almost finished his



culinary arts degree and plans to pursue his baking and pastry degree immediately following his graduation. This summer, he is interning at the Gibson Island Club. Michael is also a member of Team Anne Arundel, HCAT's Competition Team. He has been awarded several Gold and Silver medals through competitions with the American Culinary Federation. Eventually, he would like to open his own restaurant.

Producer: Tal Petty, Hollywood Oyster Company, LLC (St. Mary's County)

www.hollywoodoyster.com

Hollywood Oyster Company sells two brands of farmed oysters: Hollywood and Sweet Jesus Oysters. They are grown in the heart of the Chesapeake Bay, in St. Mary's County, Maryland - home of the national oyster shucking championship. Hollywood Oysters are distributed through well-known seafood wholesalers and can be enjoyed year round. A Hollywood Oyster reflects the unique taste of a pristine Chesapeake estuary that just plain gets a "HO OY!"



Fish Tacos with Margarita Salsa



This recipe features Maryland's Best Seafood!

Ingredients

4 Chesapeake Bay wild catfish filets, 6-ounces each
 ¼ cup Blackening Seasoning (see recipe)
 ½ cup cotija cheese
 1 cup Margarita Salsa (see recipe)
 ½ cup Quick Pickled Onions (see recipe)
 ½ cup sour cream
 8 corn or flour soft tortillas, warmed
 Olive oil or coconut oil

Blackening Seasoning
 2 tablespoons McCormick smoked paprika
 2 tablespoons McCormick paprika
 ½ tablespoon McCormick garlic powder
 ½ tablespoon McCormick onion powder
 1 teaspoon McCormick chipotle powder
 2 teaspoons sugar
 1 teaspoon salt

Margarita Salsa
 2 cups honeydew melon, small dice
 3 tablespoons white wine vinegar
 2 teaspoons sugar
 2 tablespoons cilantro, chopped
 ½ teaspoon lime zest
 1 lime pulp, grated, no rind
 ½ teaspoon salt

Quick Pickled Onions
 1 small red onion, sliced very thin
 1 cup white wine vinegar (or apple cider vinegar)
 1 cup water
 ¼ cup sugar
 3 tablespoons salt
 2 McCormick bay leaves

Preparation

Makes 4 servings

Blackening Seasoning: Combine all seasoning ingredients in a small bowl and stir.

Margarita Salsa: Combine all salsa ingredients in a small mixing bowl and toss until combined. Keep in refrigerator until ready for use. Holds up to one day.

Quick Pickled Onions: Combine water, vinegar, salt, sugar and bay leaves in a small sauce pot and bring to a boil. Once it reaches a boil, cut off and remove from heat and immediately add onions. Allow to cool in liquid and chill until needed.

Fish: Split catfish fillets lengthwise and sprinkle with blackening seasoning. Sear in hot skillet over medium high heat with olive or coconut oil until cooked through.

Assemble: Assemble tacos at the table by placing the blackened fish in the tortilla shells and topping with the sour cream, onions, cheese and Margarita salsa.



Pair With...

Blackwater Distilling Co. Sloop Betty Orange Crush

About the Recipe

Chef: Patty Emanuelli, Saval Foodservice (Anne Arundel County)

www.savalfoods.com

Chef Patty Emanuelli is a certified executive chef with more than 18 years experience as an industry professional. She is the corporate chef for Saval foodservice in Hanover. Her strengths include presentations, trainings, and recipe development. A Baltimore native, she now lives on Maryland's Eastern Shore with her husband and daughter.

Producer: Gina Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Honeydews.

Papa John's Farm, or Schillinger's Farm, is a fifth generation family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on weekends.

Producer: Tim Fields, BayWater Greens (Wicomico County)

www.baywatergreens.com

Products used in the recipe: Cilantro.

BayWater Greens is committed to providing locally grown quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Located in Salisbury, Maryland and servicing all parts of the Eastern Shore and beyond, they are a sixth-generation, family-owned and operated farm.



GoneGreens Stuffed Chicken

Ingredients

Cornbread

1 cup flour all purpose
1 tablespoon baking powder
1½ cup yellow corn meal
2 eggs
½ cup oil
1 cup milk
1 teaspoon sea salt
1 teaspoon poultry seasoning
1 teaspoon sage
½ cup celery
½ cup green pepper
½ cup onions

Cornbread Dressing

4 to 5 cups chicken broth
2 raw eggs
6 boiled eggs
1 stick butter, melted
2 cups celery
1 cup green pepper
2 cups onions
1 cup black-eyed peas
1 cup collard greens
1 teaspoon sea salt
1 teaspoon Don Williamson's
Yucatan seasoning (spicy mole)

Chicken

4 to 5 pound all natural chicken
¼ cup butter (room temperature)
4 teaspoons of Don Williamson's
Yucatan seasoning (spicy mole)
2 to 3 cups of uncooked cornbread
dressing

Preparation

Makes 4 - 6 servings

Cornbread: Heat oven to 450 degrees. Put butter in an 11-inch skillet. Cast-iron is best, but any ovenproof skillet will do. Heat butter in oven for about 5 to 7 minutes, or until butter has melted and is just starting to brown. While butter melts, whisk together cornmeal, salt and baking powder. In another small bowl, lightly beat eggs, then add milk and stir until mixture is combined. Pour egg mixture into dry ingredients and stir well. Remove hot pan from oven, pour butter into batter and stir until batter looks uniform. Pour batter back into the pan and bake for 20 minutes or until the top has begun to just brown.

Cornbread Dressing: Break cornbread into smaller pieces in a large mixing bowl. Add raw vegetables to bread mixture and combine. Lightly beat eggs and add to bowl. Sprinkle in 1 teaspoon salt and the Yucatan seasoning and toss together. Add 3 cups broth and melted butter and stir well. Using your hands, work the mixture to get it very lumpy and thick. Only 3 cups of dressing are needed to stuff the chicken. The rest of the broth can be poured in and mixed until it has a batter-like consistency. Pour the dressing into oven-safe dish and cook until golden brown on the top, about 30 to 45 minutes.

Assemble: Either soak wood, use a foil pouch with holes in the top, or a metal smoker box. Mix the room temperature butter and the Yucatan seasonings together in a mixing bowl and rub the entire outside of the chicken. You can also separate the breast meat from the skin and rub some seasoning



directly on the breast meat to season the meat directly. Heat the smoker to about 250 degrees. Place the whole chicken on smoker, and smoker wood, and shut grill lid. Leave vents on smoker open. Make sure chicken is cooking correctly and check that your smoker is holding temperature after about an hour. After 1½ hours, you may need to rotate whole bird to make sure it is cooking evenly. Total cooking time for a whole chicken varies but will likely be 3 to 4 hours. The temperature of the breast should be 165 degrees internal before removing from the smoker.

After removing from the smoker, wrap a foil tent around the chicken for at least 20 minutes to let it rest. Stuff seasoned chicken with dressing. Enjoy!

Pair With...

Lost Ark Distilling Rum, Dark & Stormy

About the Recipe

Chef: Nessa McClain, GoneGreens/Don Williamson's Seasonings (Prince George's County)

www.gonegreens.com

Nessa McClain is the owner of GoneGreens. She developed and published "The World's Gone Collard Greens" cookbook to explore of the diversity of collard greens. The cookbook was created to inspire, not only fellow collard green lovers, but for others, some who are perhaps new to the world of collard greens. The concept of the company evolved after friends and family continued to request the dishes that were transformed by the use of collard greens.

Producer: Doug Hill, Cabin Creek Heritage Farm (Prince George's County)

www.cabincreekheritagefarm.com

Products used in the recipe: Chicken.

Doug and Lori Hill moved their family of five to their one bedroom, overgrown, hobby farm in Upper Marlboro, Maryland in 2000. Today, Cabin Creek Heritage Farm has evolved into a small, local, sustainable family farm. Cabin Creek Heritage Farm has an on-farm store, meat CSA, participates in several local farmers markets, and partners with other local farms for both fruit and vegetable CSAs.



Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads

Ingredients

Kofta

½ pound ground lamb
½ pound ground beef
1 cup onion, diced fine
1 tablespoon ginger, peeled, chopped rough
1 tablespoon garlic, minced
3 tablespoons parsley, fresh, stemmed
1 tablespoon mint, fresh, stemmed
2 tablespoons Persian Seven Spice mix (see recipe)
1 teaspoon salt
12-16 inch wooden or metal grilling skewers, as needed

Persian Seven Spice

¼ cup black pepper, ground
¼ cup paprika
¼ cup cumin, ground
2 tablespoons coriander, ground
2 tablespoons cloves, ground
2 teaspoons nutmeg, ground
2 teaspoons cinnamon, ground
1 teaspoon cardamom, ground

Shirazi Salad

2 tomatoes, fresh, diced small
1 cucumber, euro, diced small
¼ red onion, diced fine
2 scallions, sliced thin
2 tablespoons mint, stemmed, chopped rough
2 tablespoons parsley, stemmed, chopped rough
1 tablespoon olive oil, extra virgin
1 tablespoon lemon juice
Salt, to taste

Mujaddara Salad

1 cup rice, basmati
1 cup lentils, brown
1 tablespoon butter
2 pinches saffron
⅓ cup oil, extra virgin olive
¼ cup lemon juice
1 tablespoon lemon zest
½ teaspoon cinnamon, ground
1 teaspoon coriander
1 teaspoon cumin
½ teaspoon allspice
1 teaspoon aleppo pepper
¼ cup dates, chopped
¼ cup golden raisins
1 bunch scallions, sliced thin
½ cup parsley, cleaned, stemmed, chopped
Salt and pepper, to taste

Green Harissa Sauce

½ cup spinach, baby
½ cup parsley, flat leaf, stemmed
1 teaspoon paprika, smoked
¼ teaspoon cumin, ground
⅛ teaspoon cardamom, ground
1½ teaspoon coriander, ground
2 small jalapeño peppers
2 cloves garlic
½ teaspoon lemon zest
½ teaspoon orange zest
2 tablespoons lemon juice
1 teaspoon orange juice
6 tablespoons olive oil
Salt and pepper, to taste

Dill Yogurt Sauce

1 cup yogurt, whole
2 tablespoons lemon juice
½ teaspoon garlic, minced
1 teaspoon dill, fresh, chopped fine
½ teaspoon salt

Tahini Sauce

¼ cup tahini paste
1 each clove garlic, minced
¼ cup lemon juice
¼ cup water
Salt, to taste

To Finish

8 Bibb lettuce, whole leaves
Sumac, ground to taste
Kofta, skewered
Olive oil, as needed
Dill yogurt sauce, as prepared
Green Harissa sauce, as prepared
Tahini sauce, as prepared
Mujaddara, as prepared
Shirazi salad, as prepared



Preparation

Makes 8 servings

Kofta: Sauté onions, garlic and ginger on medium-high heat until soft; let cool. Combine herbs, cooled sautéed vegetables and Persian Seven Spice and process finely. Add processed mixture to beef and lamb; work mixture together thoroughly. Scoop mixture into rough, evenly sized balls, then use wet hands to shape into smoothed, egg-shaped portions. Refrigerate well for at least an hour or overnight. Thread and mold onto (well-soaked, if wooden) skewers, 2 each just before grilling.

Persian Seven Spice: Combine all spice ingredients, store in an airtight container.

Shirazi Salad: Combine all salad ingredients.

Mujaddara Salad: In a small pot, add 3 cups water and bring to a boil. Add a pinch of salt and lentils, then lower heat and cook until done. Drain and hold. In another pot, melt butter and add rice; stir rice and butter together. Add 1¾ cups water, saffron, salt and pepper. Bring to boil, cover, lower heat and simmer until done. Combine lemon juice, zest, spices and salt and pepper to large mixing bowl. Using a small whisk or fork, drizzle in olive oil to make a dressing. Hold to side. Add all remaining ingredients to mixing bowl with dressing, cooked rice and lentils. Toss thoroughly to combine.

Green Harissa Sauce: Combine all sauce ingredients except oil into a blender; purée on high; add an ice cube to keep from getting too hot. Slowly drizzle in oil to make an emulsified sauce.

Dill Yogurt Sauce: Combine all yogurt sauce ingredients.

Tahini Sauce: Combine all tahini sauce ingredients.

To Finish: Lightly coat skewered kofta with olive oil and grill over high heat for 3 to 4 minutes, then turn and place kofta off direct heat and continue cooking to 160 degrees internal temperature. Place a strong whole large leaf of Bibb lettuce into a bowl; place a spoon of the warm Mujaddara first, then 1 or 2 finished grilled kofta, skewers removed. Top kofta with a spoon or two of Shirazi salad, and dollops of each sauce around at random, dust lightly with sumac. Use a fork or fold the Bibb lettuce around like a wrap sandwich and enjoy!

Pair With...

Serpent Ridge Vineyard Basilisk

About the Recipe

Chef: Michael Cleary, Bon Appétit Management Company at St. John's College (Anne Arundel County)

www.bamco.com



Chef Michael Cleary has worked with Bon Appétit Management Company since 2009, starting at the University of Maryland Baltimore and Goucher College in the Baltimore region. His career in food and restaurants goes back more than 20 years. Michael was the chef de cuisine at Restaurant Nora in Washington D.C.-the nation's first certified organic fine dining restaurant. He was also the regional research and development chef for Whole Foods Market. He has held positions at the Ritz-Carlton in Philadelphia, Signature Restaurants by Chef Georges Perrier, and Dean & DeLuca. Chef Michael apprenticed under CIA/Colavita Center Chef/Professor Alberto Vanoli of Bergamo, Italy.

Producer: Jennifer Sturmer, Hummingbird Farms (Caroline County)

www.facebook.com/HUMMINGBIRDFARMS.official

Products used in the recipe: Tomatoes.

Jennifer Sturmer of Hummingbird Farms based in Ridgely, Maryland, originally studied biology when she was a student at Tufts University. Farming hadn't even been a consideration when she was approached with the opportunity to run a hydroponic tomato greenhouse. It worked out that her natural curiosity as a biologist would lend itself perfectly to what she calls, "A huge experiment that really matters." Sturmer and her husband produce two crops of tomatoes each year. "Everything is done by hand," from picking the tomatoes to packing them. Tomatoes from Hummingbird are picked ripe and shipped same-day to grocers across Maryland, at stores such as Giant, Whole Foods, Roots, Grauls, and Balducci's.

Producer: Ginger Myers, Evermore Farm (Carroll County)

www.evermorefarm.com

Products used in the recipe: Lamb.

Evermore Farm is a small, family-owned and operated livestock and produce farm located in Westminster, Maryland. Evermore raises all animals on pasture and practice rotational grazing. Although they are not certified organic, they run the farm in a sustainable manner. Food has been produced on this farm for 250 years.

Producer: Mike Brannon, Roseda Black Angus Farm (Baltimore County)

www.roseda.com

Products used in the recipe: Beef.

Roseda Farm sells locally raised, dry aged, Black Angus beef right off the farm in Monkton, Maryland. The majority of the beef sold at the farm is born and raised on the farm. Ed uses computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers.



Miss Shirley's Maryland Jumbo Lump Crab and Corn Salad Slider



This recipe features
Maryland's Best Seafood!

Ingredients

Sliders

8 to 10 Rosendorff's Mini Challah Slider Buns, split
1 to 2 yellow tomatoes, sliced
8 to 10 peppadews
Salt, kosher, to taste

Local Huckle's Late Harvest Jalapeño Aioli

½ cup mayonnaise
¼ cup sour cream
1 tablespoon Huckle's Late Harvest
Jalapeño Hot Sauce

Maryland Jumbo Lump Crab Meat and Local Grilled White Corn Salad

1 pound Maryland jumbo lump crabmeat
1 cup grilled local white corn
¼ cup celery hearts, finely diced
1 tablespoon fresh parsley, chopped
1 tablespoon fresh chives, chopped
¾ cup Local Huckle's Late Harvest Jalapeño
Aioli (see recipe)
Old Bay

Preparation

Makes 4 - 5 servings

Local Huckle's Late Harvest Jalapeño Aioli: Mix all aioli ingredients together well in a bowl. Refrigerate until needed.

Crab/corn Salad: In a large bowl, place all salad ingredients and gently toss together without breaking up jumbo lump crabmeat. Season with kosher salt to taste.

Assemble: Place 1 tomato slice on bottom of slider bun and scoop crab salad on top. Top with microgreens and top of bun. Skewer sandwich with 1 peppadew. Garnish with Old Bay sprinkle and fresh chopped parsley.

Pair With...

Mad Science Brewing Antidote Pale Ale

About the Recipe

Chef: Brigitte Bledsoe, Miss Shirley's Cafe (Baltimore City)

www.MissShirleys.com

Chef Brigitte Bledsoe has been the creative force behind the Miss Shirley's menu since she helped to open the original restaurant in Roland Park in 2005. As a Baltimore native, Chef Brigitte was excited



to help bring Southern-inspired dishes made with fresh, regional ingredients to the breakfast scene. From creating seasonal menus twice a year, to guiding the kitchen teams at all three Miss Shirley's locations, Chef Brigitte's passion and talent is evident in every delicious bite. Brigitte was honored to be voted Chef of the Year at the 2017 Restaurant Association of Maryland's Stars of the Industry Awards. She leads the culinary team with ease and makes time to come out of the kitchen to chat with guests, whenever possible. She has also been on Food Network's Diners, Drive-Ins & Dives, "Family Legacies Episode," cooking with Guy Fieri and Guy's Grocery Games.

Producer: Frank Petillo, Mister Fish Inc. (Baltimore City)

www.misterfishinc.com

Products used in the recipe: Maryland jumbo lump crabmeat.

When it comes to getting fresh, affordable wholesale seafood, Mister Fish delivers. They are Maryland seafood distributors serving restaurants, grocery stores, caterers, hotels, country clubs and more. As wholesale food distributors, they also deliver wholesale produce and wholesale dairy products. They are a Baltimore-based, family-owned business that has been in the wholesale seafood business since 1989. They deliver six days a week, with emergency deliveries on Sundays for current restaurant clients. They are dedicated to bringing the highest quality seafood, produce and dairy products available, sourced responsibly.

Producer: Chris Parker, Parker Farms (Prince George's County)

www.parkerfarms.net

Products used in the recipe: White corn.

Parker Farms is dedicated to creating solutions for their customer's produce and logistics needs, generating extraordinary value for their growers and providing a dynamic, challenging and rewarding workplace for their employees.

Producer: Harrison Long, Huckle's Gourmet Sauces (Baltimore City)

www.hucklesauce.com

Products used in the recipe: Huckle's Late Harvest Jalapeño Hot Sauce.

Huckle's handcrafts gourmet hot sauces and condiments from locally sourced ingredients that are brewed and bottled in Baltimore City. Their products have no preservatives and use mostly organic ingredients. They grow their own peppers using organic agricultural methods on urban farms throughout Baltimore City, and local farms in Baltimore County.



Pasta with Fresh Sage and Brown Butter

Ingredients

1 stick salted butter
12 fresh sage leaves, more if desired
½ lemon
1 pound favorite pasta

Preparation

Makes 4 servings, 8 ounces each

Fill pot with water and bring to rolling boil. Add salt to taste and add pasta. While pasta is cooking, brown the butter, add the sage leaves, and remove from heat. Pour in the juice from the ½ lemon. When pasta is al dente, remove from pot, drain, and put in serving bowl. Add sauce and mix. If too dry, add some pasta water. Serve immediately.

Pair With...

Broken Spoke Vineyard Rumors Red

About the Recipe

Chef: Sammi Olmo, Olmo Bros Nursery & Farm (Anne Arundel County)

Chef Olmo has more than 30 years experience with menu planning and preparation with serving as head chef for various catered special events. She is responsible for the Farm to Table dinners at Olmo Bros Farm. She is also the head chef for the Order Sons of Italy in America (OSIA), Annapolis Lodge 2225, where she plans and prepares the OSIA annual Italian Festival.

Producer: Larry Olmo, Olmo Bros Nursery & Farm (Anne Arundel County)

Products used in the recipe: Fresh sage.

Larry Olmo is an Italian-American farmer specializing in unique vegetables and herbs that are predominantly grown from imported Italian seeds as well as unique fruits all grown on the 5-acre family farm in Annapolis.



Pistachio Crusted Rockfish with Tomato Concassé



*This recipe features
Maryland's Best Seafood!*

Ingredients

2 whole rockfish fillets, 4-ounces each
¼ cup pistachios
Fish forcemeat
1 cup heavy cream
2 tablespoons white wine for sauté
Olive oil for frying
Salt and pepper, to taste

Beurre Blanc with Tomato Concassé

2 ounces white wine vinegar
2 ounces white wine
3 ounces heavy cream
4 ounces unsalted butter
1 ounce shallots
1 ounce Roma tomato concassé
Salt and white pepper to taste

Preparation

Makes 2 servings, 3 - 4 ounces each

Fillet and season rockfish fillets. Take fish forcemeat and add crème to make a fish mousse. Season with salt and pepper. Chop nuts with nut chopper. Evenly coat top of rockfish fillets with mousse. Cover top in the chopped nuts. Sauté in olive oil, nut side of fish first. Sauté both sides eventually. Pour wine into pan and spread over fish. Melt butter in pan and spread it over fish. Cook in oven at 400 degrees for 5 to 7 minutes. Season with salt and pepper.

Boil wine, vinegar, and shallots over moderate heat until liquid reduces to 2–3 tablespoons (5 minutes). Add cream, salt, white pepper and boil for 1 minute. Reduce heat, add 8 tablespoons, one at a time to let it melt, while whisking constantly. Remove from heat, season with salt and pepper to taste. Pour mixture through a strainer. Add small dice tomatoes (concassé: blanch, remove skin and seeds; perfection diced.) Pour sauce over cooked fish. Serve with lemon wedge.

Pair With...

Big Cork Vineyards Viognier

About the Recipe

Chef: Lenore Martin, Northeast High School ProStart Culinary Team (Anne Arundel County)
www.northeasthigh.org

Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe been used in class or as part of the Northeast High School Prostart Culinary Team's competition menus.



Producer: Gina Schillinger, Schillinger's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Tomatoes.

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillingers wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.

Producer: Steve Vilnit, JJ McDonnell & Co. (Anne Arundel County)

www.jjmcdonnell.com

Products used in the recipe: Chesapeake Bay rockfish.

J.J. McDonnell & Co. was founded in 1945 and was originally located in the downtown Baltimore Seafood Market. In 1984, J.J. McDonnell relocated its operations to the Maryland Seafood Market in Jessup, Maryland, where it currently resides. J.J. McDonnell has established a market leadership position in Maryland, Washington D.C., and Northern Virginia as a provider of high quality seafood products and services.



Sauerkraut and Mushroom Pierogies with Smoked Kielbasa Hash

Ingredients

Pierogies

½ cup whole wheat flour
1½ cups all purpose flour
3 eggs
2 tablespoons salt
½ cup water
2 cans of sauerkraut (24-ounce cans)
1 cup minced portabella mushrooms
1 cup minced shiitake mushrooms
1 cup minced button mushrooms
2 tablespoons olive oil
1 tablespoon garlic, minced
1 teaspoon mushroom base

Hash

3 cups diced kielbasa, pre-cooked
2 cups diced potatoes, pre-cooked
1 cup diced red peppers
1 cup diced onions
½ cup scallions
1 teaspoon salt
1 teaspoon pepper
¼ cup chives
2 tablespoons olive oil
Sour cream, for dipping

Preparation

Makes 4 - 6 servings

Pierogies: In mixer bowl, place ½ cup whole wheat flour and 1½ cups all purpose flour, 2 tablespoons salt, ½ cup water, and 3 eggs. Mix until combined into a firm, smooth dough. Wrap in plastic and refrigerate while making filling. Rinse and drain sauerkraut. Squeeze until all liquid is removed. In a pan, add olive oil, garlic, and mushroom base. Stir oil mixture to combine. Add mushrooms. Fry until soft. Add sauerkraut. Stir until well combined. Place mixture in a colander in a bowl to drain. A drier mixture will be make it easier to fill pierogies. Remove dough from refrigerator and unwrap. Roll dough on a floured surface until very thin, ¼ inch. Cut circles in dough with a cup, biscuit cutter, or cookie cutter. Circles should be about 4 inches in diameter. Place about 1 tablespoon of filling in the center of each circle. Wet the perimeter of the dough circle, fold and press to seal filling into a semicircle of dough. Place pierogies on parchment on a cookie sheet. Cook pierogies in boiling water until they float, and set aside.

Hash: Add olive oil to pan on medium heat. Add red peppers and onions to pan. Cook until soft. Add kielbasa, and cook until crispy. Set aside. Add cooked potatoes to oiled pan. Cook until crispy. Add to peppers, onions, and kielbasa. Gently stir mixture together. Serve with cold sour cream.



Pair With...

Brewer's Art Resurrection Ale

About the Recipe

Chef: Krista Sermon, Rogue Pierogies, LLC (Anne Arundel County)

www.roguepierogies.com

Krista Sermon founded Rogue Pierogies in Annapolis, Maryland in 2013. Krista's first experience with pierogies was a common one: she made them with her Polish grandmother. Though she was a few generations removed from the Motherland, she grew up steeped in the pierogie culture of Western Pennsylvania and Eastern Ohio. Krista's love of cooking evolved over the years and now she's brought her delectable pierogies to the market. But, these aren't your grandmother's pierogies; these 'Rogies have gone rogue!

Producer: Lew Dodd, Cedar Run Farm (Queen Anne's County)

www.cedarrun.eatfromfarms.com

Products used in the recipe: Kielbasa.

Cedar Run Farm is 92-acre family owned business run by Marilyn and Lew Dodd. The Dodd family can trace its farming roots in Queen Anne's County back to the Revolutionary War times. The current farm in Sudlersville was purchased in 1951, and the Dodds have lived there ever since, providing healthy food for the community, while preserving the natural beauty of the land.



Smoked Pork Belly Slider with Jalapeño Corn Chow Chow and Peach Barbecue Glaze

Ingredients

Smoked Pork Belly

6 pounds pork belly, raw, top layer of fat and skin removed
1 cup salt
1 cup brown sugar

8 slider-sized rolls

Jalapeño Corn Chow Chow

2 tablespoons pickled jalapeños
½ cup diced green tomatoes
½ cup diced red tomatoes
1 cup diced red peppers
1½ cups fresh silver king corn kernels, about 2 ears of corn
1 cup apple cider vinegar
½ cup sugar
½ cup water
½ tablespoon salt
½ tablespoon tellicherry pepper
1 scallion, diced

Peach Barbecue Glaze

1 tablespoon grapeseed oil
½ cups sweet white onions, diced
1½ cup peaches, chopped
1 cup ketchup
⅓ cup dark brown sugar
⅓ cup apple cider vinegar
2 tablespoons honey
2 tablespoons molasses
2 tablespoons dry mustard
1 tablespoon Worcestershire sauce
1 tablespoon Sriracha hot sauce

Preparation

Makes 2 servings

Smoked Pork Belly: Cover pork belly with salt and sugar and refrigerate for 6 to 8 hours. Wash off salt and sugar mixture and smoke for 2 hours using cherry wood or hickory wood chips. Smoking temperature should not exceed 195 degrees. After smoking, cover the pork belly with half of the peach barbecue glaze and cook for 4 hours at 225 degrees or until the pork reaches an internal temperature of 195 degrees. Cover pan with foil before placing in the oven. When finished cooking, pour the rest of the glaze over the pork and cook for an additional 30 minutes at 300 degrees, or until it has a golden glazed appearance.

Jalapeño Corn Chow Chow: Add all ingredients together and mix very well. (For a “not-so-spicy” chow, remove seeds from jalapeños.) This can be made in advance. Place in a mason jar and refrigerate for up to two weeks.

Peach Barbecue Glaze: Heat the oil in a saucepan. Add onion and garlic and cook for about 5 minutes. Add peaches, sugar, ketchup, vinegar, honey, molasses, mustard, Worcestershire, and Sriracha. Stir together. Bring to a low boil and reduce for about 20 minutes, stirring occasionally. When cool, blend in food processor until smooth. Can be stored up to two weeks.

Assemble: Serve sliders on roll with jalapeño corn chow chow on top of pork belly.



Pair With...

Union Craft Brewing Old Pro Gose

About the Recipe

Chef: Bryan Davis, The Classic Catering People (Baltimore County)

www.ClassicCatering.com

Chef Bryan Davis, the company's chef de cuisine, has been with Classic Catering since 1997, and is responsible for managing kitchen operations, as well as menu creation and plating design. Born and raised in Towson, Chef Davis has led a distinguished career in the culinary arts. He has worked in many of Baltimore's most recognizable kitchens and has spent time with notable James Beard award winners and nominees. Chef Davis believes in using the earth and natural foods that come from it for inspiration. Similarly, he likes cooking with food and ingredients that are in season, so they can be enjoyed at their optimum flavors. Chef Davis studied Culinary Arts at Johnson & Wales University, specializing in French-American fusion.

Producer: Lauren Taylor, Liberty Delight Farms (Baltimore County)

www.libertydelightfarms.com

Products used in the recipe: Pork belly, corn, green onions, onions, peaches, tomatoes.

Liberty Delight Farms is a family owned and operated meat producer in Reisterstown, Maryland. All crops fed to our animals are grown on our farm or sourced by verifiable local farmers meeting our quality growing practices. Liberty Delight Farm's livestock is pasture grazed and raised naturally without the use of antibiotics, growth hormones, or growth stimulants.

Producer: Apex Bee Company, LLC (Baltimore City)

www.apexbeecompany.com

Products used in the recipe: Honey.

We are a family owned and operated apicultural business based in Central Maryland specializing in local, chemical-free beekeeping. We sell locally harvested raw honey, 5-frame nucs, and specialty beekeeping products. Apex Bee Company also provides general beekeeping information and swarm removal needs.



Spicy Chicken BBQ

Ingredients

1½ pounds chicken thighs, boneless, skinless	2 teaspoons ginger, minced
2 teaspoons Korean red pepper flakes or chili pepper flakes	¼ cup green onions or scallions, chopped
⅓ cup white sugar	½ cup soy sauce
1 tablespoon garlic, minced	2 teaspoons sesame oil
	1 head Bibb lettuce

Preparation

Makes 4 servings

Place the chicken thighs in a large mixing bowl, combine with all other ingredients except for the chopped green onions. Let the mixture marinate for at least 2 hours. Place large skillet on medium heat and add marinated chicken thigh mixture to the heat. Sauté or pan-fry the marinated chicken mixture until thoroughly cooked. Add green onions and cook for an additional 1 minute to slightly soften green onions. Remove from heat and place the chicken on a serving plate with rice or wrap in lettuce leaf. Serve hot!

Pair With...

Port of Leonardtown Traminette

About the Recipe

Chef: First Lady Yumi Hogan

Maryland's First Lady, Yumi Hogan, is the first Korean-American First Lady in the United States. Mrs. Hogan is a first-generation Korean-American, an accomplished artist, and an adjunct professor at Maryland Institute College of Art. Mrs. Hogan grew up on a farm in the South Korean countryside as the youngest of eight children. She immigrated to the United States over 30 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County.

As First Lady, Mrs. Hogan has made it a priority to share her love of the arts with Marylanders of all ages through arts education. Following Governor Hogan's diagnosis with Stage 3 non-Hodgkin's Lymphoma in 2015 and their family's battle with the disease, Mrs. Hogan has become a vocal advocate for cancer awareness and devoted much of her time to visiting Marylanders battling cancer, especially children, and their families. In 2016, Mrs. Hogan was recognized for her role as a caregiver and her work raising awareness with the Pheo Para Alliance's Dr. Cyrus Katzen Humanitarian Award. Through her work teaching art classes to patients with cancer and people with disabilities, Mrs. Hogan has become a strong proponent of art therapy and the positive impact it can have on health and wellbeing. She plans to continue to support the arts community and work to bring the joy of art to all Marylanders.



Producer: Allen Harim (Sussex County, Delaware)

www.AllenHarimLLC.com

Products used in recipe: Chicken.

Allen Harim is a leading producer and processor of No Antibiotic Ever chicken on Delmarva. Based in Seaford, Del., half of their contract growers are family farmers who live in Maryland. All of their chickens are raised cage-free using their 100 percent vegetarian feed.

Producer: Perdue Farms, Inc. (Wicomico County)

www.perduefarms.com

Products used in recipe: Chicken.

Perdue Farms, Inc. is a third-generation, family owned, U.S. food and agriculture company. They focus on continuously improving everything they do, constantly learning, and sharing those insights across different production methods, which is driving change throughout the company and onto farms. The PERDUE® brand is the number-one brand of fresh chicken in the U.S. They never use drugs for growth promotion in raising poultry and livestock, and are actively advancing their animal welfare programs. Their brands are leaders in no-antibiotics-ever chicken, turkey and pork, and in USDA-certified organic chicken.

Producer: Tim Fields, BayWater Greens (Wicomico County)

www.baywatergreens.com

Products used in the recipe: Bibb lettuce.

BayWater Greens is committed to providing locally grown quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Located in Salisbury, Maryland and servicing all parts of the Eastern Shore and beyond, they are a sixth-generation, family-owned and operated farm.

Producer: John Maniscalco, Chesapeake Greenhouse (Queen Anne's County)

www.wegrowlettuce.com

Products used in the recipe: Bibb lettuce

Chesapeake Greenhouse is a family-owned commercial hydroponic greenhouse operation that grows 10 varieties of lettuces, nine types of herbs and microgreens year around. They have been growing hydroponically since 2008 and offer direct delivery to the Annapolis, Baltimore and Washington, DC areas.



Tandoori Style Rabbit

Ingredients

2 rabbits, 2 pounds each
16 ounces plain Greek yogurt
1 cup vegetable oil
2 fresh limes
1 cucumber, English style
2 fresh whole tomatoes, sliced
Fresh salad greens
Pita pockets
3 ounces tandoori seasoning (see recipe)

Tandoori Seasoning

1 tablespoon cumin
1 tablespoon coriander
1 tablespoon fenugreek
1 tablespoon ginger
1 tablespoon garlic
1 tablespoon salt
1 tablespoon black pepper, freshly ground

Preparation

Makes 6 servings

Debone the rabbit and remove the tenderloin and legs. Save the remainder for stock. In a medium bowl, make a paste with the tandoori seasoning spices plus the oil and yogurt. Place spice and yogurt paste into large zip-lock bag. Add cut up rabbit to spice paste; move the rabbit around in the bag to coat evenly. Marinate overnight in refrigerator or a minimum of 3 hours. Preheat the oven to 350 degrees. Place the marinated rabbit on a rack on a baking sheet and roast for 25 minutes or until internal temperature reaches 155 degrees.

Assemble: Slice tenderloin into thin pieces. Open pita pockets and fill with fresh greens, cucumbers and tomatoes. Add sliced tenderloin, finish with a squeeze of fresh lime.

To make a salad, use the rabbit legs and serve over greens with fresh Greek yogurt.

Pair With...

Cushwa Brewing Co. Gone to Plaid Scottish Ale

About the Recipe

Chef: Keshav Poudel, University of Maryland Eastern Shore at the Universities at Shady Grove (Montgomery County)

www.umes.edu

Chef Keshav Poudel is from the University of Maryland Eastern Shore the Universities at Shady Groves. Keshav, originally from Nepal, is the kitchen director for the Campus Kitchen Project and chef at Himalayan Heritage in Bethesda. Keshav will graduate in December 2017.



Producer: Shane Hughes, Liberty Delight Farm (Baltimore County)

www.libertydelightfarms.com

Products used in the recipe: Rabbit.

Liberty Delight Farms is a family-owned and operated meat producer in Reisterstown. All crops are grown on the farm or sourced by verifiable local farmers.



Vegetable Tangier

Ingredients

1 cup couscous	1 lemon
1 pound of vegetables*	2 teaspoons salt
Vegetable stock or vegetable demi-glace	

**Depending on what is available from the farm, the ingredients can change daily. Choose a variety of seasonal vegetables from your farmers market. Some examples of seasonal vegetable combinations include:*

Spring: asparagus, morels

Summer: zucchini, tomatoes, spring onion

Fall: squashes, pumpkin

Winter: turnips, rutabagas, beets

Preparation

Makes 2 servings

Prepare salt-cured lemon. Clean and prep the vegetables as needed for the two plates. In vegetable stock, cook the toasted couscous. Season the vegetables with salt-cured lemon. Set couscous in decorative cup and turn in center of the plate. Arrange the cooked vegetables in colorful arrangement around the couscous and serve.

Pair With...

Janemark Winery Chambourcin

About the Recipe

Chef: Jim Swenson, Lumonous (Howard County)

Jim Swenson is a seasoned chef of hotels, clubs, and restaurants and most notable chef at the National Press Club for twenty years. Chef Jim is currently a chef at the Westin Hotel and BWI airport.

Producer: Larry Nowell, Belair Produce (Howard County)

Products used in the recipe: A selection of seasonal offerings.

Belair Produce is a produce company that receives seasonal produce. Chef Swenson will use the farm's fresh offerings to direct him in setting the menu, and recommends those who would like to try this recipe to do the same.



Wild Blue Cat Cakes



*This recipe features
Maryland's Best Seafood!*

Ingredients

1/3 cup mayonnaise	1/2 teaspoon hot sauce	1 pound wild blue catfish,
1 large egg, beaten	1/2 lemon, zested	poached, cooled and chunked
2/3 teaspoon Dijon mustard	1/2 teaspoon Old Bay seasoning	in quarter size pieces
2/3 teaspoon grainy mustard	Salt, black and white pepper,	1/2 cup panko bread crumbs
1/2 tablespoon Worcestershire sauce	to taste	

Preparation

Makes 2 servings

In a small bowl, whisk first nine ingredients until smooth. In a medium bowl, lightly toss the wild blue catfish chunks with the panko bread crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour. Overnight even is better. Scoop the blue cat cake mixture into eight 1/3 cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick. In a large skillet, heat the oil until shimmering. Add the blue cat cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the blue cat cakes to plates and serve with lemon wedges.

Pair With...

Patapsco Distilling Vodka, Bloody Mary

About the Recipe

Chef: David Fye, Congressional Seafood Co. (Anne Arundel County)

www.congressionalseafood.com

Chef David Fye brings his experience in the culinary arts and enthusiasm for sharing his wealth of hands-on experience to Congressional Seafood Company, the Mid-Atlantic's largest seafood distributor. Chef Fye has worked in some of the most prestigious kitchens in the Washington, D.C. area and now lends his talent to creating tasty and memorable seafood dishes.

Producer: Jamie Bowling, Waterman (Charles County)

Products used in the recipe: Wild Blue Catfish.

Waterman Jamie Bowling and his son Sam feel they're doing something good by catching wild blue catfish. "Crabbing had gotten to be very poor," says Bowling. "And I just felt like when I was catching these blue cats I was benefiting the environment and I was giving the crabs a little break."

Desserts





Cantaloupe, Basil and Honey Sorbet

Ingredients

1¼ cups water	2 cups cantaloupe, pureed
1 cup sugar	2 tablespoons fresh basil,
⅓ cup honey	chopped

Preparation

Makes 12 servings

Combine water and sugar in pan. Bring to boil and then chill. Add remaining ingredients and freeze in an ice cream freezer or pour into a stainless steel bowl and place in freezer stirring every 20 minutes until frozen.

Pair With...

Millstone Cellars Hopbrosia

About the Recipe

Chef: Medford Canby, Government House (Anne Arundel County)

Chef Medford Canby is a 1983 graduate of Johnson and Wales University with a degree in Culinary Arts. He has worked at Government House for 28 years and is proud to have served five Maryland governors and thousands of Marylanders.

Chef: Matthew Milani, Government House (Anne Arundel County)

Chef Matthew Milani is a graduate of Le Cordon Bleu culinary program. He holds degrees in culinary arts, pastry arts, and hotel & restaurant management in addition to a sommelier certificate. Chef Milani was the owner and Executive Chef of The Rumor Mill Fusion Bar & Restaurant in Historic Ellicott City for ten years. In addition to being the lead culinary judge of Maryland ProStart, he is active in the American Culinary Federation and likes to mentor younger chefs. He was named 'Maryland's Restaurateur of the Year' by the Restaurant Association of Maryland in 2012.

Chef: Buz Porciello, Government House (Anne Arundel County)

With over 25 years in the food industry, Buz Porciello has spent the last five years at Government House offering his techniques and knowledge gained through many years in various kitchens as well as a formal education at Baltimore's International College in 1990. After a several years in the healthcare system with Vantage House in Columbia and Sunrise Assisted Living in Annapolis, Buz moved on to co-own and operate The Rockfish in Eastport before joining the team at Government House.



Producer: Russ Shlagel, Shlagel Farms (Charles County)

www.shlagelfarms.com

Products used in the recipe: Cantaloupe.

Shlagel Farms is celebrating its 106th year of continuous farming in North Waldorf. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.

Producer: Brenda Conti, The Herbal Touch USA LLC (Anne Arundel County)

Products used in the recipe: Basil.

The Herbal Touch uses local herbs to create products for the skin and soaps, as well as herbed vinegars, potpourri, herbal cookies, and lemon balm tea-breads. Brenda grows specialty herbs, organic sprouts, and more.

Producer: Sue Langley, Government House (Anne Arundel County)

Products used in the recipe: Honey.

Sue Langley is the beekeeper for the Government House bee hive. The Government House hive has harvested honey each summer since 2011.



Don's Bacon Paleo Parfait

Ingredients

2 tubs of coconut milk yogurt,
24-ounces each
8 to 10 strips of bacon, cooked
until crispy
Choice of fruit (cantaloupe,
strawberries, grapes or bananas)

Chocolate Paleo Granola
(see recipe)
½ jalapeño, sliced
2 large wine or cocktail glasses
Chantilly cream or
whipped cream

Chocolate Paleo Granola
3 ounces coconut flour
8 ounces coconut oil
1 cup brown sugar
3 ounces coconut flakes
4 ounces coconut shreds

Preparation

Makes 2 - 4 servings, 6 ounces each

Chocolate Paleo Granola: Combine everything in one bowl. Spread granola on a large baking sheet. Bake granola at 250 degrees until crispy, between 15 to 30 minutes. Oven times may vary.

Assemble: Arrange granola, fruit, etc. layers. Pour the yogurt into each glass to just cover the bottom of the glass. Add granola to just cover the yogurt. Add desired fruit to just cover the granola. Add the yogurt to cover the desired fruit. Add the desired amount of bacon. Repeat this process until cocktail glasses are full. Top with whipped cream or chantilly cream and more bacon.

Pair With...

Turkey Point Vineyard Midnight Delight

About the Recipe

Chef: Sheldon Davy, Don Williamson's (Baltimore City)

www.donwilliamsons.com

Don Williamson's was created in 2010 by owner and chef Sheldon William Harrison Davy. Davy began his cooking adventures at the young age of 14. He studied at L'Academie De Cuisine in Bethesda, Maryland and graduated from Baltimore International College in 2008 with a Bachelor's of Science in Culinary Management. Eager for a new challenge, he ventured out into starting his own catering business, but for now his focus is his seasoning brand.

Producer: Doug Hill, Cabin Creek Heritage Farm (Prince George's County)

www.cabincreekheritagefarm.com

Products used in the recipe: Bacon.

Doug and Lori Hill moved their family of five to their one bedroom, overgrown, hobby farm in Upper Marlboro, Maryland in 2000. Today, Cabin Creek Heritage Farm has evolved into a small, local, sustainable family farm. Cabin Creek Heritage Farm has an on-farm store, meat CSA, participates in several local farmers markets, and partners with other local farms for both fruit and vegetable CSAs.



Grilled Doughnut Shortcakes

Ingredients

1 pound strawberries, sliced (1 cup reserved)	1 tablespoon Cointreau (optional)
1 pint blackberries or raspberries (or any combination)	8 cake doughnuts, sliced horizontally
¼ cup sugar	Mrs. Moo's vanilla ice cream

Preparation

Makes 8 servings

Lightly mash the 1 cup of reserved strawberries with 2 tablespoons of sugar. In a large bowl, combine the remaining strawberries with the blackberries and raspberries, the remaining sugar and Cointreau if using. Pour the mashed berries over the whole berries and fold in gently to incorporate. Oil the unlit side of your grill. Place the doughnuts cut-side down on the grill. Cover and grill until the doughnuts just begin to brown, 1 to 2 minutes. Remove the donuts from the grill. Place the doughnut bottoms on the dessert plates. Top each with a generous scoop of ice cream followed by some of the berry sauce and cover with the doughnut top.

Pair With...

Linganore Winecellars Jack Frost

About the Recipe

Chef: Gwyn Novak, No Thyme to Cook (Calvert County)

www.nothymetocook.com

Gwyn is the chef and founder of No Thyme to Cook, Southern Maryland's premier cooking studio, teaching students of all ages a love for food. Her focus is on using locally sourced ingredients to prepare simple, but delicious dishes. In addition to being a chef instructor, Gwyn has worked in numerous country inns, clubs, and Bed and Breakfasts along the east coast. She is also a published food writer.

Producer: Kelly Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Raspberries, blackberries.

Swann farms is a sixth generation, wholesale produce farm located in Southern Maryland. They supply fresh picked produce to the Southern Maryland, Baltimore, and Washington DC regions.



Producer: Catherine Hamilton, Spider Hall Farm (Calvert County)

www.spiderhallfarm.com

Products used in the recipe: Ice cream.

Spider Hall Farm is a 362-acre farm, purchased by current owners David and Susan Cox in December 2004 as a legacy for their children, the seventh generation of this farming family. It is one of the few remaining working farms of its size in Calvert County, producing tobacco, corn, and grain. In 2010, Spider Hall Farm, LLC was established by Susan Cox and her daughter, Catherine Hamilton. Susan's other daughter, Amy Rippey joined the business in 2013. Their primary focus was agriculture education and instilling the joy of Calvert County agriculture to its residents both young and young at heart.



“Hon”-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies

Ingredients

Honey Layer

¼ cup water
2 teaspoons unflavored gelatin
2½ cups heavy cream
½ cup honey
¾ cup sour cream

Lavender Layer

3 tablespoons water
2¼ teaspoons unflavored gelatin
2 cups heavy cream
1 cup milk
½ cup sugar
1 to 2 teaspoons dried lavender flowers
1 teaspoon vanilla
1 drop of purple food coloring (optional)
1/2 cup plain yogurt

Blueberry Sauce

1½ cups fresh blueberries
3½ tablespoons sugar
¼ cup water
1½ teaspoons good quality balsamic vinegar

Itty Bitty Meringue Cookies

1¼ cups confectioner's sugar
2 large egg whites

Preparation

Makes 8 servings

Honey Layer: Sprinkle water over gelatin in small bowl. Allow to soften for about 5 minutes. Bring cream and ½ cup honey to a simmer. Remove from heat and add gelatin mixture. Stir until dissolved. Whisk in sour cream. Pour in small custard cups and chill until firm.

Lavender Layer: Bring cream and lavender to a simmer, turn off heat and let steep about 15 minutes. Strain mixture. Discard lavender. Sprinkle gelatin over milk and let it soften. Reheat cream mixture and stir in gelatin mixture until dissolved. Whisk in honey and yogurt and food coloring. Pour into custard cups on top of previously set honey layer.

Blueberry Sauce: Heat all sauce ingredients except vinegar on stovetop until berries burst and liquid becomes syrupy. Remove from heat and add the balsamic vinegar. Cool. Pour over panna cotta. Garnish with extra fresh berries, a lavender sprig and a small meringue cookie if desired.

Itty Bitty Meringue Cookies: Preheat oven to 200 degrees. Beat egg whites in mixer with whip attachment until fluffy, add sugar slowly until they hold a stiff peak and are very white, fluffy and have tripled in volume. Add color and flavor as desired. Pipe onto sheet pan with plain tip to make little “kisses.” Bake in low oven for up to 1½ hours or until dry and crispy throughout. Use as garnish on panna cotta.



Pair With...

Thanksgiving Farm Dessert

About the Recipe

Chef: Louise Nielsen, The Culinary Club at Anne Arundel Community College (Anne Arundel County)

www.aacc.edu/about/schools-of-study/continuing-education/hotel-culinary-arts-and-tourism/

Louise Nielsen has been in the foodservice industry for over 20 years. After receiving her Bachelor of Science degree from Kent State University, she worked in New York City in the publishing field. Her love of baking and cooking brought her back to school, where she graduated from the Culinary Institute of America's Baking and Pastry program. She has been teaching full-time at Anne Arundel Community College as instructional specialist/chef instructor since 2010. She is a certified working pastry chef with the American Culinary Federation, a certified ServSafe sanitation instructor and proctor through the National Restaurant Association, a certified culinary educator and a member of Les Dames d'Escoffier. She is the advisor of the Hotel, Culinary Arts and Tourism Culinary Club.

Producer: Jim Morrison, Historic Hancock's Resolution (Anne Arundel County)

www.historichancocksresolution.org

Products used in the recipe: Lavender and honey.

Hancock's Resolution, a historic farm from 1785, is on the National Register of Historic Places.

This county park is operated by a group of volunteers who operate the farm as it would've been 200 years ago, including growing lavender and beekeeping. Stephen Hancock built the house in 1785 and Hancock descendants continued to live in the house until the 1960s. The current garden on the grounds is a historically accurate reconstruction of the Hancock family garden.



Peach “Baltimore Sun”dae

Ingredients

Cinnamon Ice Cream

1 cup milk
1 cup heavy cream
3 egg yolks

½ cup sugar
½ teaspoon
ground cinnamon
1 teaspoon rum

Sundae

4 ripe peaches
¼ cup honey
1 pint Cinnamon Ice Cream

Preparation

Makes 8 servings

Cinnamon Ice Cream: In a sauce pan, scald the milk and the cream. Add the cinnamon and rum. In a stainless steel bowl, combine the egg yolks and sugar just as the cream comes to a simmer. Remove cream from the heat and temper into the yolk mixture. Return to stove and cook very low until the mixture coats the back of a wooden spoon. Do not bring to a boil. Strain the ice cream base on a clean container and chill. Churn in ice cream maker.

Peaches: Slice the peaches in half. Remove pits. Place peaches face down on the grill and cook for about 5 minutes or until soft.

Assemble: Drizzle honey on peach halves and top each with a scoop of ice cream.

Pair With...

Elk Run Vineyards Vin de Jus Glacé

About the Recipe

Chef: Maria Cabrera, Anne Arundel Community College (Anne Arundel County)

Maria Cabrera is a student in Hotel Culinary Arts and Tourism Institute's Baking and Pastry and Culinary Arts programs who graduated in May 2017. She dreamed of becoming a chef since she was nine years old. She enjoys both cooking and baking, truly prefers the pastry side more. She loves to bake cakes and has won both silver and gold in cake and culinary competitions in the region. She is on the HCAT Competition team Team Anne Arundel. She hopes to own her own bakery one day.

Producer: Joe Wood, Forrest Hall Farm and Orchard (St. Mary's County)

Products used in the recipe: Peaches.

Forrest Hall Farm is a family-owned farm of about 100 acres and has been around for almost 100 years. In 1920, the farm was started with tobacco crops. Tobacco was phased out in 2000. The farm currently has more than 10 acres and 3,000 trees of mixed variety of apples and peaches. The farm is also a founding member of Maryland's first wine grape growers agricultural cooperative.



Summer Party Peach Pies

Ingredients

Peach Jam

3½ pounds peaches, peeled, halved,
pitted, and cut into chunks
1¼ pounds sugar

1 tablespoon plus 1 teaspoon
fresh lemon juice
1 vanilla bean, split and seeds
scraped

Whipped Cream

1 cup heavy cream
2 tablespoons powdered sugar
12 each, 2-ounce tartlet shells

Preparation

Makes 12 servings, 2 ounces each

Jam: Blanch and peel peaches. Pulse peaches in a food processor until desired texture is reached. Transfer to a small saucepan and add sugar, lemon juice, and vanilla bean with scrapings. Bring to a boil for 12 minutes, stirring frequently. Bring to a rolling boil for one minute and then remove jam from stove to cool. Remove the vanilla bean. Refrigerate until completely cooled.

Whipped Cream: In a mixing bowl, beat heavy cream until soft peaks form. Add 2 tablespoons powdered sugar gradually to cream; beat until soft peaks return. Do not overbeat.

Tartlets: Pipe peach jam into tartlet shells and cover with whipped cream. Keep refrigerated until ready to serve.

Pair With...

Harford Vineyard and Winery Peach Kiss

About the Recipe

Chef: Nicole Paterson, Neat Nick Preserves (Howard County)

www.neatnickpreserves.com

Nicole Paterson, founder of Neat Nick Preserves, grew up preserving with her grandmother. After a career change in pursuit of spending more time with family, she started making small batches of preserves to sell. With a background of craft-minded family business, she founded Neat Nick Preserves, giving her a creative outlet that brings together her professional skills, academic interests, and genuine love of food.

Producer: RJ Caulder, Breezy Willow Farm at Hopkins Spring (Howard County)

www.breezywillowfarm.com

Products used in the recipe: Peaches.

Breezy Willow Farm is small, family run specialty farm located in Woodbine, Maryland. The farm has been using sustainable, responsible growing methods for the past 30 years. Breezy Willow Farm



uses organic methods. Along with their own growing, they link with other local farmers to provide for the expanding CSA. Partner farms' growing methods include Natural, Certified Organic, and Integrated Pest Management practices. Their goal is to grow the most nutritious healthy food, including heirloom varieties for taste.



Templeton Earth Club's Rainbow Slushie

Ingredients

2 cups ice	¼ cup cucumber, peeled and chopped	1 banana, peeled
2 small carrots, peeled, chopped	1 medium peach, peeled and chopped	½ cup spinach leaves
1 cup seedless watermelon, chopped	1 cup blackberries	2 tablespoons lemon juice
		½ cup 100-percent orange juice

Preparation

Makes 4 servings, 8 ounces each

Wash all the fruits and vegetables. Peel carrots, cucumber and the peach. Chop fruits and vegetables into bite-sized chunks. Combine the ingredients in a blender in the following order: ice, carrots, watermelon, cucumber, peach, blackberries, banana, spinach, lemon juice and orange juice. Blend the ingredients until smooth. Pour into frosted glasses and enjoy!

About the Recipe

Chef: Amanda Rzepkowski, Templeton Elementary School Earth Club (Prince George's County)
Amanda is a nutrition educator with the Food Supplement Nutrition Education (FSNE) program. Through FSNE, she offers nutrition education programs to help Supplemental Nutrition Assistance Program (SNAP) households and those eligible for SNAP in Prince George's County. Amanda also teaches elementary school students about cooking, gardening, and physical activity. This recipe was created by the fourth and fifth grade students in the after-school Earth Club at Templeton Elementary School in Riverdale, Maryland using their knowledge they have gained on seasonal Maryland produce in their school garden, cooking, and following recipes.

Producer: Jennifer Lumpkin, ECO City Farm (Prince George's County)

www.ecoffshoots.org

Products used in the recipe: Cucumbers, spinach, carrots.

Established in 2010, ECO City Farms is an educational, non-profit organization located in Riverdale, Maryland designed to serve as a prototype for sustainable local urban farming. ECO City Farms seeks to enhance food security, safety and access, to improve nutrition and health, to preserve cultural and ecological diversity, and to accelerate the transition to an economy based on preservation, recycling and restoration. They amplify community voice and engagement to reinvigorate the Chesapeake foodshed.



Producer: Brad Miller, Miller Farms (Prince George’s County)

www.millerfarmsclinton.com

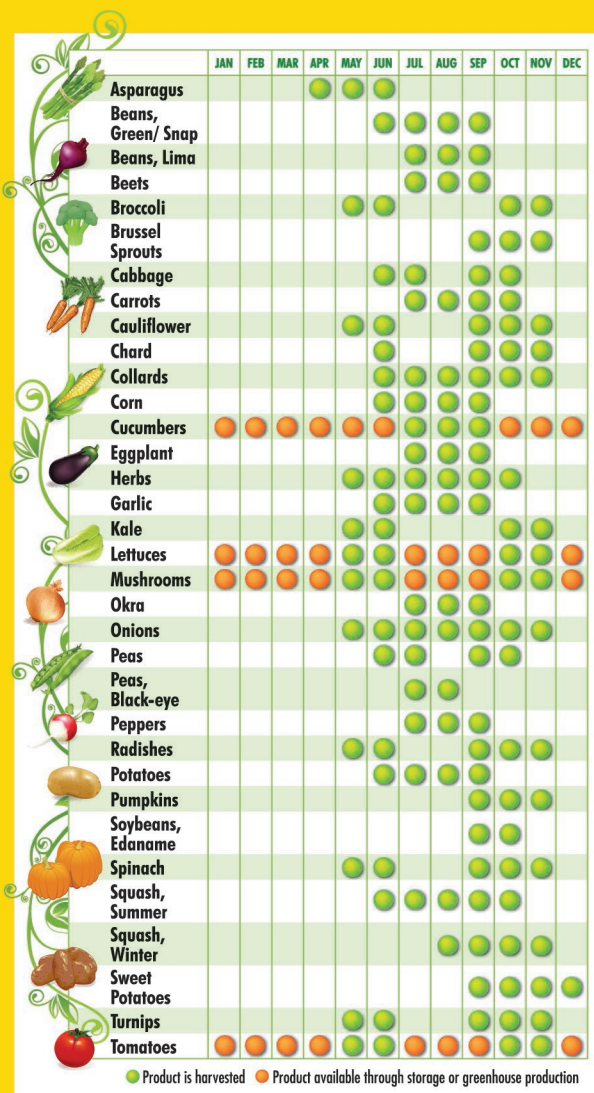
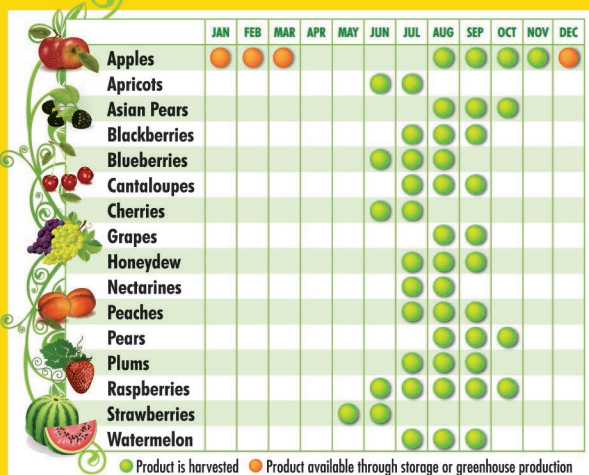
Products used in the recipe: Watermelon.

Miller Farms is a 267 acre farm located in Prince George’s County, Maryland, that has been family owned and operated since 1840. They grow a wide array of fresh fruits and crisp vegetables. The farm also has a bakery that sells home-baked goods and handmade ice cream, a nursery abundant with beautiful plants and flowers, a direct farm market, seasonal displays, and hayrides.



Buy Local Year-Round

You'll find dozens of varieties of locally grown produce available April through December, and value-added products like meat, cheese and other dairy items, jams and wine available year-round. Visit MarylandsBest.net for listings and maps of your nearest producers.



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