



Featuring
eight recipes
showcasing
Maryland's
Best
Seafood!

Recipes

FROM THE



**FRESH
LOCAL**

2018 Maryland Buy Local Cookout

Presented by the Maryland Department of Agriculture





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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's Best Seafood promotes the bounty of Maryland's share of the Chesapeake, the Atlantic, tributaries and aquafarms to Maryland consumers, the United States and the world. The program is funded by revenues from commercial Maryland fishing licenses. To learn more, go to www.seafood.maryland.gov. On Twitter @MDsBestSeafood and @MdAgDept.

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Appetizers





Bacon and Bleu Sausage Patties

Ingredients

2½ pounds Wagner's Meats ground pork shoulder	6 teaspoons granulated onion	½ teaspoon mustard powder
½ cup blue cheese crumbles	2 teaspoons granulated garlic	½ teaspoon black pepper
½ cup chopped pre-cooked bacon	½ teaspoon ground coriander	Chimichurri, fresh
1½ tablespoons liquid smoke	½ teaspoon ground nutmeg	
	½ teaspoon cayenne pepper	

Preparation

Makes five six-ounce servings

In large bowl, mix all ingredients. Form into six-inch patties. Pre-heat sauté pan at medium-high heat and add a tablespoon of cooking oil. Sear patties for four minutes on each side until golden brown and cooked through. Serve with hot and crispy French bread and top with fresh Chimichurri.

Pair With...

Monocacy Brewing Company Riot Rye

About the Recipe

Chef: Mark Fuster, Blue Sky Bar and Grill (Frederick County)

<http://blueskybar.business.site>

Chef Mark Fuster studied the culinary arts at L'Academie de Cuisine and perfected his skills at various restaurants in the greater Montgomery County area. His experience includes cooking at high-end restaurants on the designer streets of Georgetown to the cornfields in Frederick. But his experience started even earlier than that. His Dominican and Peruvian roots have influenced his culinary mastery, in addition to the time he spent living in Mexico. All these influences have created a unique perspective and appreciation in creating and trying foods from around the world. Mark currently is the head chef at Blue Sky Bar & Grill located in New Market, Maryland.

Producer: Mickey Wagner, Wagner Meats & Mt. Airy Locker Co. (Frederick County)

www.wagnersmeats.com

Products used in the recipe: Baby Back Ribs and Ground Pork Shoulder.

The Wagner family has owned Wagner Meats & Mt. Airy Locker Co., a local institution, since 1953. The current owners have been running the store since the 1960s. The family added the popular retail store 29 years ago, but the large building on Main Street also houses facilities to process beef, lamb, and pork stock, ensuring that everything sold by Wagner's is fresh and produced in-house.





Delmarva Oysters



Ingredients

12–16 Chincoteague Maryland Salt Shakers
oysters, on the half shell
2 tablespoons extra-virgin olive oil
2 garlic cloves, minced
1 medium red pepper, diced
1 pound jumbo lump crabmeat

1½ pounds organic fresh baby spinach
¼ cup white wine
2 tablespoons lemon juice (about ½ of a lemon)
12–16 slices Swiss cheese, sliced thin
Fresh parsley, chopped

Preparation

Makes 12–16 oysters on the half shell

Preheat the oven to 350 degrees (or preheat broiler). In a large saucepan, heat olive oil over medium heat. Add garlic and red pepper. Sauté for about one minute, until fragrant and garlic begins to turn light brown. Add spinach and toss. Quickly add white wine and continue to toss spinach. Cover and cook until wilted, about five minutes. Once cooked, sprinkle with lemon juice. Place oysters on a baking sheet. Spoon the spinach mixture onto the oysters in the half shell. Top with swiss cheese. Bake seven to 10 minutes (broil four to five minutes under direct heat) until topping is bubbly and browned. Garnish with chopped parsley. Serve immediately.

Pair With...

Bordeleau Vineyards Sauvignon Blanc

About the Recipe

Chef: Peter Roskovich, Black Diamond Catering (Wicomico County)

www.blackdiamondcatering.com

Peter Roskovich is the owner of Black Diamond Catering and Lodge and Adam's Taphouse Grille in Fruitland, Maryland. Black Diamond is constantly changing its menu to include seasonal offerings and popular market trends. It is the official caterer of the Ocean City Air Show and a leading choice for film and production catering, having worked on the sets of the television shows *House of Cards* and *Scandal*. Peter grew up in the Baltimore area, attending Mount Saint Joseph High School. Peter has nearly 30 years experience as a restaurateur and is involved with a number of community organizations in the Salisbury area. His father opened the first Pappy's Restaurant in Maryland and operated Oasis Lemonade in Harborplace in Downtown Baltimore.



Producer: Bennett Mumford, Mumford Shellfish (Worcester County)

www.mumfordshellfish.com

Products used in the recipe: Farm-Raised, Maryland-Grown Chincoteague Salt Shaker Oysters.

Mumford Shellfish is an oyster farm located in Worcester County, just west of Ocean City. Owned and operated by Russ Barrett and Bennett Mumford, Mumford Shellfish has raised oysters in the Chincoteague Bay for the last four years. Chincoteague Salt Shaker oysters are raised in off-bottom cages, off the coast of the Atlantic Ocean. Being so close to the ocean gives their oysters an extremely different taste, compared to most locally harvested oysters which come from the Chesapeake Bay. Mumford oysters are described as being very salty with a heavy brine. The taste of Chincoteague Salt Shakers will remind you of swimming at the beach in Ocean City.





Eastern Shore Ham and Cheese Sweet Potato Biscuits

Ingredients

Biscuits

- | | |
|-------------------------------|----------------------------|
| 3 cups sweet potatoes, mashed | 1 tablespoon baking powder |
| 3 tablespoons yeast | 1 tablespoon salt |
| ¾ cup water, warmed | 1½ cups sugar |
| 2 teaspoons sugar | 1 cup shortening |
| 7½ cups flour | ½ cup margarine or butter |

Honey Mustard Spread

- 4 ounces butter, softened
- 3 tablespoons honey
- 1 tablespoon mustard

Filling

- Roasted ham, sliced
- Artisan cheese, your choice

Preparation

Makes 12 servings

Sweet Potato Biscuits: Dissolve yeast in warm water with two teaspoons of sugar. Let sit for approximately five minutes for yeast to grow. Warm mashed sweet potatoes to 110 degrees then combine with yeast mixture and set aside. Sift the dry ingredients together. Cut in shortening and margarine/butter to a coarse crumb. Stir in sweet potato mixture. Knead until smooth. Cover and let rise in a bowl in a warm place for 40 minutes. Roll out dough on a floured surface to approximately ½ inch thickness. Cut biscuits with desired cutter and place on a baking sheet, lined with parchment paper. Let rise for 15 minutes in a warm place. Bake at 375 degrees for 12 to 15 minutes.

Honey Mustard Spread: Combine all ingredients in a small bowl until blended.

Assemble: Cut ham and cheese to desired thickness. Spread a small amount of honey butter on a cooled biscuit. Stuff biscuit with ham and cheese. Enjoy!

Pair With...

Bad Alfred's Distilling Rye

About the Recipe

Chef: Linda Brown, Talbot County Public Schools Culinary Arts Program (Talbot County)

The Talbot County Culinary Arts Program is a nationally certified high school career and technology program open to all students. Successful completion of the program, including national certified testing, enhances student career and college opportunities after high school. In its most recent evaluation, The American Culinary Education Federation awarded the program an "exemplary" rating. Students in this program must



complete four courses, including an internship, which provides them experience in the hospitality industry. The program caters to local, regional, and state educational groups, as well as, community groups across Maryland. The curriculum places a major emphasis on farm-to-table products and students learn the advantage and importance of using fresh, local ingredients. The program is run by Linda Brown, cfcs, a home-grown seasoned teacher of 42 years. Joseph Candel, an alumni of the program, has returned to teach.

Producer: Jared and Trisha Boyce, Chapel's Country Creamery (Talbot County)

www.chapelscreamery.com

Products used in the recipe: Artisan cheeses.

Jared and Trisha Boyce, and their son Trace, moved to Maryland's Eastern Shore a little over a year ago. With an entrepreneurial spirit and an eagerness to plant roots in a new place, the Boyce's moved their dairy herd of registered jersey and holstein cattle to Easton, where they opened Chapel's Country Creamery. Using their wholesome fresh dairy products, they are able to offer a variety of artisan cheeses. Chapel's Country Creamery produces their cheeses on the farm, allowing customers to choose from products with local flair or traditional flavors. The cheeses are available locally and marketed throughout the Mid-Atlantic.

Producer: Jennifer Debnam, Langenfelder Pork (Kent County)

www.langenfelderpork.com

Products used in the recipe: Ham.

Six generations ago, John Langenfelder emigrated from Germany and settled in Baltimore County in the late 1840s. As the farm passed down through the generations, the family raised animals and grew vegetables which were sold in nearby Baltimore City markets. Today Jennifer, Bill, and Kristen have evolved the family legacy into a farm-to-table brand—Langenfelder Pork. Their pork is used by chefs in high quality restaurants across Baltimore, Annapolis, and Washington, D.C. Their pork products are available at select farmers' markets and local food venues. Langenfelder Pork can also be purchased directly by anyone looking for quality, local pork products.

Producer: Jimmy and Gina Schillinger (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Sweet Potatoes.

Jimmy and Gina Schillinger, and their family, are fourth generation farmers at the popular, Papa John's Farm in Severn. They produce an assortment of amazing plants, vegetables, and small grains which are available seven days a week at their on-site store, Papa John's Market. The Schillingers are always there to provide their products and great support to the TCPS culinary program.

Producer: Francis Blazejak (Caroline County)

Products used in this recipe: Sweet Potatoes.

Francis Blazejak is a retired Maryland State Police Officer who now fills his time in garden and vegetable production. He sells produce to local buyers and farm markets. Francis donates baskets of sweet potato "seconds" to the program annually.

Producer: Roy Madsen, Harris Creek Honey (Talbot County)

Product used in this recipe: Honey.

Roy Madsen is a retired physical education teacher from Talbot County. In his retirement, he has become an avid apiarist. He sells his honey directly to customers and at local businesses.





Maryland Blue Crab and Grilled Corn Gazpacho



Ingredients

½ pound jumbo lump Maryland crabmeat
2 pound tomatoes, seeds removed
1 medium cucumber, peeled and seeds removed
½ cup red onion, chopped
½ cup red bell pepper, chopped
½ cup yellow bell pepper, chopped
2 large ears corn
¼ cup extra virgin olive oil
1 clove garlic, crushed
1 sprig fresh oregano
2 tablespoons basil, chiffonade

¼ cup watermelon
¼ cup cilantro, chopped
Tomato juice, as necessary
¼ cup lime juice
Salt and pepper, to taste
Sriracha or hot sauce, to taste
Worcestershire sauce, to taste

Garnish

Scallions, chopped
Chives, chopped

Preparation

Makes four six-ounce servings

Choose firm tomatoes and genuine Maryland crabmeat. Make sure all ingredients are chilled before starting. Clean the ears of corn and grill over an open flame until well blistered. Once cool, shave the grilled kernels off the cob and set aside. Place tomatoes, cucumber, peppers, onion, garlic, watermelon, cilantro, and oregano leaves into a large food processor. Pulse for two seconds at a time until mixture achieves a thick, soupy consistency. This may be done in batches if necessary, and may even be easier if you wish to finely adjust the consistency of the soup. Do not over-process. This mixture will be thinned out later.

Place soup base in a large mixing bowl and add in the olive oil and lime juice, whisking vigorously. Fold in grilled corn and basil. Add tomato juice if necessary to achieve desired volume or consistency. Adjust seasoning with salt, pepper, Worcestershire sauce, and Sriracha. Once soup has the desired flavor and thickness, gently fold in the crab meat. This should be done gently to avoid breaking up the crab chunks. Big pieces of crab are best!

Refrigerate for two hours or overnight; it will only get better. Serve chilled; garnish with chopped scallion or chives.



Pair With...

Cascia Vineyards Vino Cascia Blanc

About the Recipe

Chef: Dan Mrohs, Seasons Culinary Services (Alexandria, Virginia)

Seasons Culinary Service is a team of chefs and foodservice professionals working in Maryland, D.C., and Virginia. They are focused on innovative presentation of fresh, local ingredients. Having just celebrated its 20th year in business, Seasons is proud to work with nearby farmers and producers to showcase the best of locally available fruits, vegetables and meats.

Producer: Tom Godfrey, Godfrey Farm (Queen Anne's County)

Products used in the recipe: Tomatoes.

Godfrey's Vegetable Farm is owned by Tom and Lisa Godfrey. The Godfrey family has been growing and selling fresh produce for at least three generations.



Miss Shirley's Yellow Tomato Gazpacho



topped with Jumbo Lump Crabmeat and Corn Relish

Ingredients

Gazpacho

5 large yellow tomatoes
1 seedless cucumber, peeled
2 yellow peppers
½ jalapeno pepper, deseeded
½ Vidalia onion
1 tablespoon garlic, chopped
¼ cup white wine vinegar
¼ cup olive oil
1 tablespoon lemon juice,
freshly squeezed

Salt and pepper, to taste
Old Bay seasoning, to taste
1 tablespoon fresh basil, finely
chopped
2 ounces microgreens

Crab and Corn Relish

8 ounces fresh Maryland
jumbo lump crabmeat
½ Maryland red beefsteak tomato,
small dice

1–2 ears of fresh Maryland
white corn, roasted with
cob cut off (about ½ cup)
1 tablespoon fresh chives,
chopped
1 tablespoon olive oil
1–2 teaspoons lemon juice,
fresh squeezed
Salt and pepper, to taste

Preparation

Yellow Tomato Gazpacho: Large dice cucumber, tomato, peppers, jalapeno, onion, and place in a food processor. Blend with olive oil, vinegar, lemon juice, and garlic. If too thick, add a bit of water until proper consistency. Season with salt and pepper to taste. By hand, stir in the finely chopped basil and refrigerate until ready to serve. Ladle the chilled soup into cups and top with a scoop of crab and corn relish. Sprinkle lightly with Old Bay. Top with microgreens.

Jumbo Lump Crab and Corn Relish: Clean corn and rub with olive oil and season lightly with salt and pepper. Place on roasting pan and place in a 400-degree oven for about eight to 10 minutes, until corn is cooked and golden brown. Let cool and cut kernels from the cob. In a bowl, place all ingredients and gently mix together, so as not to break up the crabmeat. Season to taste with salt and pepper. Set aside and refrigerate until needed.

Pair With...

Layton's Chance Winery Vidal Blanc



About the Recipe

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

www.MissShirleys.com

Chef Brigitte Bledsoe has been the creative force behind Miss Shirley's menu since she helped 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 are evident in every delicious bite! Not only is Brigitte an outstanding chef who was voted Chef of the Year at the 2017 Restaurant Association of Maryland's Stars of the Industry Awards, but she is also a fun-loving, passionate and personable team member. She leads the culinary team with ease and makes time to chat with loyal guests, whenever possible. In fact, you may have seen her on Food Network's Diners, Drive-Ins & Dives, "Family Legacies Episode!"

Producer: Robin Bartenfelder, Bartenfelder Farms (Caroline County)

www.facebook.com/BartenfelderFarmsPreston

Products used in the recipe: White Corn, Cucumbers.

Bartenfelder, a fifth-generation farmer, was born in Baltimore County, where his family has been farming since the 1840s. He now lives in Caroline County. He has four children and three grandchildren. For more than 35 years, Bartenfelder has been a full-time farmer and small businessman. His family primarily grows vegetables, which they sell wholesale and at the Baltimore City Farmers' Market. Additionally, they have two broiler houses and grow wheat, soybeans, and corn. In addition to farming, Bartenfelder has spent nearly 30 years in elected office. From 1983 to 1994, he served as a member of the Maryland House of Delegates, representing District 8 (Baltimore County). From 1994 to 2010, he served as a member of the Baltimore County Council. He holds a B.S. in Business Administration from Towson State University.

Producer: Aubrey Vincent, Lindy's Seafood (Dorchester County)

www.lindysseafood.com

Products used in the recipe: Jumbo Lump Crabmeat.

Lindy's Seafood, Inc. has been in operation for over 40 years. Terry Vincent, owner and president, has spent his entire life in the wholesale, live crab business. He began his journey in New York and New Jersey, buying and selling crabs to local seafood markets. From there, he returned to Maryland to start a family and continued working in the wholesale seafood business. At that time, he purchased Lindy's Seafood from his mentor and longtime friend, Lindy Pritchett. What began as a small-scale live crab business grew into a wholesale crab company, specializing in live crabs, fresh Maryland crabmeat, and oysters. Over the years, Lindy's Seafood has expanded, allowing them to distribute products over a larger area. Their customer base has grown significantly to include restaurants, seafood markets, and wholesale buyers. Lindy's fleet includes more than 15 trucks, which transport and deliver their products directly to wholesale customers in Maryland, Delaware, Virginia, New York, New Jersey, Chicago, and Canada.





Salami, Fresh Mozzarella, and Tuna Roll-ups

Ingredients

½ pound Genoa salami, thinly sliced
1 pound fresh mozzarella, sliced 1/4" thick
1 7-ounce can Italian tuna in olive oil, drained
1 celery stalk

½ small onion, minced
1 tablespoon Italian flat parsley, minced
1 tablespoon mayo

Preparation

Makes 24 servings, 1½ ounces each

Combine tuna, celery, onion, parsley and mayo and mix well. On a cutting board, place one slice of mozzarella on top of one slice of salami, add one tablespoon of the tuna mixture. Roll up and secure with two toothpicks and cut in half. Repeat until all ingredients are used. Refrigerate until ready to serve.

Pair With...

Running Hare Vineyard Rosé

About the Recipe

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

Chef Sammi Olmo possesses more than 30 years experience with menu planning/preparation and with serving as the head chef for various catered special events. She is responsible for the planning and implementation of the Farm to Table dinners at Olmo Bros. Farm. She is also the Executive Chef for the Order Sons and Daughters of Italy in America (OSDIA), Annapolis Lodge 2225. In that capacity, Chef Olmo oversee the preparation of menus for OSDIA dinners, special events, and annual Italian festivals.

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

Products used in the recipe: Fresh Mozzarella, Celery, Onions, Parsley.

Larry Olmo is an Italian American farmer specializing in unique fruits and vegetables and herbs that are grown from imported Italian seeds. Their five-acre family farm has an inspected, licensed, and approved commercial kitchen which is used to produce fresh mozzarella and ricotta cheeses using a traditional Italian process that has been passed down through the generations.



Slow-Roasted Pork Belly on Cornbread Crostini with Peach Compote, and Black and Blue Goat Cheese

Ingredients

Slow-Roasted Pork Belly

3 pounds pork belly
4–5 tablespoons maple sugar
4 tablespoons sea salt
½ cup sour orange juice
½ tablespoon black pepper
1 teaspoon cumin
1½ teaspoons oregano
1 tablespoon fresh garlic, chopped
3 bay leaves
1 teaspoon red chili flakes
6 garlic cloves

Southern Style Cornbread

5 tablespoons unsalted butter
¾ cup all purpose flour
¾ cup cornmeal
1½ teaspoons baking powder
½ teaspoons sea salt
1 cup buttermilk
2 large eggs

Peach Compote

2 cups fresh peaches,
medium diced
¼ cup onion, minced
2 tablespoons cane sugar
¼ cup water
1 teaspoon balsamic vinegar
Butter or olive oil to coat pan

Garnish

Black and blue goat cheese
Microgreens

Preparation

Makes four servings

Pork: Rub all sides liberally with sour orange juice. Let pork rest while you prepare the rub. Reserve ¼ of rub for later. Cover all sides of pork (liberally) with the rub. Place the bay leaves along the underside of the pork. Wrap tightly and refrigerate overnight.

The next day, cut whole garlic cloves in half. Starting at one end, make slits all the way down the belly. Insert the garlic cloves into the slits (the more the merrier). Score the pork fat side across the top crosswise. Take care not to score the meat. Take a piece of foil and cradle the pork (boat shape). Crimp the corners, skin side up, rub the top liberally with olive oil and the remainder of reserved rub. Roast for 30 minutes at 350 degrees, then finish at 250 degrees for three hours. Let the ribs rest for 20 minutes, slice, and serve.

Peach Compote: In a medium saucepan, add a little olive oil or unsalted butter, and heat over medium high heat. Add the peaches and onion, allow a little caramelization on the peaches. Then add the water and sugar. Bring to a boil, heat until peaches start to break apart. When peaches begin to break down into smaller pieces, add the balsamic vinegar. Cook for another 5–10 minutes. Add a sprinkle of salt.

Southern Style Cornbread: Preheat oven to 425 degrees. Use the middle oven rack. Grease an eight-inch square baking pan. Melt the butter. In a bowl, whisk together dry ingredients. In a separate bowl, whisk



together the buttermilk and eggs. Add the melted butter. Then add the corn meal-flour mixture and stir until combined (no overmixing). Pour the batter into the baking pan. Bake until the cornbread begins to brown. If you insert a toothpick into the center, it should come out clean, usually it takes 18–23 minutes. Cool for 10 minutes before slicing.

Crostini: Slice cornbread into one-inch thick slices or 2½ inches wide for an appetizer size. Brush with olive oil. Then either grill, oven toast, or pan sear. Pan-seared is preferred.

Assemble: Once the crostinis are prepared, add the compote, then the pork belly. Garnish with black and blue cheese and microgreens.

Pair With...

Harford Vineyard Crimson Moon

About the Recipe

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

Monica has been in the food service business since she was 15 years old. Pleasing people through food runs in her family. Her grandfather was a renowned chef in Virginia, her great grandmother was sought out for her famous rolls and breads. Both of Monica's grandmothers are known for their sweet creations. Her first job was as a catering assistant for her great aunt's successful catering company. Monica is passionate about the health and wellness of our society and loves to create food with as many local, sustainable ingredients as she can get her hands on. Monica earned her Culinary Arts Degree from Le Cordon Bleu of Miami and has a Holistic Nutrition Certification from IIN. She loves her career and feels happy knowing that she may have enriched someone's life through deliciously different eats and good-for-you whole foods!

Producer: Matt Cedro, Firefly Farms (Garrett County)

www.fireflyfarms.com

Products used in the recipe: Black and Blue Goat Cheese.

FireFly Farms co-founders, Mike and Pablo, bought their farm in Garrett County, Maryland in 1997. Before long, they were committed to starting a farm-based business, and by 1999, they were experimenting with making goat cheese in the kitchen of their renovated 1856 farmhouse.

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

www.wegrowlettuce.com

Products used in the recipe: Microgreens/herbs.

Chesapeake Greenhouse is a local commercial greenhouse located in Queen Anne's County. They grow 10 varieties of lettuces and 9 types of herbs. Their growing method is called Controlled Environment Agriculture (Hydroponic). All of their lettuce is grown indoors, which allows them to supply customers with fresh products all year long. They pick and deliver fresh lettuce and herbs in their refrigerated delivery trucks.



Producer: Grandview Farms (Harford County)

www.grandviewfarming.com

Products used in the recipe: Pork Belly.

Grandview Farms believes transparency is essential to accountability. This means that anyone can view any part of their farm at any time. They use intensive pasture management, rotational grazing, and multi-speciation of pastures to deliver the highest quality and most nutrient-dense food possible. Grandview Farms goes beyond the term “free range” in their pastured method, placing a strong emphasis on the daily rotation of the animals in a symbiotic and natural sequence. The cattle are 100% grass fed; while the chickens and pigs have access to free choice non-GMO grain rations to supplement their pasture diet. Their chickens are harvested on the farm in an open-air processing facility and are inspected and certified by the Maryland Department of Agriculture.





Smoke on the Water



Ingredients

6 Choptank Sweets Oysters

Pickling Liquid

3 tablespoons rice vinegar
3 tablespoons aji mirin rice wine
2 tablespoons water
3 tablespoons sugar
½ teaspoon salt

Relish

1 cup watermelon, small dice
1 small red onion, small dice
1 scallion, thin sliced, bias cut
1 teaspoon tarragon, finely chopped

Garnish

Sweet corn microgreen shoots

Preparation

Makes six servings

This recipe can also be made with fried oysters, or shucked oysters if you don't have means to cold smoke. It is designed to be very easy with tons of flavor.

Pickling Liquid: Heat pickling liquid ingredients until sugar has completely melted. Cool mixture.

Relish: Pour pickling liquid over diced watermelon and onion. Let sit for one to two hours under refrigeration. Strain liquid and fold in tarragon and scallion.

Smoked Oysters: Prepare a smoker by soaking your preferred choice of wood chips in water for approximately 10 minutes. Light smoker and begin to build heat and smoke. Once a desirable amount of smoke has been generated, turn off heat source. Do not open the smoker!! Allow the wood chips to continue to smoke while preparing the oysters.

Place half-shucked oysters on a bed of ice in a deep metal pan. This will allow the smoke to penetrate lightly while ensuring the oysters stay cold. You may have to periodically switch out the ice with new ice to keep the oysters cold. Smoke to desired level without cooking the oysters. Remove from smoker.

Assemble: Top oysters with relish and garnish with corn shoots.

Pair With...

Jailbreak Brewery Czech The Technique



About the Recipe

Chef: Alfredo Malinis, Jailbreak Brewing Company (Howard County)

www.jailbreakbrewing.com

Alfredo Malinis is a long-time Maryland resident. He has held high level positions in many popular operations around the state including Level in Annapolis and The Government House, and is now with Jailbreak Brewing Company which was Howard County's first brewery.

Producer: Kevin McLaren, The Choptank Oyster Company (Dorchester County)

www.choptanksweets.com

Products used in the recipe: Choptank Sweets Oysters

The Choptank Oyster Company originally started out as Marinetics, Inc., a commercial aquaculture company, with a mission to produce healthy, quality oysters while also improving the health of the Chesapeake Bay.

The company has grown into a thriving oyster company that produces one to two million oysters per year.

"Choptank Sweets" brand is available at restaurants throughout the Chesapeake Bay region and beyond. The Choptank Oyster company is the only privately funded oyster hatchery in Maryland.

Producer: Dave Liker, Gorman Farms (Howard County)

www.gormanfarmscsa.com

Products used in the recipe: Watermelon, Onions, Scallions, Tarragon.

Dave and Lydia Liker started Gorman Farms in 2008 and opened for its first season of production in 2009.

Their first season started with just a few acres of crop production and a 28-member Community Supported Agriculture program. A decade later, Gorman Farms now provides fresh produce to more than 600 families through its CSA program. Their "Pick Your Own" Strawberries events have grown over the years and become a staple event of family fun in the community. Gorman Farms offers fresh, nutrient-rich, flavorful vegetables grown with organic practices on its two farms in eastern Howard County.

Producer: Michael Sallustio, MikeGro Greens (Anne Arundel County)

www.mikegro-greens.com

Products used in the recipe: Sweet Corn Microgreen Shoots.

MikeGro Greens grow all of their plants hydroponically on recycled, biodegradable fiber. They use only pure water with no fertilizers or pesticides. MikeGro Greens supplies a variety of products to culinary professionals in and around the Annapolis area.



Vegetable Cheesecake

Ingredients

8 ounces cream cheese	1 yellow squash or zucchini, finely chopped
1 stick butter, softened	¼ cup fresh basil without stems
½ pound Monterey Jack cheese with jalapenos	2 cloves garlic, minced
2 large tomatoes, finely chopped	¼ cup pine nuts
1 red bell pepper, finely chopped with seeds removed	Salt and pepper, to taste
	Crackers or sliced French bread, for serving

Preparation

Makes 16 servings

Line a 5-inch x 9-inch pan with plastic wrap. Use some of the basil leaves to line the pan. In a bowl, combine the cream cheese, butter, and Monterey Jack cheese. Use half of this mixture to line the pan. In a separate bowl combine the tomatoes, pepper, squash, garlic, pine nuts, basil, salt and pepper. Spread over cheese layer in pan. Top with remaining cheese mixture. Place a damp piece of cheesecloth over the pan. Cover with plastic wrap. Weigh down with a pan. Chill overnight. Remove the plastic wrap and cheesecloth and invert the cheesecake onto a serving plate. Remove remaining plastic wrap. Serve with crackers or thinly sliced French bread. Enjoy!

Pair With...

Triple Creek Winery Barbera Rio

About the Recipe

Chef: Katie Barney, Conduit Press (Talbot County)

www.conduitpressmd.com

Katie is the author of five cookbooks — Chesapeake's Bounty, Chesapeake's Bounty II, God's Bounty, Nantucket's Bounty, and New England's Bounty. She is currently writing an international cookbook and one on edible flowers. She teaches cooking classes at Chesapeake College and lectures on early American herbs and foods and international cuisines.

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

www.wrightsmarket.com

Products used in the recipe: Tomatoes, Red Bell Peppers, Squash or Zucchini, Basil, Garlic.

For more than 60 years, the Wright family of Wicomico County has provided the local community (and vacationers) with superior agricultural products. What started out as a part-time learning process for Charles M. Wright, Jr., has evolved into a well-managed farming business. With a 13,000-square-foot retail market,



the Wright family provides only the highest quality vegetables and fruits, along with seasonal items and gifts for their customers. The days of selling vegetables out of the back of a pickup truck are long gone. Today, the Wrights have grown tremendously, passing down their family tradition and values through five generations. Their determination and commitment to quality have made them a familiar landmark along Route 50 in Mardela Springs.





Wild Green Onion Dip

Ingredients

2 cups hemp seeds or cashews	¾ cup onion, diced
1 cup water	¼ cup lemon, juiced (optional)
1 teaspoon sea salt	Assorted vegetables, chips, crackers, or bread, for dipping
½ cup assorted seasonal wild greens, finely chopped (dandelion, violet, clover, plantain)	

Preparation

Makes eight four-ounce servings

In a food processor, blend seeds, water, and sea salt until smooth. Pour in a bowl and fold in finely chopped greens, onions, and lemon juice (optional). Serve with assorted vegetables, chips, crackers, or breads.

Pair With...

Broken Spoke Winery Wordplay White

About the Recipe

Chef: Janet Phillips, My Nature Learning Center (Somerset County)

www.mynaturelearningcenter.com

Janet Phillips took her first wild edible plant walk 17 years ago. Since then, she has followed her passion to spread awareness about the health and nutritional benefits of wild greens. Janet started giving wild edible plant walks as a way to teach about the incredible health and medicinal benefits of wild greens. Since becoming a vegan raw food chef, Janet has taken college students, camp groups, and anyone interested on wild edible plant walks. On these walks, she teaches about the health and environmental impact of human eating habits, and serves a raw vegan buffet, which features wild greens.

Producer: Janet Phillips, My Nature Learning Center (Somerset County)

www.mynaturelearningcenter.com

Products used in the recipe: Clover, Dandelion, Plantain, Violet (Long Leaf and Broadleaf), Curly or Yellow Dock, Wild Carrot (Queen Anne's lace), Fennel, Lemon Balm.

Janet and Jeff Phillips have a 25-acre property in Somerset County where they have been producing wild edible and medicinal plants for the last 13 years. They forage and eat whatever is available in season. With a rise in popularity in recent years regarding the potential benefits of wild greens and plant based diets, Janet and Jeff hope to educate Maryland farmers and consumers about the benefits of their approach to farming.

Salads/Side Dishes





Pickled Cherry Tomatoes, Country Green Beans with Albright's Korean-Style Lardons

Ingredients

Pickled Cherry Tomatoes

4 pints cherry tomatoes
3 cups white balsamic vinegar
2¼ cups brown sugar
1 tablespoon black peppercorns
1 tablespoon yellow mustard seed
1 teaspoon sea salt
1 teaspoon cumin seed
15 whole cloves

8 bay leaves
4 sticks cinnamon
1 tablespoon harissa powder

Country Green Beans

½ pound braised pork belly lardons
1 small sweet onion, diced
2 pounds whole green beans, ends trimmed

1 cup chicken stock
1½ teaspoons chopped garlic
¾ teaspoon kosher salt, divided
½ teaspoon black pepper, freshly ground and divided
½ pound Boston Bibb lettuce
2 tablespoons butter

Preparation

Makes four six-ounce servings

Pickled Cherry Tomatoes: Wash and stem cherry tomatoes. Heat vinegar and remaining ingredients over medium heat for 10 minutes. Stir occasionally to make sure sugar has fully dissolved. Pour hot liquid and all of the whole spices into jars filled with cherry tomatoes. Push cinnamon sticks and bay leaves down into jar. Set aside, uncovered, while pickling liquid cools – about one hour. Screw on lids, turn jars upside-down a few times to distribute the spices, and place in fridge overnight to cure. Pickled cherry tomatoes will take on more flavor as they continue to steep. They are best 24 hours later when the flavor to firmness ratio is near perfect, though they should keep well for four or five days.

Country Green Beans: Sauté pork belly until crispy, drain on a paper towel. Reserve pork fat. Add the pork fat to a sauté pan over medium-high heat. Add the onion and cook for two to three minutes, until softened. Add the green beans, chicken stock, and garlic to the pan and cook for five minutes. Add pork belly lardons and ½ teaspoon kosher salt. Stir and cover. Reduce heat to medium-low and simmer for two minutes. Dot with butter and sprinkle with remaining salt and pepper to taste. Stir gently and transfer to a serving dish lined with Bibb lettuce.

Pair With...

Checkerspot Brewing Company Locally Delicious



About the Recipe

Chef: Therese Harding, The Classic Catering People (Baltimore County)

www.classiccatering.com

Chef Therese Harding of The Classic Catering People serves as the company's Chef de Cuisine. She has been with The Classic Catering People for over 20 years and is responsible for managing kitchen operations, menu creation, and plating design. Born in Connecticut, Chef Therese has led a distinguished career in the culinary arts, having worked at National Security and various restaurants in Annapolis. Being a vegetarian, Chef Therese's passion for food lies in working with organic and sustainable foods. Chef Therese believes in using natural foods and the earth for inspiration. Similarly, she enjoys cooking with seasonal ingredients, extracting their optimal flavor. In addition, Chef Therese teaches Cooking Camp Classic and participates in Days of Taste, a national program developed by The American Institute of Wine and Food.

Producer: Lisa Duff, Oak Spring Farm (Baltimore County)

www.oakspring-farm.com

Products used in the recipe: Green Beans, Boston Bibb Lettuce.

After moving back East to be closer to their family, the Duffs settled into a small farmhouse in northern Baltimore County to grow food for their family. Lisa Duff didn't know at the time that the farm would become her livelihood. She first began growing and selling vegetables and eggs at a local mom's club and during her children's play dates: this evolved into the farm's Community Supported Agriculture (CSA). After Lisa graduated from the Beginner Farmer Training Program through Future Harvest CASA, she knew she wanted to be farmer. One of Lisa's goal as a farmer is to connect her local community to their food source. She hopes this will allow people to get to know where their food comes from while giving them a better understanding of how to live sustainably with respect for the environment and the earth.

Producer: Tom Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Pork Belly.

Albright Farms believes in farming responsibly, living on the land they farm, and eating what they grow. They strive to grow a quality product while taking care of the land. The Albrights want to leave the land in better condition than when they came, preserving it for the next generation. They are very conservative when it comes to their use of herbicides and pesticides. As an alternative, Albright Farms has increased the use of predatory insects to control damaging pests, while also practicing integrated pest management. This means they scout plants in the field to see what needs to be treated, rather than just following a spraying schedule. Albright Farms is not an organic farm, however, they utilize many of the same practices.





Prince George's Green and Healthy Zucchini and Corn Salad

Ingredients

1 medium zucchini, diced	2 teaspoons Old Bay seasoning	16 large leaves of fresh basil, chiffonade
2 cobs of corn, cooked	2 cloves of garlic, minced	1 cup crumbled feta cheese (optional)
1 red pepper, diced	¼ cup (½ stick) unsalted butter	Salt and pepper, to taste
1 medium onion, diced	½ cup pine nuts	

Preparation

Dice the zucchini, red pepper, and medium onion into ¼ inch pieces. Cook corn and cut off the cob. Combine butter, zucchini, corn, red pepper, and onion in sauce pan. Season with a little salt and pepper. Add Old Bay seasoning. Sauté until veggies are soft. Add garlic and sauté another minute. Transfer to serving bowl. Add pine nuts and feta cheese. Garnish with fresh basil. Serving suggestion: use this salad as filling for a lettuce wrap or a blanched collard green wrap.

Pair With...

Romano Vineyards Fallen Leaf

About the Recipe

Chef: Lisa Lincoln, Prince George's Green (Prince George's County)

www.pggreen.org

Lisa Lincoln is a self-taught chef who loves using fresh local produce for the dishes she serves on the Green and Healthy Food Truck. Lisa created this recipe with another self-taught chef, Rhonda Boone. Through Prince George's Green, Lisa and Rhonda are working to raise awareness and availability of local healthy food in Prince George's County, MD.

Producer: Liz Whitehurst, Owl's Nest Farm (Prince George's County)

www.owls-nest-farm.com

Products used in the recipe: Zucchini, Red Pepper, Basil.

Liz Whitehurst has worked on diversified vegetable farms since 2009, including several small farms in the Washington metropolitan area. As the owner/operator of Owl's Nest Farm in Upper Marlboro, she loves working hard, growing healthy food, and building strong relationships. She is really into kale. Owl's Nest Farm has been managed according to organic guidelines since 2011 and it has been Certified Naturally Grown since 2013.

Entrées





Beef Tenderloin and Sirloin Skewers

Ingredients

2 pounds beef tenderloin (or sirloin)	1 tablespoon fresh rosemary, finely chopped	1½ teaspoons kosher salt (or sea salt)
2 or 3 garlic cloves, minced	2 tablespoons fresh parsley, finely chopped	1½ teaspoons black pepper, coarsely ground
1 large shallot, finely chopped	½ cup olive oil	Grilled portobello mushrooms or Anaheim peppers (optional)
2 tablespoons fresh thyme, finely chopped		

Preparation

Makes five six-ounce servings

Cut beef tenderloin (or sirloin) in to 1½ to 2-inch cubes (They don't have to be exact!). Mix together all of the other ingredients in a small bowl. Place meat and marinade into a plastic resealable bag and marinate four to six hours. Take meat out of the refrigerator about 30 minutes before grilling. Use ½ or ¾-inch flat skewers and slide cubes onto the skewers. The cubes of meat should be close together, but not tightly crowded. Put enough meat on each skewer so that the finished length of meat will fit over your grilling surface. The grill should be on high heat when ready. Place skewers on the grill for about two minutes. Turn and repeat a few times until a nice sear starts to form. Note: The time it takes to grill these will depend on your grill. For tenderloin, be careful not to overcook since they should be served medium rare.

Grilled portobello mushrooms and Anaheim peppers are a perfect side to accompany this dish.

Pair With...

Boordy Vineyards Lost Order

About the Recipe

Chef: Jim Holderbaum, Range and Reef (Prince George's County)

www.rangeandreef.com

Jim is a live-fire grill chef with a passion for bringing people together around great food. He grills al fresco, on-site, using only natural oak, apple, peach, and cherry woods. He has been live-fire grilling for over 20 years and turned his passion into a unique catering service in 2014. Jim has a PhD in Agriculture. His grilling inspiration comes from his previous career and his travels throughout Asia, Europe, Africa, and the Middle East. Jim emphasizes the simplicity of using natural wood fires to flavor meats and seafood. In addition to grilling, Jim also prepares traditional lobster clambakes and shrimp boils for his corporate and private clients. He and his wife, Sandra, have lived in Bowie since 1995. They have three grown children, three grandchildren, and two more on the way!



Producer: Mike Brannon, Roseda - Old Line Custom Meat Company, LLC. (Baltimore County)

www.oldlinemeats.com

Products used in the recipe: Angus Beef Tenderloin and Sirloin.

In early 2010, Ed Burchell of Roseda Beef and Bill Ruppertsberger of Geo. G. Ruppertsberger & Sons, Inc. decided to form Old Line Custom Meat Company, LLC. Old Line Meats is one of Maryland's largest meat processing companies, providing service to individual customers and wholesale clients. Mike Brannon is the Vice President of Old Line Custom Meat Company and former Director of Operations for Roseda Beef, LLC.





Caroline Blue Catfish Taco



Ingredients

2 Chesapeake blue catfish fillets, marinated
4 tablespoons Old Bay seasoning
16 mini flour tortillas, heated
2 tomatoes, diced
8 ounces cabbage, shredded
6 ounces queso blanco, crumbled
2 ounces cilantro, chopped

2 ounces pickled cactus leaves, very thinly sliced
2 ounces radish, thinly sliced, place in ice water
4 spring onions, sliced on a bias
2 ounces white vinegar
2 avocados, peeled and thinly sliced (optional)
Sour cream, as needed (optional)

Preparation

Makes eight four-ounce servings

Prepare items as mentioned. Grill Chesapeake blue catfish, then cut fillets into strips. Fish could be baked for larger quantities or marked on grill and finished in the oven.

Warm mini tortilla shells and fill with the ingredients. Add avocado or sour cream if your prefer. Serve and enjoy!

Pair With...

Federal Brewing Company The Rose Garden

About the Recipe

Chef: Shawn Harlan, Caroline Career & Technology Center Culinary Arts Program (Caroline County)

<http://cl.k12.md.us/cctc/programs/culinary.html>

Chef Shawn Harlan is an accomplished chef and instructor with more than 30 years of experience in hospitality. He is a Certified Executive Chef (CEC) and an Approved Certification Evaluator (ACE) with the American Culinary Federation (ACF). Currently, he is a Certified Executive Chef and Instructor at the Caroline Career & Technology Center (CCTC) ProStart I&II programs. Students who collaborated on this recipe are Samantha Hamilton, Jordan Albrecht, and Reese Trippett from North Caroline High School and CCTC Culinary Arts Program.

Producer: Mel Hickman, Chester River Clam Company (Queen Anne's County)

chesterriverclam@gmail.com

Products used in the recipe: Chesapeake Blue Catfish.

Chester River Clam Company is located in Centreville, Maryland. Owned by Mel Hickman, this organization



has been operating for approximately 30 years. The primary focus of the operation is fresh, local seafood, right from the docks of the Chesapeake Bay. Chester River Clam Company is putting a major focus on finding a market for the Chesapeake Blue Catfish, an invasive species which is damaging the Chesapeake Bay.

Producer: Clayton Farms (Caroline County)

www.facebook.com/Clayton-Farms-144427078913298

Products used in the recipe: Cabbage, Cilantro, Tomatoes.

Clayton Farms has operated in Denton for more than 40 years. The farm is open to the public from April through November and features some of the Eastern Shore's best asparagus, strawberries, sweet corn, tomatoes, kale, cabbage, and pumpkins.

Producer: Harris Farms (Caroline County)

www.harrisfarmsmarket.com

Products used in the recipe: Tomatoes, Radish, Spring Onion, Jalapeño.

Spanning seven generations, Harris Farms has operated just outside of the town of Preston since the 1830s. Though the farm has undergone changes through the years, Harris Farms remains focused on providing high quality produce and customer satisfaction. Gene Harris ran the farm from the 1970s through the 1990s. His youngest son, Steve, has been running the family business ever since. Steve's farming includes grain production, produce for retail markets and wholesale customers, and a 50,000-square-foot greenhouse where they grow wholesale flowers.





Chesapeake Treasure (Fish Stew)



Ingredients

1 tablespoon Old Bay seasoning	1 pound local Maryland lump crabmeat	2 quarts chicken stock
3 teaspoons salt	1 pound red potatoes	1 cup of heavy cream
2 bay leaves	1 pound tomatoes, peeled and crushed	1 pound whole shrimp (optional)
½ teaspoon caraway seeds, toasted	½ cup onions, diced	1 quart shrimp stock (optional)
¾ tablespoon paprika	½ cup green peppers, diced	¾ teaspoon Dizzy Pig "ghost" seasoning (optional)
¾ tablespoon pepper	¼ stick of butter	5 whole garlic cloves, sautéed (optional)
6 ounces Chesapeake blue catfish fillet	¼ cup carrots, diced	

Preparation

Melt butter in pot and sweat onions, green peppers, caraway seeds, and carrots. Sauté until vegetables begin to soften, about five to seven minutes. Add potatoes, tomatoes, chicken stock, paprika, salt, pepper, bay leaves, onion powder, shrimp stock, (optional Dizzy Pig "ghost" seasoning) and Old Bay Seasoning into the pot. Note: Seasoning can be adjusted based on taste. Add heavy cream and bring to a simmer for 20 minutes. While simmering, cut the fillets into cubes. When simmering time is complete, add the fillet cubes (and optional shrimp) to the pot. Boil five to 10 minutes. Allow stew to cool before serving. Then enjoy!

Optional: To make shrimp stock, peel shrimp and devein. Sauté five whole garlic cloves in pot and add shrimp shells. Add sherry and deglaze, add water, and bring to a simmer then simmer for one hour.

Pair With...

Port of Leonardtown Winery Rosé

About the Recipe

Chef: Christopher B. Willis, North Point High School (Charles County)

With more than 20 years experience in the restaurant industry, Chef Christopher B. Willis, has worked alongside a number of well-known chefs. An Executive Chef at 20, Chef Willis worked in some of the most exclusive restaurants and private clubs on the East Coast. He places an emphasis on quality ingredients, having served everything from fresh seafood from the rivers of the Blue Ridge Mountains, to line-caught fish in the harbors of Martha's Vineyard. During his time as Tom Clancy's personal chef, Chris served fine cuisine for celebrities and notables throughout the country. In 2004, Chef Willis was presented with a medal from the Maryland Department of Agriculture for a Rockfish Competition.



Producer: Mel Hickman, Chester River Clam Company (Queen Anne's County)

chesterriverclam@gmail.com

Products used in the recipe: Chesapeake Blue Catfish.

Chester River Clam Company is located in Centreville, Maryland. Owned by Mel Hickman, this organization has been operating for approximately 30 years. The primary focus of the operation is fresh, local seafood, right from the docks of the Chesapeake Bay. Chester River Clam Company is putting a major focus on finding a market for the Chesapeake blue catfish, an invasive species which is damaging the Chesapeake Bay.





*This recipe features
Maryland's Best Seafood!*

Corn Crisp Blue Catfish

with Lime Cilantro Corn Relish and Maryland YumYum Sauce

Ingredients

Corn Crisp Blue Catfish

3–8 ounces Chesapeake blue catfish fillets
¾ cup yellow cornmeal
½ cup all purpose flour
1 teaspoon salt
1 tablespoon Old Bay seasoning
1 tablespoon onion powder
1 teaspoon garlic powder
½ teaspoon dry mustard
½ teaspoon paprika
¼ teaspoon black pepper, ground
¾ cup buttermilk
1 quart corn oil

Lime Cilantro Corn Relish

2 ears corn, shucked
½ small yellow pepper, roasted, small dice
½ small red pepper, roasted, small dice
½ Jalapeno, small dice
2 green onions, diced
1 tablespoon cilantro, chopped
1 lime, juiced and zested
¼ cup water
2 tablespoons white vinegar
1 tablespoon sugar
Pinch of Old Bay seasoning
¼ teaspoon celery seed

Salt and pepper, to taste

Maryland YumYum Sauce

1 cup Duke's mayonnaise
2 teaspoons Old Bay seasoning
2 tablespoons white vinegar
1 tablespoon granulated sugar
2 teaspoons red onions, finely minced
¼ teaspoon salt
Dash of pepper

Preparation

Corn Crisp Blue Catfish: Combine buttermilk and one tablespoon of Old Bay seasoning in a resealable plastic bag. Add Chesapeake blue catfish fillets. Push air from bag, seal, and then refrigerate. Mix cornmeal, flour, and seasonings together in a shallow dish. Remove fillets from the milk and then roll in the cornmeal mixture, coating them well, and shaking off any excess. Heat corn oil in a large skillet over medium high heat. Bring the oil to 325 degrees and cook for about two minutes on each side, or until the fish reaches an internal temperature of 145 degrees.

Lime Cilantro Corn Relish: Preheat oven to 400 degrees. Heat cast iron griddle to medium high. Put whole peppers and shucked corn on the pan and place in oven. Turn ¼ rotation every 10 minutes. Remove from oven when they are toasted. Cover peppers until cool. Combine lime juice, vinegar, sugar, celery seed, salt, and pepper. Chop cilantro and onions and add to dressing. Remove skin from peppers, deseed and medium dice. Take corn off of cob and combine with peppers and onions. Add to the dressing.

Maryland YumYum Sauce: Combine all sauce ingredients and stir until smooth. The goal is to have a smooth, pink sauce. Cover and chill in the refrigerator.

Assemble: Smear two tablespoons of Maryland YumYum Sauce on base of plate. Place fried Chesapeake



blue catfish on top of sauce. Sprinkle two tablespoons of Lime Cilantro Corn Relish on top of catfish and sauce.

Pair With...

Patriot Acres Farm Brewery Apollo One

About the Recipe

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

www.annapolishigh.org

Chef Fran Freeberg is the leader of the Annapolis High School ProStart Culinary Team. The ProStart program is a high school hospitality/culinary skills curriculum developed and supported by the National Restaurant Association. This past year, the Annapolis High School team finished in third place at the ProStart statewide culinary competition. Trinity Brown created the pan-fried catfish, Angel Bello created the corn relish, and Shalya Brown created the Maryland YumYum Sauce. The Annapolis High School team is committed to using locally sourced products. Their decision to use the Chesapeake blue catfish for their entree in this year's competition was no accident. Chef Freeberg says it is hers, and her students, goal to promote the consumption of this tasty fish in order to reduce the potential risk it poses to the entire health of the Chesapeake Bay.

Producer: Mel Hickman, Chester River Clam Company (Queen Anne's County)

chesterriverclam@gmail.com

Products used in the recipe: Chesapeake Blue Catfish.

Chester River Clam Company is located in Centreville, Maryland. Owned by Mel Hickman, this organization has been operating for approximately 30 years. The primary focus of the operation is fresh, local seafood, right from the docks of the Chesapeake Bay. Chester River Clam Company is putting a major focus on finding a market for the Chesapeake blue catfish, an invasive species which is damaging the Chesapeake Bay.

Producer: Lockbriar Farms (Kent County)

www.lockbriarfarms.com

Products used in the recipe: Corn, Peppers, Onions.

Lockbriar Farm is a family-run business, owned and operated by Wayne and Marcella Lockwood, and their children, Jacqueline and James. At Lockbriar Farms, they strive to grow the best quality fruits and vegetables, using IPM (Integrated Pest Management) practices with reduced spraying and organic products whenever possible. Lockbriar Farms are committed to a cleaner, healthier environment for their family, farm, and community.





Crab and Tomato Duo

Soft Shell Crab with Crab and Corn Ragu, Pickled Tomatoes and Tomato Coulis



Ingredients

4 jumbo soft shell crabs, prepared	2 teaspoons tarragon	¼ cup shallots, minced
3 cups of fresh corn, shucked	2 teaspoons thyme	½ cup sherry vinegar
½ pound lump crabmeat	1 tablespoon chives, chopped	1 tablespoon sugar
3 pints heirloom cherry tomatoes	1 stick unsalted butter	3 tablespoons olive oil
	1 cup chicken stock	½ teaspoon salt
	½ cup fish peppers, diced	Salt and pepper, to taste

Preparation

Makes four eight-ounce servings

Tomatoes: Preheat oven to 425 degrees. Bring vinegar, salt, and sugar to a boil and pour over one pint of tomatoes. With the other two pints, toss with olive oil and half of the herbs. Roast in oven until the skin blisters. Remove and blend with two tablespoons of butter. Add chicken stock to adjust thickness and season to taste. Reserve for later use.

Ragu: Sweat the shallots in a tablespoon of butter, then add corn, peppers, and chicken stock. Cover and simmer until corn is tender. Add crabmeat, herbs, and ¼ stick of butter. Season to taste and reserve for later.

Soft Crabs: Heat frying pan over medium heat. Add remaining butter and cook until it begins to brown. Season soft crabs with salt and pepper and add to pan, be careful not to splash the hot butter. Cook over medium heat for two to three minutes per side, turning as needed so the crabs don't burn. They should be a bright brick color when done.

Assemble: Divide the ragu over four plates and top with a soft crab. Drizzle with tomato coulis. Using a spoon, pour some of the coulis on the soft crab and around the ragu. Garnish each plate with a few of the pickled tomatoes.

Pair With...

Evolution Craft Brewing Rise Up Stout



About the Recipe

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

www.evolutioncraftbrewing.com

A native to the Eastern shore and Delmarva, Chef Wells enjoys working with the bounty of local seafood and produce that Maryland provides. He likes to keep his recipes simple to allow the ingredients to shine on their own. David resides with his wife Kelly and two sons in Mardela Springs.

Producer: Andy Holloway, Baywater Farms (Wicomico County)

www.baywaterfarms.com

Products used in the recipe: Fish Peppers, Tomatoes.

Baywater Farms is a family-owned and operated farm servicing Baltimore, Washington, D.C., Maryland, Delaware beaches, and the Eastern Shore. Baywater Farms is about more than just hydroponic lettuce—they also grow heirloom beefsteak tomatoes, shishito peppers, field lettuces, custom grows, watermelon, Maryland's own fish peppers, and more. When you work with Baywater Farms, you work with an experienced, ethical, and local farm dedicated to providing the highest-quality heirloom produce possible.





Dawson’s Lamb T-Bone

with Ratatouille and White Bean Gratin

Ingredients

Lamb T-Bone

2 lamb T-bone chops,
6 ounces
Salt and pepper, to taste
Olive oil

Garnish

Parsley

Ratatouille

1 medium green pepper, diced
1 medium red pepper, diced
1 small eggplant, peeled and diced
2 cloves garlic, minced
1 tomato, seeded and diced
1 small yellow onion, diced
2 teaspoons olive oil
7 leaves fresh basil, minced
1 medium zucchini, diced

White Bean Gratin

3 cans cannellini beans, drained
4 tablespoons olive oil
1 shallot, diced
3 garlic cloves, diced
½ cup heavy cream
½ cup chicken stock
⅓ cup panko bread crumbs
¾ cup Gruyère cheese, grated
Salt and pepper, to taste

Preparation

Lamb T-Bone: Season lamb with olive oil, salt, and pepper. Grill lamb until medium rare, about three minutes per side.

Ratatouille: In a separate pan, sauté onions and garlic over medium heat until soft. Add eggplant, zucchini, peppers and tomatoes, and season with a pinch of salt and pepper. Cook until tender. Finish with fresh basil, salt and pepper to taste.

White Bean Gratin: Sauté shallots and garlic in olive oil. Add one can of beans, cream, chicken stock, salt and pepper, bring to simmer and remove from heat. Place in food processor and mix. Add remaining beans and cheese. Place in dish, top with Gruyère and panko bread crumbs. Bake in oven at 375 until golden brown.

Plating: Place White Bean Gratin on small plate, top with Ratatouille. Place lamb on top of Ratatouille, garnish with parsley.

Pair With...

Rocklands Farm Montevideo



About the Recipe

Chef: Richard Stafford, Dawson's Market (Montgomery County)

www.dawsonsmarket.com

Chef Rich Stafford studied at the Culinary Institute of America in Hyde Park, New York. Chef Stafford has 30 years of experience at restaurants, country clubs and in retail food service. Rich was the Executive Chef at Timpano's Italian Chophouse for seven years. He's explored regional cuisines during his experiences in Louisiana, New York and Washington. He loves the feeling that comes with serving an outstanding meal. Currently, Rich is the Kitchen Manager at Dawson's Market in Rockville where he oversees daily retail food production and a highly successful catering program.

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

www.chocolatesandtomatoes.com

Products used in the recipe: Onion, Zucchini, Green Bell Pepper, Red Bell Pepper, Tomatoes, Basil. Mark grew up in Chapel Hill, NC. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening and creative cooking, using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing sustainable, colorful, delicious ingredients to a local audience of consumers and chefs. His wife Teresa helps out when she can, both in the field and the office.

Producer: Shawn Ewbank, Rockland's Farm (Montgomery County)

www.rocklandsfarmmd.com

Products used in the recipe: Lamb T-Bone Chop.

Shawn grew up playing in the waters of Virginia Beach. He attended Virginia Tech in the beautiful Blue Ridge Mountains of Southwest Virginia and became friends with Greg. While in school, Shawn's passion for agriculture was sparked through his involvement with the Blacksburg Farmers Market and, more specifically, his good friend, Farmer Ron, the "Blacksburg Apple Man." After graduating with a degree in Business and Finance, Shawn lived in Lima, Peru, volunteering with a church and an NGO, before moving to the D.C. area to co-establish Rocklands Farm. In his spare time, Shawn enjoys spending quiet nights with friends, making his own wine, going on road trips, and riding mopeds. He is a strong advocate of lifelong learning and curiosity.





Yumi Cooks! Kimchi Burger

Ingredients

2 pounds ground beef	1 cup kimchi, chopped with juice squeezed out
½ medium onion, finely chopped	¼ cup sesame oil
¼ cup garlic, chopped	1 tablespoon salt
4 scallions (green onions), finely chopped	1 tablespoon black pepper

Preparation

Makes 16–18 two-ounce sliders

Mix all ingredients in a bowl. Form into desired-size burger patties and grill/cook to desired doneness. Serve on burger buns with your favorite condiments and add-ons (Bibb lettuce, sliced tomatoes, etc.) This burger is a delicious Korean-American fused favorite!

Pair With...

Great Frogs Vintner's Red

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 35 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County. She loves sharing her favorite Korean recipes and enjoys cooking. 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. She 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: Tom Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Grass Fed Ground Beef.

Albright Farms believes in farming responsibly; living on the land they farm and eating what they grow. They



strive to grow a quality product while taking care of the land. The Albrights want to leave the land in better condition than when they came, preserving it for the next generation. They are very conservative when it comes to their use of herbicides and pesticides. As an alternative, Albright Farms has increased the use of predatory insects to control damaging pests, while also practicing integrated pest management. This means they scout plants in the field to see what needs to be treated, rather than just following a spraying schedule. Albright Farms is not an organic farm, however, they utilize many of the same practices.

Producer: Jason Trippett, Hoffman's Quality Meats (Washington County)

www.hoffmanmeats.com

Products used in the recipe: Ground Beef.

Hoffman's has been serving Maryland, Virginia, West Virginia, Pennsylvania, and Delaware for more than 90 years. Each year, Hoffman's produces close to one million pounds of its famous sausage which is sold in groceries, schools, stadiums, and restaurants throughout the area. Hoffman's has come to be known for its quality and selection of traditional cuts of meat along with modern twists to classic recipes.

Producer: Tim Fields, Baywater Farms (Wicomico County)

www.baywaterfarms.com

Products used in the recipe: Bibb Lettuce.

Baywater Farms is a family-owned and operated farm servicing Baltimore, Washington, D.C., Maryland, Delaware beaches, and the Eastern Shore. Baywater Farms is about more than just hydroponic lettuce—they also grow heirloom beefsteak tomatoes, shishito peppers, field lettuces, custom grows, watermelon, Maryland's own fish peppers, and more. When you work with Baywater Farms, you work with an experienced, ethical, and local farm dedicated to providing the highest quality heirloom produce possible.

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

www.wegrowlettuce.com

Products used in the recipe: Bibb Lettuce.

Chesapeake Greenhouse is a local commercial greenhouse growing 10 varieties of lettuces and nine types of herbs. Their growing method is called Controlled Environment Agriculture (Hydroponic). All of their lettuce is grown indoors, which allows them to supply customers with fresh products all year long. They pick and deliver fresh lettuce and herbs in their refrigerated delivery trucks.

Producer: Robin Bartenfelder, Bartenfelder Farms (Caroline County)

www.facebook.com/BartenfelderFarmsPreston

Products used in the recipe: Tomatoes.

Bartenfelder, a fifth-generation farmer, was born in Baltimore County, where his family has been farming since the 1840s. He now lives in Caroline County where his family has been farming since 1997. He has four children and three grandchildren. For more than 35 years, Bartenfelder has been a full-time farmer and small businessman. His family primarily grows vegetables, which they sell wholesale and at the Baltimore City Farmers' Market. Additionally, they have two broiler houses and grow wheat, soybeans, and corn. In addition to farming, Bartenfelder has spent nearly 30 years in elected office. From 1983 to 1994, he served as a member of the Maryland House of Delegates, representing District 8 (Baltimore County). Then, from 1994 to 2010, he served as a member of the Baltimore County Council (chair, 1997, 2000, 2005, 2009). He holds a B.S. in Business Administration from Towson State University.





Maryland's Best BBQ Brisket Sandwich

Ingredients

Beef Brisket

1 beef brisket, about 4 pounds
Sandwich rolls Atwater's Bakery
Baltimore

Barbecue Rub

4 tablespoons kosher salt
¼ cup brown sugar
4 tablespoons black pepper,
freshly cracked
1 tablespoon garlic powder
2 teaspoons onion powder
1 teaspoon cayenne pepper
2 teaspoon mustard powder

Reggie's KC/MD BBQ Sauce

1¼ cup ketchup
1 cup water
⅓ cup apple cider vinegar
¼ cup dark brown sugar
2 tablespoons molasses

1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon black pepper
1 teaspoon celery salt
1 teaspoon allspice
1 teaspoon cayenne pepper (use
less if desired)
2 ounces bourbon whiskey

Kicked Up Cole Slaw

¾ cup mayonnaise
¼ cup Dijon mustard
¼ cup granulated sugar
3 tablespoons lemon juice
2 tablespoons buttermilk
4 teaspoons Old Bay seasoning
1 teaspoon salt
¼ teaspoon black pepper, freshly
cracked
⅓ teaspoon cayenne pepper

3 cups green cabbage, shredded
(about ½ head cabbage)
3 cups red cabbage, shredded
(about ½ head cabbage)
1 cup cherry tomatoes
1 green bell pepper, finely diced
1 red bell pepper, finely diced
1 large carrot, peeled and
shredded
½ cup yellow onion, grated
¼ cup fresh cilantro, minced

Blackberry Splash

1 pound stemmed fresh chiles
(i.e. jalapeño, serrano, fresno,
or habanero; use one variety or
mix and match)
2 tablespoons kosher salt
2 cup blackberries
¼ cup sugar
½ cup distilled white vinegar

Preparation

BBQ Rub: Combine BBQ rub ingredients in bowl. Place in airtight container and seal.

Reggie's KC/MD BBQ Sauce: Combine all sauce ingredients, except whiskey, in a saucepan. Stir well. Cook over a medium heat almost to a boil, then add whiskey. Stir to prevent sticking to pan. Reduce heat to low and simmer for 20 minutes, stirring occasionally. The sauce should be good and thick. Remove pot from heat and allow sauce to cool for 10–15 minutes before using. If making ahead of time, cool sauce for 30 minutes and then store in an airtight container. Keep in refrigerator no longer than 5 days after initial preparation. Warm sauce before using. Sauce should be warm, but not too hot.

Kicked Up Cole Slaw: In a bowl, combine the mayonnaise, mustard, sugar, lemon juice, buttermilk, Old Bay, salt, pepper, and whisk well. Allow to sit overnight in refrigerator. Before serving, combine the remaining ingredients into dressing. Toss until evenly coated. Adjust seasoning, to taste. Keep chilled during service.



Blackberry Splash: Pulse chilies, berries, kosher salt and sugar in a food processor until a coarse purée forms. Transfer to a one quart glass jar, loosely screw on lid, and let stand at room temperature for 12 hours to ferment slightly. Strain through cheesecloth. Stir in vinegar and loosely screw on lid. Let chill. The hotter the chili peppers, the hotter the sauce. Makes about 2½ cups.

Beef Brisket: Rub brisket with BBQ rub and chill at least one hour (or overnight). Place brisket over warm coals and cook until very tender, about eight hours. This can also be done in a 300-degree oven and finished on the grill. Remove brisket to a cutting board; brush with Reggie's BBQ Sauce and let stand 10 minutes. Slice brisket against the grain; serve on roll with Blackberry Splash and Kicked Up Slaw.

Pair With...

Waredaca Brewing Company Silver Penny Lager

About the Recipe

Chef: Susan Callahan, University of Maryland, Eastern Shore at Shady Grove (Montgomery County)
www.umes.edu

There are three chefs entering this competition. Reggie Degraffenreid and James Louviere are juniors in the UMES Hospitality and Tourism Mgt. Program at the Universities at Shady Grove. Reggie is originally from Kansas City and James from Louisiana. They wanted to meld their combined love of BBQ with the great local produce from their adopted state, Maryland. Susan Callahan is the chef instructor at UMES and features local products in class projects and program events.

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

www.libertydelightfarms.com

Products used in the recipe: Liberty Delight Beef Brisket.

Shane Hughes, farmer and owner of Liberty Delight Farms, has a lifelong passion for farming which began on his family's historic property in Reisterstown. After college, he went into the world of corporate finance. The farm became his sanctuary and refuge on the weekends. In 2009, he left the corporate world and took over the family business. Within eight years, Shane has grown the farm from 10 head of cattle to a thriving farm business built on the three cornerstones that are the foundation for Liberty Delight Farms: health, happiness, and sustainability. Shane takes great pride in offering a free-range environment to all of the animals on the farm. All of his animals are raised without growth hormones, stimulants, or antibiotics. Shane is an active member of the agricultural community, serving on the board of Future Harvest Chesapeake and the Baltimore County Farm Bureau. He is currently the treasurer of the Maryland Simmental Association.

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

www.chocolatesandtomatoes.com

Products used in the recipe: Produce, Tomatoes, Chilies.

Mark grew up in Chapel Hill, NC. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening and creative cooking, using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing sustainable, colorful,





delicious ingredients to a local audience of consumers and chefs. His wife Teresa helps out when she can, both in the field and the office.

Producer: South Mountain Creamery (Frederick County)

www.southmountaincreamery.com

Products used in the recipe: Buttermilk.

South Mountain Creamery is Maryland's only on-farm processing plant and home delivery dairy company. They bottle in glass and deliver to more than 2,000 homes per week. South Mountain Creamery has an on-site store at their Middletown farm with handcrafted ice cream.

Producer: Twin Valley Distillers (Montgomery County)

<http://twinvalleydistillers.business.site>

Products used in the recipe: Twin Valley's 1812 Bourbon Whiskey.

The "good old days are back" for this old line state of Maryland. The onset of Spring 2014 marked the arrival of the first distillery to operate in Montgomery County since the ending of Prohibition. Twin Valley Distillers opened its doors in Rockville on East Gude Drive. This historic feat is much to the pride of its owner and founder, Edgardo Zuniga. Edgardo a retired chef, over the long course of his career became interested in pairing fine spirits with food. This led to an interest in alcohol production and after leaving the culinary arts he turned this passion into a business, thus Twin Valley Distillers was born. Offering up varieties of premium vodkas, rums and whiskeys, they are truly MARYLAND AUTHENTIC.



Maryland's Best Burger

Featuring Mountain Pepper Salsa and Fresh Herb Aioli

Ingredients

Maryland's Best Burger

2 pounds ground beef
4 tablespoons kosher salt
1 tablespoon black pepper, cracked
4 hamburger buns

Fresh Herb Aioli

1 cup mayonnaise
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 clove fresh garlic, minced
¼ cup microgreens (or local basil)
Dash of salt

Preparation

Maryland's Best Burger: Clean grill and turn on high, close lid. Preheat oven to 350 degrees. When using Maryland grass-fed beef, use only salt and pepper, do not over-season—let the beef speak for itself! If beef is frozen, allow to thaw overnight in refrigerator; do not run under water or leave on the counter for an extended period.

Divide beef into four equal portions and gently form into patties; do not overwork the meat. Make sure patties are about a half-inch thick and gently squeeze the center between thumb and index finger to create a small dimple. Pinch salt between thumb, index, and middle fingers and cover beef liberally. Be sure to salt well before cooking. Season with fresh cracked black pepper just prior to grilling. Place patties on grill at high, direct heat. Sear both sides without burning the patties, about two to four minutes per side (depending on desired internal temperature). When patties develop deep, dark grill marks on each side, finish on either indirect heat or in the oven. Let rest for five minutes and top with Mountain Pepper Salsa and Fresh Herb Aioli.

Fresh Herb Aioli: Mince/press garlic. Dice microgreens. Combine with the remaining ingredients. Let sit overnight to allow garlic to balance out. Top burger with your favorite farmer's market condiments and you are ready to amaze with minimal ingredients!

Pair With...

Basignani Winery Marisa





About the Recipe

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

www.MythandMoonshine.com

Kevin Cauthorne leads the Culinary Team at Myth and Moonshine. For the past five years, Chef Kevin has worked with more than a dozen local farmers and artisans in the Baltimore area. The diverse menu at Myth and Moonshine is constantly evolving, focusing on high quality, locally sourced products. Chef Kevin may be one of the last, old-school pub chefs left in Baltimore! He has been cooking in the area for the last 10 years, having trained under Chef Mark Littleton. Chef Kevin's motto is, "humility, dedication, sacrifice". He brings this attitude and work ethic to the entire staff at Myth and Moonshine. His commitment to excellence, and his passion for his craft, translates into some of the best from-scratch plates in Baltimore.

Producer: Tom Albright, Albright Farms (Baltimore County)

www.albrightfarms.net

Products used in the recipe: Grass Fed Beef.

Albright Farms believes in farming responsibly, living on the land they farm, and eating what they grow. They strive to grow a quality product while taking care of the land. The Albrights want to leave the land in better condition than when they came, preserving it for the next generation. They are very conservative when it comes to their use of herbicides and pesticides. As an alternative, Albright Farms has increased the use of predatory insects to control damaging pests, while also practicing integrated pest management. This means they scout plants in the field to see what needs to be treated, rather than just following a spraying schedule. Albright Farms is not an organic farm, however, they utilize many of the same practices.

Producer: Joao Naroña, Chile Comapeño (Baltimore County)

www.comapeno.com

Products used in the recipe: Mountain Pepper Salsa.

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. Bursting with flavor and heat, you can now, for the first time ever, get them delivered to your home by going to comapeno.com.

Producer: Larry Hountz, City-Hydro Microgreens (Baltimore City)

www.city-hydro.com

Products used in the recipe: Various Microgreens.

Each City-Hydro is individually owned and operated. City-Hydro's founders oversee every aspect of the training and certification of their owners and growers. All City-Hydro locations grow using the same methods, which means no fertilizers, pesticides, or soil—just water. Every location is small and sustainable, affording small business owners a livable income while also allowing them access to fresh produce. City-Hydro trains their owners using their PURE growing method. They offer tips for selling their products to local restaurants, hotels, retail, and farmers markets.



Poblano Pork

Ingredients

4 pounds bone-in pork sirloin or boneless butt
1 tablespoon kosher salt
1 teaspoon black pepper, ground
2 poblano peppers, seeded and diced
1 tablespoon onion powder
1 tablespoon garlic powder
1 can diced tomatoes, 28 ounces
1 medium yellow onion, quartered
4 chipotle chiles in adobo sauce,
plus 1 tablespoon adobo sauce

¼ cup creamy peanut butter
3 ounces semisweet chocolate chips
6 garlic cloves, smashed and peeled
2 tablespoons extra-virgin olive oil
½ cup chicken broth

Optional toppings: avocados, pitted and
peeled, queso fresco, crumbled
2 corn tortillas

Preparation

Season both sides of the pork with salt and pepper and place in the slow cooker. Place remaining ingredients in a blender and blend on high until smooth, about one to two minutes. Pour the sauce into the slow cooker over pork. Cook for six to eight hours on low. Transfer the cooked pork to a cutting board, and using two forks, shred the meat. Discard the bones (if using bone-in), and return meat to slow cooker. To assemble, place two warm corn tortillas on a serving plate; add some pork mole, slices of ripe avocado, and crumbled queso fresco.

Pair With...

Calvert Brewing Company Good Company Pale Ale

About the Recipe

Chef: Jesse Ramirez, JesseJay's Latin Inspired Kitchen (Anne Arundel County)

www.jessejays.com

Chef Jesse graduated with a degree in Culinary Arts from Johnson & Wales University in Charlotte, NC. Jesse has more than 15 years of culinary experience in the Baltimore area, serving as a Sous Chef at Mama's on the Half Shell and as the Executive Chef at Butcher's Hill Society and Regi's American Bistro. In 2017, Chef Jesse took home top honors in the Farm-to-Chef culinary competition in Baltimore. His Passion Fruit Milk Jellies won the People's Choice Best Sweet Dish Award. Chef Jesse is in the process of opening his own restaurant, JesseJay's Latin Inspired Kitchen, in Churchton, Maryland. He hopes to continue showcasing his passion for locally sourced products through his new restaurant and by participating in competitive cooking challenges.





Producer: Aaron Kushner, MeatCrafters, Inc. (Prince George's County)

www.meatcrafters.com

Products used in the recipe: Pork.

Since 1971, Mitch Berliner has pursued a career in gourmet-to-go concepts, expanding into the natural and super premium ice cream business in 1974. He founded Berliner Foods, introducing people in the mid-Atlantic to Häagen Dazs, Ben & Jerry's, Dove Bars, and numerous other high quality and organic frozen products. After selling his business to Edy's in 1985, Mitch opened Berliner Specialty Distributors and helped develop products for American Café. He was a founding partner of Louisiana Express restaurant in Bethesda and has consulted for many food establishments in Washington. Keeping to the mission of bringing great, locally sourced foods to the area, Mitch, along with his wife Debra Moser and partner Stanley Feder, founded MeatCrafters, Inc. two years ago. Mitch is a member of the Maryland Food Industry Hall of Fame and is involved with a number of local civic organizations including the Jean-Louis Palladin Foundation and The Washington Capital Area Food Bank.

Producer: Victor Vazquez, Moctec Mexican Products (Prince George's County)

www.moctecmexicanproducts.com

Products used in the recipe: Fresh Tortillas.

In 1977, Victor Vazquez founded Moctec Mexican Products. His goal was to provide the East Coast with fresh, authentic tortillas. More than 40 years since its founding, Moctec Mexican Products provides cantinas, taquerias, and fine Mexican restaurants with quality corn and flour products. Born to Mexican parents, Victor has always known what authentic tortillas should taste like but he could never find them in the area growing up. When he traveled the West, he'd pack an empty bag in his suitcase and fill it with fresh tortillas so he could bring them back home. After serving in the military and working in the public sector, Victor pursued the American Dream when he decided to open Moctec Mexican Products. Their authentic corn and flour tortillas, corn chips, taco shells, and other Hispanic food products are made daily from whole kernel corn and all-natural ingredients.



Rabbit Cacciatore with Corn Spoon Bread

Ingredients

Rabbit Cacciatore

5 rabbits, whole
1 tablespoon olive oil
1 teaspoon salt
1/3 teaspoon pepper
1/2 cup tomato paste
2 sprigs thyme, chopped
2 sprigs rosemary, chopped
4 garlic cloves, minced
1 quart chicken stock
1 onion per rabbit, spanish diced
2 cups button mushrooms, quartered

2 fluid ounces chardonnay
2 ounces kalamata olives,
chopped
1 cup tomatoes, chopped

Corn Spoon Bread

2 cups milk
2/3 cup cornmeal
1 teaspoon salt
2 cups cheddar cheese
2 cups corn
2 teaspoons butter

1 cup green onion, chopped
2 eggs
4 tablespoons butter, cubed
1/4 teaspoon crushed red pepper
Pan coating spray

Arugula Salad, for plating

1 pound arugula
2 teaspoons olive oil
1/2 teaspoon salt
Pinch of pepper

Preparation

Corn Spoon Bread: Preheat oven to 400 degrees. In a medium saucepan, whisk together the milk, cornmeal, and salt. Cook over medium heat for five minutes, until thickened. While the milk is heating, melt two teaspoons of butter in a pan and sauté the corn and green onions until lightly colored. Remove from heat and stir in half of the cheese, corn, and green onion. Whisk in the egg while stirring vigorously so that they don't scramble. Spray a hotel pan with pan coating and pour the corn mixture into the pan.

Top the corn mixture with remaining cheese and sprinkle with crushed red pepper. Top with butter cubes. Bake in the oven for 20 minutes until golden brown on top and set inside.

Rabbit Cacciatore: Preheat oven to 300 degrees. Split the rabbit in quarters. Heat olive oil in a large pan. Season the rabbit with salt and pepper. Sear rabbit on each side until golden. Remove rabbit from the pan and add onion, garlic, mushrooms, and herbs. Sauté until slightly caramelized. Add tomato paste and sauté for 30 seconds. Deglaze the pan with chardonnay. Put the rabbit, sautéed vegetables, chicken stock, kalamata olives, and tomatoes in a roasting pan. Cover with plastic wrap and foil and roast in a 300 degree oven for one hour. Rabbit should be fork tender when it is done cooking.

Assemble: Serve Rabbit Cacciatore over the Corn Spoon Bread and top with arugula tossed with olive oil, salt and pepper.



Pair With...

Vineyards at Dodon Drum Point

About the Recipe

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

www.herringtononthebay.com

Chef Michael Archibald has been working in the restaurant industry for over twenty years. He has a great love for classical and cutting edge cuisine that pleases his guests. He attended Johnson & Wales University where he studied Culinary Arts. Prior to graduation, Michael earned an opportunity to work overseas in Ireland for the university's cooperative education program at The Great Southern Parknasilla Hotel. After graduating, Chef Mike quickly rose through the ranks with the Select Restaurant Company. As the head chef of two locations, he was responsible for creating delicious cuisine for a wide range of guests. After leaving Select Restaurants, he found his new home at Herrington on the Bay. He enjoys creating unforgettable catered cuisine to compliment their amazing events. His true passion lies in travelling to farms and developing working relationships with local farmers.

Producer: Joe Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Tomatoes, Corn, Onion.

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, D.C. regions.

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

www.libertydelightfarms.com

Products used in the recipe: Rabbit.

Shane Hughes, farmer and owner of Liberty Delight Farms, has a lifelong passion for farming which began on his family's historic property in Reisterstown. After college, he went into the world of corporate finance. The farm became his sanctuary and refuge on the weekends. In 2009, he left the corporate world and took over the family business. Within eight years, Shane has grown the farm from 10 head of cattle to a thriving farm business built on the three cornerstones that are the foundation for Liberty Delight Farms: health, happiness, and sustainability. Shane takes great pride in offering a free-range environment to all of the animals on the farm. All of his animals are raised without growth hormones, stimulants, or antibiotics. Shane is an active member of the agricultural community, serving on the board of Future Harvest Chesapeake and the Baltimore County Farm Bureau. He is currently the Treasurer of the Maryland Simmental Association.



Roasted Potatoes, Sausage, and Onions with Rosemary

Ingredients

2 pounds Yukon Gold potatoes	2 sprigs rosemary
1 pound sausage links (sweet or hot)	2 tablespoons extra-virgin olive oil
1 pound yellow onions, rough chopped	Salt and pepper, to taste

Preparation

Makes four eight-ounce servings

Scrub potatoes, dry, and cut into ½-inch thick slices. Cut sausage into one-inch long slices. Rough chop onions. Put all ingredients into large bowl, season with salt and pepper and mix with olive oil and rosemary. Preheat oven to 375 degrees. Spread mixture evenly into baking pan and bake uncovered for one hour.

Pair With...

Gray Wolf Craft Distilling Timber Sassafras Finished Gin (and tonic)

About the Recipe

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

Chef Sammi Olmo has more than 30 years experience with menu planning/preparation and with serving as Executive Chef for various catered special events. She is responsible for the planning & implementation of the Farm to Table dinners at Olmo Bros Farm. She is also the Executive Chef for the Order Sons and Daughters of Italy in America (OSDIA), Annapolis Lodge. In that capacity, Chef Olmo oversees the preparation of menus for the OSDIA dinners, special events, and annual Italian Festivals.

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

Products used in the recipe: Potatoes, Yellow Onions, Rosemary, Olive Oil, Condiments. Larry Olmo is an Italian American farmer specializing in unique fruits and vegetables and herbs that are grown from imported Italian seeds. Their five acre family farm has an inspected, licensed, and approved commercial kitchen which is used to produce fresh mozzarella and ricotta cheeses using a traditional Italian process that has been passed down through the generations.

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

www.enticementfarmraisedmeats.com

Products used in the recipe: Italian Sausage.

En-Tice-Ment Farm Raised Meats is the provider of the sausage used in this recipe. They are a family-owned farm specializing in farm-raised beef, pork, chicken, and eggs in both small and large quantities.





Slow Cooked Baby Back Ribs

with Berry Bourbon BBQ Sauce

Ingredients

6 full slabs of Wagner’s Meats
baby back ribs

Rib Rub

1½ pounds brown sugar
1½ tablespoons paprika
1½ tablespoons granulated garlic
1½ tablespoons granulated onion
2½ tablespoons kosher salt
1 teaspoon black pepper
½ teaspoon cayenne pepper

BBQ Sauce

¾ cup white onion, chopped
¼ cup serrano pepper, chopped
1 tablespoon butter, melted
3 cloves of garlic
1½ pounds fresh local berry
mix (strawberry, blackberry,
raspberry, blueberry)
½ cup bourbon
1¼ cup ketchup
1¼ cup dark brown sugar
¼ cup apple cider vinegar

¼ cup molasses
¼ cup pineapple juice
¼ cup water
1½ tablespoons hickory liquid
smoke
1 tablespoon ground mustard
2 teaspoons paprika
½ teaspoon granulated garlic
¼ teaspoon cayenne pepper
2 teaspoons kosher salt
1 teaspoon black pepper
1 tablespoon tamarind paste

Preparation

Makes six 16-ounce servings

Rib Rub and Ribs: Preheat oven to 325 degrees. In small mixing bowl, mix all dry ingredients for rib rub. With a clean towel, pat ribs dry. Using paring knife, score back of ribs to prevent warping during cooking. Apply rub generously. All rib rub should be used. Lay ribs flat on baking sheet and cover with aluminum foil. Cook ribs for 3½ hours and rotate 1½ hours into cooking for even browning.

BBQ Sauce: Prepare BBQ sauce while ribs are cooking. In a large saucepan, melt butter over medium-high heat. Sauté onions, serrano, and garlic until brown. Add a pinch of salt to draw out moisture for caramelization. Once brown, deglaze with your favorite Maryland bourbon. Caution: there is a possibility that the mixture may flame up as alcohol cooks out! Once bourbon is reduced, add berries and set heat to low. Cook for six to seven minutes until the sauce has a marmalade-like consistency. Remove from heat and allow sauce to cool before blending. After blending, pass sauce through mesh strainer to remove seeds. Return berry mixture to saucepan and add last of the ingredients. Bring to a simmer for five minutes while occasionally whisking to prevent burning. Once sauce reaches its desired consistency, set aside and let cool.

Assemble: Once the ribs are fully cooked, the bones should be showing and meat should be soft to the touch. Slather with BBQ sauce and serve. Chef note: For the kitchen aficionado, before saucing, carefully place ribs on hot grill top side-down for extra char and crispiness. Slather with BBQ sauce and serve.

Entrées



Pair With...

Tenth Ward Distilling Company Caraway Rye

About the Recipe

Chef: Mark Fuster, Blue Sky Bar and Grill (Frederick County)

<http://blueskybar.business.site>

Chef Mark Fuster studied the culinary arts at L'Academie de Cuisine and perfected his skills at various restaurants in the greater Montgomery County area. His experience includes cooking at high-end restaurants on the designer streets of Georgetown to the cornfields in Frederick. But his experience started even earlier than that. His Dominican and Peruvian roots have influenced his culinary mastery, in addition to the time he spent living in Mexico. All these influences have created a unique perspective and appreciation in creating and trying foods from around the world. Mark currently is the head chef at Blue Sky Bar & Grill located in New Market, Maryland. He has partnered up with Wagner's Meats Mt. Airy Locker Company to submit two original recipes for the Governor's Buy Local Cookout 2018 competition.

Producer: Mickey Wagner, Wagner Meats & Mt. Airy Locker Co. (Frederick County)

www.wagnersmeats.com

Products used in the recipe: Baby Back Ribs and Ground Pork Shoulder.

The Wagner family has owned Wagner Meats & Mt. Airy Locker Co., a local institution, since 1953. The current owners have been running the store since the 1960s. The family added the popular retail store 29 years ago, but the large building on Main Street also houses facilities to process beef, lamb, and pork stock, ensuring that everything sold by Wagner Meats is fresh and produced in-house.





Slow-Roasted Goat Tacos

with Sweet Corn Succotash

Ingredients

Goat

6 pounds goat meat
2 teaspoons cumin
2 cloves garlic
4 chilies
3 teaspoons kosher salt
1 quart goat stock

Succotash

½ pound bacon
2 onions, chopped
2 cloves garlic, minced
12 ears of corn, kernels off,
cob milked
2 chiles

1 pound okra
1 pound cherry tomatoes
4 tablespoon apple cider vinegar
½ cup basil, chiffonade
24 tortillas (small)

Preparation

Makes 24 small tortillas

Slow Roasted Goat: Preheat oven to 275 degrees. Mix goat stock and ingredients in Dutch oven. Add goat meat. Cover tightly. Cook for six hours. Remove from oven, allow to cool slightly and shred with fork. Place back into stock to keep warm.

Succotash: Cook bacon in large skillet over moderate heat until almost crisp. Add onion and cook until softened. Add garlic and cook for one minute. Then add corn, chiles, okra and tomatoes and cook until vegetables are tender. Stir in vinegar, basil and salt.

Assemble: Spoon heaping portion of goat meat in center of tortilla. Add tablespoon of succotash on top and serve.

Pair With...

Mully's Brewery Hazy Not Lazy IPA

About the Recipe

Chef: Craig Sewell, Southern Maryland Agricultural Development Commission and Southern Maryland Meats (St. Mary's County)

www.smadc.com

Chef Craig Sewell is the Marketing and Livestock Specialist at the Southern Maryland Agricultural Development Commission, and the Director of Southern Maryland Meats brand. He was formerly chef and



owner of A Cook's Café for 15 years. Chef Craig was a recipient of the Governor's Buy Local Challenge Award in 2011.

Producer: Benson Tiralla, Monnett Farms (Calvert County)

www.monnett farms.com

Products used in the recipe: Goat Meat.

The Monnett family established themselves in Calvert County in the late 1700s. Their farm became the homestead of Lois and Dennis Monnett in 1920. Their primary crop was tobacco until Dennis Monnett Jr. retired from farming in the late 1980s. In 2007, Benson Tiralla (the grandson of Dennis Monnett Jr.) returned to the farm with his wife, Jamie and a new chapter in the farm history began. Benson and Jamie have pursued a pasture-based farming system. Their cattle, sheep, and goats are raised entirely outdoors on pasture, in a rotational grazing system. Pigs are kept along the edges of the pasture in wooded areas to control encroachment of the forest into the pasture land.

Producer: David Paulk, Sassafras Creek Farm (St. Mary's County)

www.sassafrascreekfarm.com

Products used in the recipe: Vegetables.

David and Jennifer Paulk own and operate Sassafras Creek Farm. David is a full-time farmer and was inspired to start farming after his Navy career. He enjoys studying farming techniques, trying new vegetable varieties, and teaching others about small scale vegetable farming.

Producer: Nottingham Store Taqueria (Prince George's County)

Products used in the recipe: Tortillas.



Desserts





Blades Orchard's Fruit Brioche Bread Pudding

with Lyon's Rum Sweet Cream Custard

Ingredients

Bread Pudding

8 x 4 inch brioche bread loaf,
cut into 12 half-inch slices,
left to stale for a few hours
8 ounces butter, room temperature
4 cups Blades Orchard's Seasonal
Fruit Compote
2-4 Blades Orchard fruits, sliced in
1/8 inch rounds, skin on, avoiding
the core (or 1 pint fresh berries)

Lyon's Rum Sweet Cream Custard

1/4 cup granulated sugar
6 eggs
Pinch of sea salt
Pinch of cinnamon
2 vanilla beans, split (or
2 teaspoons vanilla extract)
1 cup Lyon's Distillery Dark Rum
1 quart milk

Blades Orchard's Seasonal Fruit Compote

2-3 pounds Blade's Orchard
fruits (apples, peaches, plums,
blackberries, blueberries)
2 teaspoons lemon juice
1/4 cup granulated sugar
1/2 cup rum

Preparation

Makes 12 four-ounce servings

Blades Orchard's Seasonal Fruit Compote: Wash and dice fruit into 1/2-inch cubes. The berries can remain whole. Combine all compote ingredients in a large pot. Cover and cook over low heat, stirring occasionally, until the fruits are tender. Cool completely before using. Great to serve over ice cream as well.

Lyon's Rum Sweet Cream Custard: Whisk the eggs and sugar together in a medium mixing bowl. Heat the rum in a sauce pot and flambé (use a lighter stick and be sure to keep a safe distance from the flame). When the flame has subsided, add the milk, scraped vanilla beans, sea salt, and cinnamon in a sauce pot to a simmer. Whisk vigorously to be sure that the vanilla bean paste is separated. Slowly pour one third of the hot flavored cream onto the eggs while whisking to temper and cream together. Whisk the egg/cream mixture back into the remaining cream to combine the total custard base.

Bread Pudding: Preheat oven to 375 degrees. Butter only one side of each slice of the brioche. Use the heels, crust, and all. If you prefer not to use the heels or crust, that is fine too. Once buttered, cut the bread slices in half from side to side, creating buttered rectangles of brioche.

Butter a 7-inch x 12-inch baking dish. Arrange one third of the fruit compote on the bottom of the dish. Arrange one third of the buttered bread rectangles on top of the compote in an attractive manner. Repeat this step two more times, utilizing all of the fruit compote and finishing with the bread slices. Arrange the fresh fruit slices or whole berries across the top of the brioche.





Pour the custard base across the fruit and arrange bread slices evenly. Once all of the cream is added, push the fruit and bread slices down as necessary to be sure all the ingredients are well drowned in the rum-infused custard base.

Line a roasting pan with newspaper. This will help insulate the pudding to create a moist pudding throughout the dish. Set the pudding in the roasting pan and pour water around the casserole dish ½-inch to ¾-inch up the sides. Bake the bread pudding for 30 to 40 minutes until the sides of the pudding are firmly set while the center remains cooked, but slightly jiggly. Check the bread pudding after 25 minutes. If the top appears to be getting quite brown, wrap in foil the remainder of the time to prevent the top from getting darker than desired.

When done cooking, cool on a wire rack. Serve with caramel, whipped cream, ice cream, or all three! Enjoy!

Pair With...

Lyon White Rum

About the Recipe

Chef: Jordan Lloyd, Nauti's/Chesapeake Harvest (Talbot County)

www.chesapeakeharvest.com

Chef Jordan L. Lloyd's passion for food started at the age of 12 when he was a dishwasher at Café 25 in his hometown of Easton. His thirst for knowledge has driven him to open restaurants for such culinary giants as Thomas Keller, Christian Delouvrier, and Michael Mina. Chef Jordan and his wife, Alice, have been recognized for their support of local farmers, fishers, and producers at Bartlett Pear Inn. The Lloyd's were presented with the Chesapeake Champion Award, given by the University of Maryland, honoring their work with supporting local purveyors. Chef Jordan is the Director of Operations for Chesapeake Harvest, an organization which helps local farms attain food safety certification which allow them to compete in larger markets. He will also be the Chef of the Eastern Shore's newest seafood restaurant, Nauti's.

Producer: Stephen Blades, Blades Orchard (Caroline County)

www.bladesorchard.com

Products used in the recipe: Orchard Fruits in Season.

Blades Orchard has supplied the community with the most decadent seasonal orchard fruits, janes, honey, and vegetables for decades. The Blades family has had a major impact beyond the farm, immersing themselves in a number of community outreach projects. Blades Orchard products are found at farmers markets across Maryland and the orchard in Federalsburg is open for business on weekends, year-round.

Producer: Jaime Windon, Lyon Distilling Company (Talbot County)

www.lyondistilling.com

Products used in the recipe: Rum.

Lyon Distilling Company is a micro-distillery located in Saint Michaels, just steps from the Chesapeake Bay. Founded in 2012 by Ben Lyon & Jaime Windon, the distillery launched on December 7, 2013, with a signature line of rums paying tribute to the rich, spirited traditions of the Eastern Shore.



Mixed Berry Whole Wheat Flour Olive Oil Cake

Ingredients

1 tablespoon olive oil	½ cup granulated sugar	1 teaspoon pure vanilla extract
1 pinch salt	½ teaspoon salt	2 quarts strawberries
2 teaspoon white balsamic vinegar	2 large eggs	1 quart blueberries
2½ cups whole wheat flour	1½ cup buttermilk	1 quart blackberries
1 tablespoon baking powder	¼ cup unsalted butter (melted and slightly cooled)	3 tablespoons Sugar in the Raw (for topping)

Preparation

Makes eight servings

Mixed Berries: Cut each strawberry in half and place in a mixing bowl with blueberries and blackberries. In a small bowl, whisk together olive oil, and salt. Whisk together until completely incorporated. Drizzle the mixture over the mixed berries and toss until everything is coated. Arrange berries in a single layer across prepared baking sheet.

Roast berries for 40 minutes at 275 degrees. The juices will thicken, but remove the berries from the oven before the juices begin to burn. Remove the berries and juice from the pan while still warm. Place in a small bowl, stir in balsamic vinegar, and set aside.

Cake: In a medium bowl, whisk together flour, baking powder, salt and sugar. Set aside. In a small bowl, whisk together buttermilk, eggs, and butter. Whisk in the vanilla extract. Add the buttermilk mixture all at once to the dry ingredients. Stir until smooth. Spoon batter into the prepared 10-inch cake pan. Top batter with half of the roasted berries and juice. Sprinkle generously with Sugar in the Raw.

Bake for 20 to 25 minutes at 400 degrees, or until a skewer inserted in the center of the cake comes out clean. Allow cake to cool to room temperature before slicing to serve. Serve with the remaining roasted berries.

Assemble: Pair with your favorite ice cream if desired.

Pair With...

Turkey Point Vineyard Afternoon Delight (fruit wine)





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 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 Farms (Charles County)

www.shlagelfarms.com

Products used in the recipe: Strawberries, Blackberries, Blueberries.

Shlagel Farms is celebrating their 107th 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.



Ricotta Peach Cheesecake Bars

Ingredients

Crust

1½ cups graham cracker crumbs
½ cup confectioners sugar
1 stick butter

Filling

4 cups whole milk
2 cups heavy cream
1 teaspoon salt
3 tablespoons champagne vinegar

1 cup peach slices
1 cup sugar
2 teaspoons vanilla
4 eggs

Preparation

Crust: Melt butter. Combine crust ingredients. Press into the bottom and up the sides of a 9-inch x 9-inch brownie pan.

Filling: Bring milk, cream, and salt to a boil. Turn off heat and stir in vinegar. Let sit for one minute. Mixture will separate. Line a screen strainer with cheesecloth and place over large bowl. Pour mixture into strainer and strain the liquids into the bowl. Chill and continue to drain liquid into the bowl overnight. The contents of the strainer will be quite firm the next day. Discard the liquid from the bowl. Place the firm ricotta into a food processor. Add peach slices, sugar, vanilla, and four eggs. Blend until smooth.

Finish: Pour filling mixture into pan with crust. Bake at 325 degrees for 45 minutes to one hour. Chill and cut into squares.

Pair With...

Faulkner Branch Cidery Tax Ditch Green

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: Buzz 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: Nice Farms Creamery (Caroline County)

www.nicefarmsmd.com

Products used in the recipe: Butter, Milk, Cream.

For almost 30 years, Nice Farms Creamery has produced some of the states best milk and dairy products. Located on more than 200 acres in Federalsburg, Nice Farms strives to provide the freshest products with unrivaled nutritional value. Their 40 dairy cows are bred specifically for grazing, following centuries-old farming practices. By using rotational grazing systems, and planting seasonal grasses in their pastures, Nice Farms has produced some of the most organically rich soil in the state. In 2013, the farm was chosen by Salisbury University as a site for graduate student research on dung beetles and their importance to organic farming. The Miller and Tanner's named the farm after their grandfather, Leon Nice, when they moved to the Eastern Shore from New Jersey in 1989.

Producer: Triple J Farm (Caroline County)

www.facebook.com/Triple-J-Farm-LLC-106383936077065

Products used in the recipe: Eggs.

Triple J Farm raises all natural, free range pastured chickens and eggs in Federalsburg. Their products are available at farmers markets in Annapolis and Kent Island.

Producer: Stephen Blades, Blades Orchard (Caroline County)

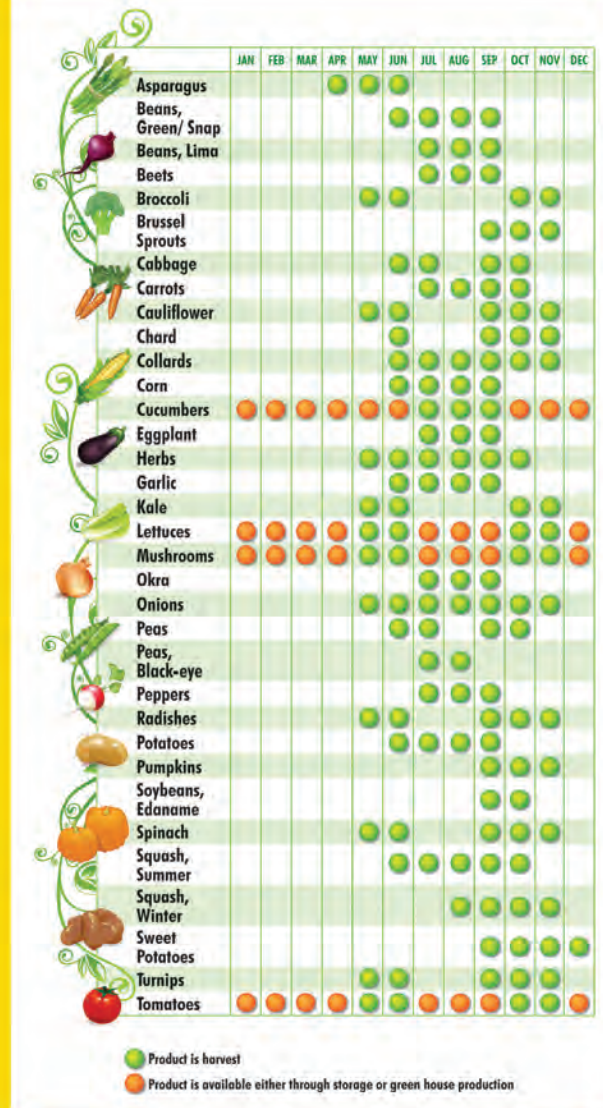
www.bladesorchard.com

Products used in the recipe: Peaches.

Blades Orchard has supplied the community with the most decadent seasonal orchard fruits, janes, honey, and vegetables for decades. The Blades family has had a major impact beyond the farm, immersing themselves in a number of community outreach projects. Blades Orchard products are found at farmers markets across Maryland and the orchard in Federalsburg is open for business on weekends, year-round.

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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