



# GOVERNOR HOGAN'S Local Cookout

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## 2018 GOVERNOR'S BUY LOCAL COOKOUT MENU

### APPETIZERS

- **Slow-Roasted Pork Belly on Cornbread Crostini with Peach Compote, and Black and Blue Goat Cheese**, submitted by Monica Becks of Bon Appétit Management Company at St. John's College in Anne Arundel County with producers Matt Cedro of [Firefly Farms](#) in Garrett County for black and blue goat cheese; John Maniscalco of [Chesapeake Greenhouse](#) in Queen Anne's County for microgreens and herbs; and [Grandview Farms](#) in Harford County for pork belly.
- **Delmarva Oysters**, submitted by Peter Roskovich of [Black Diamond Catering](#) in Wicomico County with producer Bennett Mumford of [Mumford Shellfish](#) in Worcester County for farm-raised Maryland-grown Chincoteague Salt Shaker oysters.
- **Eastern Shore Ham and Cheese Sweet Potato Biscuits**, submitted by Linda Brown of [Talbot County Public Schools Culinary Arts Program](#) with producers Jared and Trisha Boyce of [Chapel's Country Creamery](#) in Talbot County for artisan cheeses; Jennifer Debnam of [Langenfelder Pork](#) in Kent County for ham; Jimmy and Gina Schillinger of [Papa John's Farm](#) in Anne Arundel County for sweet potatoes; Francis Blazejak of Caroline County for sweet potatoes; and Roy Madsen of Harris Creek Honey in Talbot County for honey.
- **Miss Shirley's Yellow Tomato Gazpacho topped with Jumbo Lump Crabmeat and Corn Relish**, submitted by Brigitte Bledsoe of [Miss Shirley's Cafe](#) in Baltimore City and Annapolis with producers Robin Bartenfelder of [Bartenfelder Farms](#) in Caroline County for white corn and cucumbers; and Aubrey Vincent of [Lindy's Seafood](#) in Dorchester County for jumbo lump crabmeat.
- **Smoke on the Water**, submitted by Alfredo Malinis of [Jailbreak Brewing Company](#) in Howard County with producers Kevin McLaren of [The Choptank Oyster Company](#) in Dorchester County for Choptank Sweets oysters; Dave Liker of [Gorman Farms](#) in Howard County for watermelon, onions, scallions, and tarragon; and Michael Sallustio of [MikeGro Greens](#) in Anne Arundel County for sweet corn microgreen shoots.
- **Vegetable Cheesecake**, submitted by Katie Barney of [Conduit Press](#) in Talbot County with producers Michelle and Charles Wright of [Wright's Market](#) in Wicomico County for tomatoes, red bell peppers, squash or zucchini, basil, and garlic.

### SALAD

- **Pickled Cherry Tomatoes, Country Green Beans with Albright's Korean-Style Lardons**, submitted by Therese Harding of [The Classic Catering People](#) in Baltimore County with producers Lisa Duff of [Oak Spring Farm](#) in Baltimore County for green beans, Boston Bibb lettuce; and Tom Albright of [Albright Farms](#) in Baltimore County for pork belly.

### ENTREES

- **Caroline Blue Catfish Taco**, submitted by Shawn Harlan, Samantha Hamilton, Jordan Albrecht, and Reese Trippett of [Caroline Career & Technology Center](#) Culinary Arts Program in Caroline County with producers Mel Hickman of Chester River Clam Company in Queen Anne's County for Chesapeake Blue Catfish; Eileen Simmons of [Clayton Farms in Caroline County](#) for cabbage, cilantro, and tomatoes; and Julie Harris of [Harris Farms](#) in Caroline County for tomatoes, radishes, Jalapeño, and spring onions.
- **Corn Crisp Blue Catfish with Lime Cilantro Corn Relish and Maryland YumYum Sauce**, submitted by Fran Freeburg, Trinity Brown, Angel Bello, and Shalya Brown of the [Annapolis High School ProStart Culinary Team](#) in Anne Arundel County with producers Mel Hickman of Chester River Clam Company in Queen Anne's County for Chesapeake Blue Catfish; and [Lockbriar Farms](#) of Kent County for corn, peppers, and onions.

- **Crab & Tomato Duo (Soft Shell Crab with Crab & Corn Ragu, Pickled Tomatoes & Tomato Coulis)**, submitted by David Wells of [Evolution Craft Brewing Company & Public House](#) in Wicomico County with producer Andy Holloway of [Baywater Farms](#) in Wicomico County for fish peppers and tomatoes.
- **Dawson's Lamb T-Bone with Ratatouille and White Bean Gratin**, submitted by Richard Stafford of [Dawson's Market](#) in Montgomery County with producers Mark Mills of [Chocolates and Tomatoes Farm](#) in Montgomery County for onion, zucchini, green bell pepper, red bell pepper, tomatoes, and basil; and Shawn Ewbank of [Rockland's Farm](#) in Montgomery County for lamb T-Bone chop.
- **Yumi Cooks! Kimchi Burger**, submitted by Maryland First Lady Yumi Hogan with producers Tom Albright of [Albright Farms](#) in Baltimore County for grass-fed beef; Jason Trippett of [Hoffman's Quality Meats](#) in Washington County for ground beef; Tim Fields of [Baywater Farms](#) in Wicomico County for Bibb lettuce; John Maniscalco of [Chesapeake Greenhouse](#) in Queen Anne's County for Bibb Lettuce; Robin Bartenfelder of [Bartenfelder Farms](#) in Caroline County for tomatoes; and [Good Luck Farm](#) in Anne Arundel County for garlic.
- **Maryland's Best Burger featuring Mountain Pepper Salsa and Fresh Herb Aioli**, submitted by Kevin Cauthorne of [Myth and Moonshine](#) in Baltimore City with producers Tom Albright of [Albright Farms](#) for grass-fed Beef; Joao Noroña of [Chile Comapeño](#) in Baltimore for Mountain Pepper Salsa; and Larry Hountz of [City-Hydro Microgreens](#) in Baltimore City for microgreens.
- **Poblano Pork**, submitted by Jesse Ramirez of [Jesse Jay's Latin Inspired Kitchen](#) in Anne Arundel County with producers Aaron Kushner of [MeatCrafters, Inc.](#) in Prince George's County for pork; and Victor Vazquez of [Moctec Mexican Products](#) in Prince George's County for fresh tortillas.
- **Slow Cooked Baby Back Ribs with Berry Bourbon BBQ Sauce**, submitted by Mark Fuster of [Blue Sky Bar and Grill](#) in Frederick County with producer Mickey Wagner of [Wagner Meats & Mt. Airy Locker Co.](#) in Frederick County for baby back ribs and ground pork shoulder.
- **Slow-Roasted Goat Tacos with Sweet Corn Succotash**, submitted by Craig Sewell of Southern Maryland Agriculture Development Commission and [Southern Maryland Meats](#) in St. Mary's County with producers Benson Tiralla of [Monnett Farms](#) in Calvert County for goat meat; David Paulk of [Sassafras Creek Farm](#) in St. Mary's County for vegetables; and Nottingham Store Taqueria in Prince George's County for tortillas.

## DESSERTS

- **Blades Orchard's Fruit Brioche Bread Pudding with Lyon's Rum Sweet Cream Custard**, submitted by Jordan L. Lloyd of Nauti's Restaurant and [Chesapeake Harvest](#) in Talbot County with producers Stephen Blades of [Blades Orchard](#) in Caroline County for seasonal orchard fruits; and Jamie Windon of [Lyon Distilling Company](#) in Talbot County for rum.
- **Ricotta Peach Cheesecake Bars**, submitted by Government House Chefs Medford Canby, Matthew Milani, and Buz Porciello with producers [Nice Farms Creamery](#) in Caroline County for butter, milk, and cream; [Triple J Farm](#) in Caroline County for eggs; and Stephen Blades of [Blades Orchard](#) in Caroline County for peaches.

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