



Featuring nine recipes showcasing Maryland's Best Seafood!



Recipes

FROM THE



**FRESH
LOCAL**

2019 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





Angels on Horseback



Ingredients

12–16 Mumford Chincoteague Salt Shakers oysters, shucked	1½ pounds organic baby spinach	Fresh parsley, chopped
Oyster liquor	½ cup white wine	Olive oil
1 teaspoon garlic, minced and in olive oil	2 tablespoon lemon juice (about ½ of a lemon)	Ciabatta bread (optional for appetizer)
	Pecorino Romano cheese, grated	English muffin (optional for lunch)

Preparation

Makes 12 to 16 pieces

Preheat the oven to 350 degrees, or preheat broiler.

In a large sauté pan drizzle olive oil and heat oil over medium heat. Add garlic and sauté for about 1 minute, until fragrant and garlic begins to turn light brown. Add spinach and toss. Quickly add white wine, lemon juice, and continue to toss spinach. Cover and cook for about 5 minutes, until the spinach wilts.

Slice ciabatta bread into crostini and toast. Lay out crostini on baking tray. Place sautéed spinach on each crostino, sprinkle with a little oyster liquor, add an oyster, and top with grated Romano cheese.

Bake for 7–10 minutes, or broil for 4–5 minutes under direct heat, until the oyster starts to curl. Take out of the oven and garnish with chopped parsley. Serve immediately.

Note: For a lunch portion, substitute ciabatta bread with an English Muffin and serve open faced.

Pair With...

Bordeleau Vineyards, Pinot Grigio

About the Recipe

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

www.blackdiamondcatering.com

Chef Peter Roskovich has been catering on and off the shore for over 25 years. Since the filming of “Runaway Bride” in 1998, the local film industry has been a big part of their business. During the 2016 election, Chef Roskovich and Black Diamond Catering were chosen to serve the cast and crew for the Chairman’s Dinner with Donald Trump at the Mellon Building. Last fall, Chef Roskovich and his team catered for the New York Air Show and served over 2,500 guests over the course of the weekend. Most recently they served the cast





and crew of the TBS TV show “Full Frontal” in Washington D.C.. Black Diamond constantly engages with new flavors, different menus, and new locations.

Producer: Ben Mumford, Mumford Shellfish (Worcester County)

www.mumfordshellfish.com

Products used in the recipe: Oysters from Chincoteague, Maryland

Bennett (Ben) Mumford has fished all over the world. In 2015, he returned home and started to farm-raise oysters at his farm in Chincoteague, Maryland. Since then, he has become the largest wholesale oyster farming operation in Maryland's coastal seaside bay. His specialty is his Salt Shaker oysters that have a heavy brine and a salty finish. The oysters are harvested when they are between 3-4 inches in size, with a deep cupped shell that is perfect for a raw bar. This past year he had a booth at the Seafood Expo North America in Boston. Since then, Mumford's clients have grown and his reach has expanded. He now distributes oysters from Maine to Miami.



Birria de Res

Ingredients

5 pounds untrimmed flat-cut brisket	4 cloves
3–4 cups beef stock (or water with beef bouillon)	½ whole cinnamon stick
5 dried chile guajillo, seeded and deveined	2 bay leaves
2 dried chile ancho, seeded and deveined	Salt and pepper, to taste
5 garlic cloves	Taco shells (optional)
2 teaspoon dried oregano	Desired toppings (optional)
2 teaspoon dried thyme	

Preparation

Makes 26, 3 ounce servings

Preheat oven to 425 degrees. Season the brisket with salt and pepper to taste. Place brisket in a large oven-proof pot to brown for 10–15 minutes in the oven.

While the brisket is browning, toast the chilies on a griddle for 2–3 minutes, medium heat, without burning. (If peppers burn start over) Once the peppers are toasted transfer to a heat-proof bowl and add one cup of hot beef stock to soak chilies until pliable, about 5 minutes. Once chilis are properly soaked, add them to the blender along with garlic, oregano, thyme, cloves, cinnamon, bay leaves, salt and pepper, and the remainder of the beef stock. Blend until smooth. Set aside.

Flip the brisket and return it to the oven to brown for another 10–15 minutes. Then inspect the brisket by looking for the desired color. Remove the pot from the oven once the desired color is achieved. Remove brisket to pour fat from pot; discard fat.

Reduce oven to 325 degrees.

Submerge brisket with the pre-blended pepper sauce. Cover pot with oven-proof lid or aluminum foil. Place in the oven for a total of 3½ hours. After the first hour, baste the brisket with juices at the bottom of the pot. Cover and continue to cook. After the second hour, baste again beginning to check brisket for desired tenderness. Remove lid and continue cooking. Repeat this process in another hour.

The last 30–45 minutes of cooking is the most crucial period of time affecting the tenderness of your brisket. Check the brisket every 15 minutes looking for perfect fork-tender consistency, keeping in mind that the thickness of the cut will affect the cooking time. Remove from oven once ready.

Set the pot aside to allow time to rest until it has cooled and is easier to handle. Then, remove the brisket from the sauce to chop. Mix the chopped brisket back with the sauce and serve.





Chef's Note: Birria de Res is the perfect dish to be served as tacos, an entrée with rice, or even as a soup if you add more stock. Enjoy this authentic Mexican-style brisket.

Pair With...

Elk Run Vineyards, Cabernet Franc

About the Recipe

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

www.blueskybar.md

Chef Mark Fuster has eight years of culinary experience. He studied Culinary Arts at L'Academie de Cuisine and perfected his skills at various restaurants in the greater Montgomery County area. His experience ranges from cooking at high-end restaurants on the designer streets of Georgetown to the cornfields of Frederick, Maryland. His Dominican and Peruvian roots have influenced his culinary mastery, in addition to the time he spent living in Mexico. All these influences have given him a unique perspective and appreciation for creating and trying foods from around the world. Chef Fuster 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: Brisket

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.



Cheda Cheeza

Ingredients

4 ounces cream cheese, softened
1 tablespoon mayonnaise
2 cloves garlic, minced
1 small red pepper, fire roasted
½ teaspoon hot sauce
½ teaspoon Old Bay seasoning
½ teaspoon Worcestershire sauce

4 ounces sharp cheddar cheese
3 tablespoons green tea
½ cup strawberry jam
2 Granny Smith apples, sliced
4 tablespoons lemon juice
2 cups water

Preparation

Makes 8, 1 ounce servings

On an open flame, roast red pepper until charred. Remove the charred red pepper from the flame and put in a brown paper bag and shake. Set aside. When pepper is cool enough to handle remove all outer char. Dice the red pepper. Set aside.

Shred the sharp cheddar cheese with a box grater. Set aside.

In a mixing bowl blend cream cheese, mayonnaise, and minced garlic. Add to the bowl: the hot sauce, 2 tablespoons of diced red pepper, Old Bay seasoning and Worcestershire Sauce. Add shredded sharp cheddar cheese. Mix well. Adjust seasoning to taste.

Slice apples and soak in lemon water until ready to serve. In a saucepan heat strawberry jam and green tea.

Assemble: Place a dollop of the cheese mixture on an apple slice and drizzle the strawberry jam over the top.

Note: Serve with crackers, sliced apples, or as a sandwich.

Pair With...

Romano Vineyard, Traminette



About the Recipe

Chefs: Christopher Young, Justice Thurston, and Stephen Clark with culinary teacher Muriel Homesack, Crossland High School (Prince George's County)

www.ektron.pgcps.org/crossland

Muriel Homesack has been teaching culinary arts in the Prince George's County Public Schools (PGCPS) since 2009. Her students would say she is passionate about sharing her knowledge, her love for teaching, and her excitement for the science of food. Homesack's students, Christopher Young, Justice Thurston, and Stephen Clark all collaborated to create this recipe. Young and Thurston are rising 12th graders and Clark is a 2019 graduate who will be attending the Culinary Institute of New York at Monroe College this fall.

The Culinary Arts programs in PGCPS are certified by the American Culinary Federation as a certified secondary school. Program alumni from Crossland High School have gone on to study at the Culinary Institute of America, Johnson & Wales University, and to the Disney Culinary Program. Several Crossland High School alumni have cooked with Wolfgang Puck, Carla Hall, and Daniel Boulud. Students in this program acquire a strong skill-base that can take them anywhere in the world.

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

www.millerfarmsclinton.com

Products used in the recipe: Strawberry jam and red peppers

Miller Farms is a 267-acre farm that has been family-owned and operated by six generations of farmers since 1840. The farm originally grew tobacco until the mid-1970s, and then became a small pick-your-own farm. Miller Farms is now Prince George's County's largest vegetable producer and runs a widely known farm market and wholesale operation. Miller Farms grows a wide variety of fresh fruits and crisp vegetables, and raises a flock of free-range chickens that produce beautiful brown eggs. Miller Farms participates in the Maryland Department of Agriculture's Good Agricultural Practices (GAP) program.



Chesapeake Oyster Veloute



Ingredients

20 Choptank Sweets
2 ounces butter
3 ounces shallots
3 ounces dry vermouth

8 ounces heavy cream
2 sprigs thyme
Pinch of Espelette pepper

Preparation

Makes 4, 6 ounce servings

Shuck the oysters and save the meat and the liquid.

Sweat the shallots in butter in a 2 quart pot until tender and starting to turn transparent. Add the thyme and deglaze with the vermouth. Add the cream and reduce the heat to a simmer; simmer until cream is reduced by half. Add the oysters and oyster liquor and remove from the heat and let poach. Once oysters are cooked remove the sprigs of thyme and blend until smooth. Serve in a cup or a bowl and garnish with Espelette pepper.

Pair With...

Boordy Vineyards, Chardonnay

About the Recipe

Chef: Joseph Lanza, Northwest Hospital – Metz Culinary Management (Baltimore County)

Joseph Lanza was born and raised in New York in the Hudson Valley. At a very young age he was diagnosed with ACL Cancer, and three years later the cancer went into remission. During that time cooking brought him joy. That's when he knew he wanted to be a culinarian. Lanza attended the Culinary Institute of America; where he received his Bachelor's degree in Hotel and Restaurant Management. He did an externship in New Orleans, at the Palace Cafe and upon graduation he worked at the Four Seasons in Boston. Eventually, Lanza discovered the healthcare foodservice industry and the career opportunities that it had to offer. Hospital food has come a long way since he was a kid and in the hospital. In the Northwest Hospital, Lanza can be found building flavorful and nutritious meals from scratch to assist in the healing of each patient.

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

www.choptanksweets.com

Products used in the recipe: Oysters

The Choptank Oyster Company has grown into a thriving oyster farm that produces an average of one to two million oysters per year. The Choptank Sweets brand oysters are now enjoyed in fine restaurants throughout the Chesapeake Bay region and beyond.





Chicken Corn Soup

Ingredients

- | | |
|-----------------------------------|----------------------|
| 2 whole chickens, cut into pieces | Fresh parsley |
| 3 quarts water | 5 ears of fresh corn |
| 3 onions, minced | |
| 3 green peppers | Rivels |
| 2 bay leaves | 2 eggs |
| 2½ teaspoons salt | ¾ cup flour |
| 2 teaspoons pepper | |

Preparation

Makes 40, 6 ounce servings

Soup: In a large pot over medium heat, combine chicken, water, onions, green peppers, salt and pepper. Bring to a boil, then reduce and simmer for 2 hours, adding water when needed. When chicken is tender, remove chicken from pot and refrigerate chicken and soup stock.

When fat solidifies on the surface of the soup stock, remove from refrigerator and remove fat. Remaining broth should equal about 2½ quarts. Remove chicken meat from the chicken bones and add to chicken broth.

Remove corn from cob by splitting kernels lengthwise and scraping corn from the cob. Add corn to broth and simmer until corn is tender, 10–15 minutes.

Rivels: Combine flour and raw eggs to make rivels (small dumplings). Mix by hand until the consistency of crumbs. Add extra flour if dough is too sticky. Slowly add rivels to boiling soup by crumbling into soup with hands while stirring constantly. Cook about 5 minutes. Ladle into bowls and enjoy!

Pair With...

Antietam Brewery, Witness Tree Nut Brown Ale

About the Recipe

Chef: Kendra Smith, Fireside Restaurant & Lounge (Washington County)

www.firesidehagerstown.com

Kendra Smith started working at the Fireside Restaurant & Lounge as a server in 1985, when the restaurant first opened. She worked her way up in the restaurant, took a few years to work in hotel sales, and



eventually in 2005 she found herself in a manager position. When asked why she stuck around the Fireside Restaurant for so long, Smith said, “the restaurant has had my heart since day one. I think the world of this restaurant, its employees, and the people who come in here.”

Producer: Thomas Britner, Britner’s Produce (Washington County)

<http://www.facebook.com/Britners-Produce>

Products used in the recipe: Corn

Since 1964 Britner’s Produce has been bringing fresh, hand-picked, homegrown produce to Washington County. Britner’s is also known for their pure, local honey and homemade jams. During the summer, Britner’s serves up sweet corn, cantaloupe, watermelon, and tomatoes. In the fall, Britner’s offers homegrown pumpkins, gourds, Indian corn, and other fall decor.

Producer: Horst Meat Market (Washington County)

www.facebook.com/pages/Horst-Meats

Products used in the recipe: Chicken

Horst Meat Market is a local processor and butcher shop that has been serving Washington County, Maryland for generations. The market also offers good quality meats, deli meats, and cheeses.





Crab Salad Tarts



Ingredients

1 pack of tart shells (16 pieces)
1 pound crab meat
¼ cup tomatoes, diced
¼ cup jalapenos, diced

¼ cup corn
¼ cup fresh lime juice
¼ cup cilantro, chopped
1½ tablespoons Old Bay seasoning

Preparation

Makes 8 servings, 2 pieces each

Mix all ingredients (except the tart shells) together well. Place salad mixture into tart shells. Ready to serve and enjoy!

Pair With...

Port of Leonardtown Winery, Albariño

About the Recipe

Chef: Aharon Denrich, City Seeds (Baltimore City)

www.cityseeds.org

Chef Aharon Denrich has been impressing foodies for over three decades. After obtaining his associate degree from The Culinary Institute of America in New York, he started his culinary career cooking for celebrities at Main Course Caterers. After moving to Baltimore and working for several catering companies, he opened a restaurant with his father that received a three-star review in The Baltimore Sun. Several new ventures and awards later, Chef Denrich is now working as an Executive Chef for City Seeds, where he finds fulfillment in serving others by sharing his culinary skills.

Producer: Pat Coffman, City Seeds (Baltimore City)

www.cityseeds.org

Products used in the recipe: Cherry tomatoes and cilantro

City Seed is a Humanim flagship program that creates training and job opportunities for Baltimore residents who are experiencing barriers to employment. Their organization offers an on-ramp training program to the culinary industry with immediate wages, benefits and certification. In addition City Seeds seeks to bolster Baltimore's local food economy by sourcing local food producers, small food businesses and urban agriculture. They have developed a variety of programs and practices to give back to the community and sustain the environment while producing a variety of herbs and vegetables.



Crispy Pork Belly Crostini with Rosemary Tomato Jam & Caramelized Shallots

Ingredients

Pork Belly

1 pound skinless pork belly
2 teaspoons fine salt
2 teaspoons sugar
Black pepper

Rosemary Tomato Jam

4 cups ripe tomatoes, cored and finely chopped
½ cup sugar
2 tablespoons white balsamic vinegar
1 teaspoon fresh rosemary, finely chopped
Salt, to taste

Caramelized Shallots

10 small shallots
1 teaspoon olive oil
1 teaspoon unsalted butter
1 teaspoon sugar
Salt and freshly ground pepper, to taste

Crostini

1 baguette

Preparation

Makes 8, 4 ounce servings

Pork Belly: Season pork belly with salt, sugar and a few grinds of black pepper. Cover and refrigerate overnight. The next day, preheat oven to 450 degrees. Roast pork belly for 30 minutes on a sheet tray with baking rack fat side up. Reduce heat to 275 degrees and roast for an hour or more until tender, but not soft. Remove from oven and let cool to room temperature. Wrap tightly in plastic and refrigerate until chilled. Once chilled, slice into thick pieces and brown until crisp.

Tomato Jam: In a small nonreactive heavy bottom pot, combine all ingredients. Bring to boiling, reduce heat. Simmer, uncovered, until reduced to a jam like consistency and no excess liquid, stirring occasionally. Let cool at room temperature. Store refrigerated.

Caramelized Shallots: Peel shallots and cut lengthwise into ⅛-inch slices. Heat oil in a small sauté pan over medium heat. Add the butter and shallots. Sprinkle with sugar and add salt and pepper to taste. Cook shallots until they begin to brown evenly, reduce heat to low and continue to cook until soft and rich in color. Serve at room temperature.

Crostini: Slice baguette into 1-inch thick bias cut slices. Lay out on greased sheet pan and drizzle with olive oil. Bake in a 350 degree oven until lightly browned and toasted.





Assemble: Top the crostini with the browned pork belly, tomato jam, and a few caramelized shallots. Garnish with bias cut scallions or chopped parsley.

Pair With...

Old Westminister Winery, Rev

About the Recipe

Chef: Jonathan Shanbarger, Carroll Hospital – Metz Culinary Management (Carroll County)

Jonathan Shanbarger has been the Chef at Carroll Hospital Center for the last three years. His passion for food started with his first job in the restaurant industry at age 14, and he has worked in the food and beverage industry ever since.

Producer: John Myers, Evermore Farm (Carroll County)

www.evermorefarm.com

Products used in the recipe: Pork belly

Evermore Farm is a small, family-owned and operated livestock and produce farm. Evermore is located in Westminister, Maryland, and is owned by John and Ginger Myers. They offer specialty cuts and sausages as well as a number of quality cuts of beef, pork, lamb, and heritage poultry products. Their butcher is USDA-certified. Evermore raises all their animals on pasture and practices rotational grazing. Although they are not certified organic, Evermore is run in a sustainable manner. They support local farm food systems, better stewardship of the land, and raising animals with respect. Local food has been produced on this farm for 250 years!



Gracehaven Chorizo Lamb Sausage Chili

Ingredients

- | | |
|-------------------------------|--|
| 2¼ cup chicken stock | 12 garlic cloves, chopped |
| 3 ounces dried chiles | 1 tablespoon oregano |
| 1 teaspoon cayenne pepper | 1 tablespoon ground cumin |
| 2 pounds lamb chorizo sausage | 3¼ pounds boneless lamb shoulder chops |
| 2 cups red onions, chopped | 1 pound pinto beans |

Preparation

Makes 4 servings

Combine first three ingredients in heavy medium saucepan. Cover and simmer over medium heat until chilies soften. Pureé in blender.

In separate pot, cook and stir sausage until cooked through. Drain and retain drippings. Return drippings to pot. Add garlic, onions, oregano and cumin. Sauté until onions are translucent. Sprinkle lamb with seasonings and add to pot. Sauté. Add chili puree and chorizo. Bring to a low boil. Add pinto beans and simmer under low heat for 60 minutes.

Pair With...

Patuxent Brewing Co., 301 Pale Ale

About the Recipe

Chef/Producer: Tiffany Barber, Gracehaven Farm (Charles County)

www.gracehavenfarm.com

Products used in the recipe: Lamb chorizo sausage

Gracehaven Farm offers Berkshire pork, Katahdin lamb, and Nubian goat, all USDA slaughtered and processed, vacuum-packed, and wrapped frozen. Meats are available by the cut or as a custom order in either whole or half size orders. Gracehaven staff will arrange transportation of the animal to the processing facility.

Producer: Sarah Campbell, New Roots Farm (Anne Arundel County)

www.newroots.farm

Products used in the recipe: Boneless lamb shoulder chops

New Roots Farm offers grass-fed/grass-finished beef and lamb, pasture-raised pork, and pasture-raised chicken. Their meats are available by the cut. Participating Community Supported Agriculture (CSA) members get assorted meats every month. CSA boxes include pastured chicken, pastured pork, grass-fed lamb, and grass-finished beef.





Jalapeno and Peach Gazpacho with Blackened Chesapeake Blue Cat



Ingredients

Soup

1 large jalapeno pepper
4 cups watermelon, chopped
2 cups European cucumbers
2 medium peaches, peeled and chopped
1 yellow pepper, chopped
3 sprig spring onions, chopped

½ cup water
2 tablespoon olive oil
1 tablespoon red wine vinegar
5 large fresh basil leaves
1 garlic clove, minced
2 tablespoon basil, chiffonade
2 dashes Tabasco
Salt and pepper, to taste

Blackened Blue Catfish

6 pieces of 1½ ounce fresh local blue catfish
1 teaspoon olive oil
3 tablespoons Red Fish Magic or homemade blackening

Preparation

Makes 6 servings

Soup: In a food processor combine and puree all soup ingredients except 1 chopped peach and basil. Season with desired salt and pepper. Garnish with basil and chopped peach.

Catfish: Dust in blackening and sear in very hot pan until done. Serve atop gazpacho.

Pair With...

Black Flag Brewing Co., Flagship IPA

About the Recipe

Chef: Kenneth Plante, Saval Food Service (Howard County)

www.SavalFoods.com

Kenneth Plante has over 25 years of experience in the culinary world. He has worked and studied under some of the most amazing talent in the area including Linwood Dame, Bob Selig, and Ricardo Bosio—to name a few. Chef Plante continues to support his community and is passionate about his work with local charities, nonprofits, and international dignitaries in the Baltimore-Washington D.C. area. He has also worked with The Family Tree Maryland, Teach for America Baltimore, Beans and Bread Baltimore, and now Meals on Wheels.



Producer: Jamie Bowling, The Ellen (Charles County)

Products used in the recipe: Chesapeake blue catfish

Jamie Bowling is a waterman in Charles County, Maryland. He previously caught crabs, but due to the spread of the invasive blue catfish in the Chesapeake Bay and its tributaries, Bowling and his son, Sam, have changed their focus. Jamie and Sam Bowling are out on the Potomac River from dawn until dusk fishing and, at the same time, helping to protect the environment by controlling an invasive species population. Bowling's daily catch is sold to distributor where it is processed and shipped to local restaurants and grocery chains.





Kunekune Pulled Pork on Rustic Cornbread Tarts with Blackberry BBQ Glaze

Ingredients

Cornbread

- 1 cup flour
- 1 cup yellow cornmeal
- $\frac{2}{3}$ cup sugar
- 1 teaspoon salt
- $\frac{3}{2}$ teaspoons baking powder
- $\frac{1}{3}$ cup butter, melted
- 1 large egg
- 1 cup milk

Kunekune Pork

- 5 pound pork shoulder, slow roasted

Blackberry BBQ Glaze

- $\frac{3}{2}$ cups blackberries
- 1 cup water
- $\frac{3}{4}$ cup ketchup
- $\frac{1}{2}$ cup dark brown sugar

- $\frac{1}{4}$ cup honey
- 2 tablespoons cider vinegar
- 1 tablespoon mustard
- $1\frac{1}{2}$ teaspoon chili powder
- 2 teaspoons Sriracha
- 1 teaspoon paprika
- 1 teaspoon garlic, minced
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon salt

Preparation

Makes 4 servings

Kunekune Pork: Slow roast pork shoulder in Dutch oven at 325 degrees for 4 hours.

Cornbread: Mix ingredients. Take 1 tablespoon batter in hand and roll into a small ball. Smash flat onto a silpat-lined sheet pan and bake for 10–12 minutes until golden brown.

Blackberry BBQ Glaze: In a medium sized saucepan combine $\frac{3}{2}$ cups of the blackberries with all the remaining ingredients except the water. Using a handheld blender, blend all ingredients to desired consistency. Heat to medium heat, stirring occasionally. Stir in the water and the remaining whole berries. Increase heat to a low boil, stirring constantly. Reduce heat to a simmer and cook for 30 minutes or to glaze-like consistency.

To serve: Place small square of cornbread in center of plate. Spoon 2 tablespoons of pork on top and drizzle Blackberry BBQ Glaze over it.

Pair With...

BlueDyer Distilling Co., Dark Rum Cocktail



About the Recipe

Chef/Producer: Amanda Hand, MKONO Farm (Calvert County)

www.mkonofarm.com

Products used in the recipe: KuneKune pig

MKONO Farm is a family-owned farm specializing in the rare, slow-growing, and docile heritage breed, the KuneKune pig. Small in size, but big in flavor, this perfectly marbled deep red pork will not disappoint. The Hand's are fully committed to the ethical and humane treatment of their animals and the environment. Taking their farm-to-table stewardship seriously, the MKONO Farm animals are free to roam, socialize, and graze at their pleasure. MKONO Farm's flavorful products are sustainably produced, without added hormones and free from antibiotics, GMOs, corn, soy, and by-products. They offer USDA-processed, vacuum-sealed, quick-frozen individual cuts by the pound, or as a custom order by whole, half, or custom cuts. For custom orders they will arrange transportation of animals to the processing facility and return. Their processed pork products include nitrate/MSG-free bacon, sausage, ham, and other specialty charcuterie.

Producer: Jo Sam Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Blackberries

Swann Farms is a sixth-generation family farm nestled on the shores of the Patuxent River in Lower Marlboro, Maryland. Historically a tobacco farm, Swann Farms has transitioned into a wholesale, fresh market, fruit and vegetable farm. Swann's produce can be found at many of Southern Maryland's roadside stands and local grocery stores. Their crops include white sweet corn, peaches, watermelons, cantaloupes, tomatoes, strawberries, and various small grains. They also offer u-pick strawberries from April to May.





Maryland Mini Crab Cakes



Ingredients

- | | |
|--------------------------------|---|
| 1 pound lump crab meat | 1 teaspoon fresh parsley, chopped |
| 1 ounce butter | ½ teaspoon Dijon mustard |
| 1 tablespoon Old Bay seasoning | 1 egg |
| 1 tablespoon Panko breadcrumbs | 2 cans of water chestnuts, cut brunoise |

Preparation

Makes 6, 3 ounce servings

Pick through crab meat for shells. Squeeze excess water from meat, set aside.

In a small bowl, combine Old Bay seasoning and panko.

In a medium bowl, add mustard, egg, and water chestnuts. Stir well. Mix wet ingredients into crab meat. Add dry ingredients garlic, parsley, Old Bay seasoning, and stir gently.

Form the crab meat mixture into ping-pong sized balls and flatten slightly. Heat canola oil in skillet. Add the crabcakes and cook until golden brown on one side. Flip and cook until golden brown on opposite side, then transfer to a paper towel.

Pair With...

Black Ankle Vineyards, Chardonnay

About the Recipe

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

Lenore Martin is the culinary and FACS teacher at Northeast High School. She serves as a mentor to her students by introducing them to the culinary field and helping them to be successful in her class. Martin recently took her culinary management team to the National Prostart Competition in Washington D.C., and she looks forward to guiding a team of students to compete next year. Martin is a ServSafe Certified Instructor, and also has a Certified Secondary Foodservice Educator Certification.

Producer: Kent Island Crab Co. (Anne Arundel County)

www.kentislandcrab.com

Products used in the recipe: Lump crab meat

Over the past 30 years Kent Island Seafood has been providing delicious Maryland steamed crabs and the highest quality seafood available.



Producer: Gina Schillinger, Schillinger Farms/Papa John's Farm (Anne Arundel County)

www.papajohnsfarm.net

Products used in the recipe: Parsley

Schillinger Farms has been in the Schillinger family for over 100 years and is five generations strong. The farm offers products from a greenhouse nursery in the spring, locally grown farm-fresh vegetables in the summer, and pumpkins and hayrides in the fall. The family grows produce at farms in Severn, Millersville, and Centreville. During the summer and fall, you can find a full-blown vegetable stand called Papa John's that sells an abundance of freshly-picked vegetables.





Maryland Roasted Corn Chowder

Ingredients

- | | |
|-------------------------|--------------------------------|
| ½ cup flour | 1 cup celery, diced |
| 6 ears local corn | 1 cup carrots, diced |
| 24 ounces chicken stock | 1 cup onion, diced |
| 2 tablespoons milk | 1 tablespoon Old Bay seasoning |
| 8 ounces butter | 1 heirloom tomato |

Preparation

Makes 8 servings

Shuck corn and place on hot grill. Grill corn until it chars, rotating when necessary. Remove corn from heat and let cool. Once the corn is cooled, remove it from cob and place in a bowl.

In a medium stock pot, melt butter and add the diced onion, carrots and celery. Sauté for 5 minutes on medium high heat until vegetables are cooked through. Add flour and continue to cook while stirring constantly. After 3–5 minutes, add chicken stock and corn. Lower heat to medium low and stir gently for another 15 minutes. Stir in milk and add Old Bay seasoning. If soup is too thick, add more stock. Dice heirloom tomato and add as garnish.

Pair With...

Checkerspot Brewing Co., Stomping Ground Pale Ale

About the Recipe

Chef: Luke Parvis, Levindale Geriatric Home and Hospital (Baltimore City)

Luke Parvis has 15 years experience cooking in a variety of settings, mostly restaurants. He has lived in Maryland all of his life and has a strong background in steak and seafood. Parvis currently works in a kosher facility.

Producer: John Norman, Norman’s Farm Market (Howard County)

www.normansfarmmarket.com

Products used in the recipe: Sweet corn and heirloom tomatoes

Family-owned and operated since 1987, Norman’s Farm Market is a local farmers market proudly serving the greater Washington D.C. area with delicious, 100% local produce through their Community Supported Agriculture (CSA) program, home delivery service, and roadside produce markets. They are dedicated to providing their customers with the freshest farm products available. In 2016, Norman’s purchased a 60-acre farm in Howard County, allowing them to become a CSA farm and grow most of the vegetables they sell. Norman’s also sources from other small farms within a 100-mile radius.



Roasted Corn Crepes Stuffed with Maryland Blue Crab and Cheddar



Ingredients

Salad

1 cup cantaloupe, cubed
1 cup tomato, diced or cherry tomatoes, halved
1 tablespoon mint, julienned
1 tablespoon basil, julienned
1 tablespoon honey
½ pound lump crab meat
1 tablespoon champagne vinegar or white wine vinegar
Salt and pepper, to taste

Crepes

2 ears of corn
1 cup whole milk
2 eggs
½ cup flour
Cooking oil or spray
Salt and pepper, to taste

Filling

½ pound blue crab meat
½ pound Chapel's cheddar (or your favorite cheddar)
2 tablespoons chives or green onions, chopped

Preparation

Makes 4, 6 ounce servings

Salad: Before cooking the crepes, build the salad. This will give the ingredients a chance to mingle. Mix all ingredients gently and refrigerate.

Crepes: Shuck and grill or roast corn until slightly charred. Let cool and remove from cob. Add corn, milk, eggs and flour to blender. Season with salt and pepper and blend until smooth. Refrigerate for at least one hour to set up.

Heat a small (6–8 inch) skillet. Add oil or spray and 2 ounces of batter. Cook over medium heat, slightly brown on one side, then flip the crepe and repeat on the other side. Set crepe to the side and repeat the process.

Filling: Mix filling ingredients gently and stuff crepes. Place crepes in a 350 degree oven for 10 minutes. Remove from oven and top with the salad.

Pair With...

Layton's Chance Vineyard, Traminette



About the Recipe

Chef: Chris Cummer, Blue Point Provision Company/Hyatt Regency Chesapeake Bay (Dorchester County)

www.hyatt.com

Chef Chris Cummer started his career in Southern Louisiana. After working in multiple venues, he decided to take his talents to the hotel industry in Texas. Chef Cummer joined the Hyatt in 2007. Chef Cummer's Hyatt culinary career includes Executive Chef at Andaz Savannah as well as at the Andaz Wall St., Executive Sous at Jersey City, and culinary leadership positions at the Hyatt Regency Dallas and Lost Pines Resort and Spa. Currently, he is the Executive Chef of Hyatt Regency Chesapeake Bay. He is passionate about establishing partnerships within the community and enjoys vegetable gardening when he is not in the kitchen.

Producer: Kelly Jackson, Emily's Produce (Dorchester County)

www.emilysproduce.com

Products used in the recipe: Corn, tomatoes, cantaloupe, mint, chives, and eggs

Emily's Produce is a seven generation family-owned farm in Dorchester County, Maryland. They have a foundation of strong family values and traditions. This foundation has contributed to the successful relationship they have with their customers as they continue the family legacy of cultivating excellent produce.

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

www.jmclayton.com

Products used in the recipe: Lump crab meat

For over five generations and 126 years, the J. M. Clayton Company has been preparing live Chesapeake Bay blue crabs, delivered fresh daily by local waterman. They offer traditional delicacy of Maryland steamed crabs or Epicurean Crab meat, prepared naturally without chemicals, additives, or preservatives. The J. M. Clayton Company was selected to win a 2016 American Treasures Award in recognition of the company's long and storied history of innovation and adaptability that represents a singular commitment to sourcing and advancing American food ways.

Producer: Trish Boyce, Chapel's Country Creamery (Talbot County)

www.chapelscreamery.com

Products used in the recipe: Chapel's cheddar cheese

Chapel's Country Creamery is an independent, family-owned and operated farm nestled on 45 acres just outside of Easton, Maryland. Their award-winning farmstead cheeses begin with fresh raw milk from their herd of registered Jersey and Holstein cows. 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.



Strawberry Salsa with Cinnamon Tortilla Chips

Ingredients

Salsa

3 pounds of fresh strawberries, chopped
½ small red onion, finely chopped
1½ jalapenos, finely diced
¼ cup balsamic vinegar
1 tablespoon basil, chopped
1 tablespoon honey

Chips

1 package of 6-inch flour tortillas
1 cup sugar
1 tablespoon ground cinnamon
Oil

Preparation

Makes 16, 3 ounce servings of salsa with a handful of chips

Salsa: Dice and chop strawberries, onion half, jalapenos and basil. Combine in a bowl and add balsamic vinegar and honey. Mix all ingredients and let chill in refrigerator before serving to allow flavors to combine.

Chips: Cut each flour tortilla into 6 triangles. Deep fry for 1½ minutes. Remove from oil and place on paper towels to drain. Shake and toss chips in sugar and cinnamon mixture. Place cinnamon chips in a bowl.

If a deep fryer is unavailable, use a deep skillet with 2 inches of oil, heat, place cut tortillas in the hot oil. Using tongs, turn chips when golden brown (about 45 seconds). After both sides are golden brown, remove from oil and place on paper towels to drain, then toss in the cinnamon sugar mixture.

Serve and enjoy.

Pair With...

Gray Wolf Craft Distilling, Lobo Agave Spirit

About the Recipe

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

www.caneycreekcatering.com

Robert Bonner owns and operates Caney Creek Catering Company, which started in October of 2016.

Bonner is the 2015 National Oyster Champion, the 2018 Ancillary Division World Food Champion, and placed second in the 2017 Seafood Division World Food Championship. Along with cooking, Bonner enjoys giving





back to the community. He volunteers with Farming4Hunger to help teach people how to use farm products. He also teaches males who work on farms how to can food, create jams, and make pickles. In the past year, Caney Creek has partnered with local churches to help feed the homeless and less fortunate in Southern Maryland.

Producer: Bernie Fowler, Farming4Hunger (Charles County)

www.farming4hunger.com

Products used in the recipe: Strawberries and jalapenos

Farming4Hunger is a nonprofit organization that feeds people both physically and mentally, through locally grown and distributed food. Farming4Hunger is helping to address the hunger problem in Southern Maryland. They offer volunteer opportunities, address drug abuse and alcohol prevention for children and young adults, and offer hope to the community. Farming4Hunger also helps rehabilitate ex-cons and encourages them to give back to their communities by growing and distributing food.



Zucchini Grilled Corn Cake with Herb Infused Ricotta, Tomato Marmalade and Fresh Herbs

Ingredients

Zucchini Grilled Corn Cake

1 cup zucchini, grated, salted, and drained
1 cup roasted or grilled corn kernels, removed from cob
1 egg
1 tablespoon fresh basil, chopped
1 tablespoon fresh oregano, chopped
1 tablespoon fresh rosemary, chopped
1 clove of fresh garlic, minced

½–1 cup Panko breadcrumbs or coarse crumbs made from stale bread

½ cup choice of cheddar, gouda, or parmesan cheese, grated

Infused Ricotta

2 cups whole milk
1 cup heavy cream
½ teaspoon kosher salt
2 tablespoons fresh lemon juice or distilled white vinegar

Tomato Marmalade

2 pounds plum or roma red tomatoes, chopped
¼ cup honey
2 tablespoons apple cider vinegar
1 teaspoon kosher salt
2 teaspoons fresh lemon rind, grated
¼ teaspoon red pepper flakes
¼ teaspoon smoked paprika

Preparation

Makes 8, 3 ounce servings

Zucchini Grilled Corn Cake

Mix egg well and add all ingredients except breadcrumbs, mixing and folding lightly. Mixture will be sticky. Add breadcrumbs until it is possible to form a small 2 ounce cake.

Infused Ricotta

Bring milk, cream and salt to a boil in a stainless steel saucepan. Once it starts to boil, remove from heat. Add lemon juice; stir gently until mixture starts to curdle. Let stand 5 minutes. Pour mixture into a fine-mesh strainer lined with 2 layers of cheesecloth set over a medium bowl. Chill until cheese is a spreadable consistency as desired. Cover and chill cheese up to 3 days. To infuse herbs: choose fresh herbs, (garlic, chives, oregano, basil, parsley) clean, and chop small. While ricotta is warm, and of desired spreading consistency, fold herbs and garlic into the cheese. Refrigerate in an airtight container and use within three days. Chop choice of fresh herbs to match zucchini corn cake herbs and mix well into one cup ricotta.

Tomato Marmalade

Combine all ingredients in a heavy saucepan, or Dutch oven, and bring to boil over medium to high heat. Stir occasionally with spatula or wooden spoon. Turn heat down to a simmer, stirring occasionally, for about 2





hours. Check with rubber spatula for desired thickness. Remove from heat and cool, moving to containers to refrigerate for up to 2 weeks.

Assembly: Grill cakes for 6 to 7 minutes. When plating the cakes, remove from grill, top each zucchini cake with a teaspoon of ricotta, and then drizzle the tomato marmalade. Top with a fresh herb (basil or oregano) for garnish. Serve cakes at room temp with chilled ricotta and marmalade.

This recipe has quite a bit of flexibility to create a different flavor profile with herbs and amount of sweetener in marmalade.

Pair With...

Mully's Brewery, Patuxent Pale Ale

About the Recipe

Chef: Trish Weaver, Dream Weaver Events & Catering, LLC (Calvert County)

www.dreamweavercatering.com

Nutrition and local sourcing is Trish Weaver's passion. She is the owner of Dream Weaver Café and Catering and has 28 years of experience sourcing local eggs, dairy, meat, produce, herbs and seafood. Weaver began baking cookies, cakes, breads and pies for the Calvert County Farmers Market in 1991. Eventually, she moved to her own breakfast/lunch café and full-service catering business. Dream Weaver has participated in the Buy Local Challenge since it first started in 2007.

Producer: J.J. Minetola, Mise En Place Farm (Anne Arundel County)

www.facebook.com/miseenplacefarm

Products used in the recipe: Zucchini, corn, herbs, and microgreens

JJ Minetola, a native of Annapolis, started as a dishwasher at 14, working through the ranks to Executive Chef at Tsunami, The Metropolitan, Latin Quarter and Wild Orchid. He has studied Pastry and moved into farming as a passion for growing the best and freshest for local citizens and restaurants. He and his wife Cristina, farm two acres in Davidsonville with their son, Dean.

Producer: Bob Miller, Nice Farms Creamery (Caroline County)

www.nicefarmscreamery.com

Products used in the recipe: Whole milk and heavy cream

For almost 30 years, Nice Farms Creamery has produced some of the state's best milk and dairy products. Located on more than 200 acres in Federalsburg, Maryland, 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 Maryland. 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's and Tanner's named the farm after their grandfather, Leon Nice, when they moved to the Eastern Shore from New Jersey in 1989.



Producer: Clover Hill Farm (St. Mary's County)

Products used in the recipe: Cheddar/sharp cheddar, jack, farmers cheese, gouda, or farmers cheese
Clover Hill Farm is a Maryland Certified Dairy that is owned and operated by the Amish Community of Mechanicsville. They offer 25 kinds of cheese, including a number of cheddars, jacks and "latin" varieties. Their storefront is open Wednesday-Saturday from dawn to dusk.





Salads





"Eastern Shore" Chicken Salad

Ingredients

1 pound boneless, skinless chicken breast,
grilled and diced to ¼ inch
1 ear Maryland sweet corn, charred
½ cup mayonnaise
1 tablespoon whole grain mustard
1 tablespoon fresh tarragon, chopped
2 tablespoons celery, diced

Salt and pepper, to taste
Old Bay seasoning, to taste (optional)
1 head of Butter Bibb lettuce (optional)
Local salad greens (optional)
Favorite bread (optional)

Preparation

Makes 4 to 6 servings

Char the ear of Maryland sweet corn on the grill. Using a knife, carefully remove the charred corn kernels from the cob. In a bowl, combine diced chicken breast, diced celery, the charred corn and chopped tarragon. In a separate bowl, whisk together the mayonnaise and whole grain mustard. Add the mayonnaise mixture into the bowl of chicken, celery, tarragon, and combine ingredients together. Season to your liking with salt, pepper and/or Old Bay seasoning. Serve on your favorite bread, over local salad greens, or as a lettuce wrap.

Pair With...

Faulkner Branch Cider & Distilling Co., Cider

About the Recipe

Chef: David Murray, Chesapeake Culinary Center (Caroline County)

www.carolineculinaryarts.org

Chef David Murray is the Executive Chef and Operations Manager of Chesapeake Culinary Center in Denton. The center is a non-profit culinary arts and hospitality organization focused on job training for youth and at-risk families, as well as a full-service catering company. Chef David Murray is a graduate of The Culinary Institute of America in Hyde Park, New York and has been involved with the culinary center since 2006.

Dalesandro Santizo Roblero and Rebekah White, who are students at the Chesapeake Culinary Center, both contributed to the creation of the "'Eastern Shore' Chicken Salad" recipe with Chef Murray.

Producer: Eileen Simmons, Clayton Farms (Caroline County)

www.facebook.com/Clayton-Farms

Products used in the recipe: Tarragon and celery

Clayton Farms has been located in Denton since 1977. As third-generation farmers, they raise much of what





they sell. Clayton Farms provides healthy, organically grown produce. They used efficient, sustainable and regenerative processes to cultivate and maintain healthy soil and biodiversity. They believe in leaving the land better than they found it. Clayton Farms is a Certified Naturally Grown Farm. They participate in the Community Supported Agriculture (CSA) Program. They have locations in Baltimore and Carroll Counties.

Producer: Bernie Fowler, Farming4Hunger (Charles County)

www.farming4hunger.com

Products used in the recipe: Sweet corn

Farming4Hunger is a nonprofit organization that feeds people both physically and mentally, through locally-grown and distributed food. Farming4Hunger is helping to address the hunger problem in Southern Maryland. They offer volunteer opportunities, address drug abuse and alcohol prevention for children and young adults, and offer hope to the community. Farming4Hunger also helps rehabilitate ex-cons and encourages them to give back to their communities by growing and distributing food.

Producer: Bryan Williams, Red Acres (Kent County)

www.redacreshydro.com

Products used in the recipe: Butter bibb lettuce

Red Acres is a sixth-generation family farm established in 1880 by George Thomas Williams. Over the years Red Acres has produced five generations of dairy Holstein cows, turkeys, grains, hay, and straw. The original owner, George Thomas passed Red Acres to his son Harry Thomas, then passed to Albert Porter, passed to his son Harry Thomas II, passed to his son Albert Bryan, and his son Davison Bryan is the sixth generation. In 1994 Red Acres was designated as a “Century Farm” — owned and farmed by one family for at least 100 years. In 2004, they sold their Holstein cows and Red Acres became a grain, hay and straw farming operation. In May 2015, Bryan (fifth generation) and his mother added to their farming, Red Acres Hydroponics — growing lettuce and herbs in water year-round in their newly built, double-bay greenhouse. The out buildings date from the 1930s.



Lil Toni Salad with Lemon Vinaigrette

Ingredients

Salad

8 cups romaine lettuce
¼ red onion, thinly chopped
½ cup olives
1 cup Italian croutons
½ cup mozzarella cheese, shredded

Lemon Vinaigrette Dressing

½ cup lemon juice
½ ounce garlic, minced
1 cup olive oil
½ ounce salt and pepper mix
½ cup Italian herbs

Preparation

Makes 6, 12 ounce servings

Salad: Chop the romaine lettuce, discarding the stem at the end. Chop the red onion into thin slices. Shred the mozzarella cheese. Combine these ingredients into a large serving bowl.

Lemon Vinaigrette Dressing: Mince garlic. Combine minced garlic, lemon juice, salt and pepper mix, and the Italian herbs into a bowl. *Note: All dressing ingredients except for the olive oil.* Slowly add the olive oil a little at a time and mix well, either by hand, in a food processor or with an immersion blender.

Assemble: Pour the desired amount of dressing over salad and enjoy!

Pair With...

Nepenthe Brewing Co., Something Pithy

About the Recipe

Chef: Aharon Denrich, City Seeds (Baltimore City)

www.cityseeds.org

Chef Aharon Denrich has been impressing foodies for over three decades. After obtaining his associate degree from The Culinary Institute of America in New York, he started his culinary career cooking for celebrities at Main Course Caterers. After moving to Baltimore and working for several catering companies, he opened a restaurant with his father that received a three-star review in The Baltimore Sun. Several new ventures and awards later, Chef Denrich is now working as an Executive Chef for City Seeds, where he finds fulfillment in serving others by sharing his culinary skills.





Producer: Pat Coffman, City Seeds (Baltimore City)

www.cityseeds.org

Products used in the recipe: Fresh herbs

City Seed is a Humanim flagship program that creates training and job opportunities for Baltimore residents who are experiencing barriers to employment. Their organization offers an on-ramp training program to the culinary industry with immediate wages, benefits and certification. In addition City Seeds seeks to bolster Baltimore’s local food economy by sourcing local food producers, small food businesses and urban agriculture. They have developed a variety of programs and practices to give back to the community and sustain the environment while producing a variety of herbs and vegetables.



Miss Shirley's Jumbo Lump Crab & Sweet Corn Salad



Ingredients

Jumbo Lump Crab & Sweet Corn Salad

3 ears white corn
½ red bell pepper, seeded and finely diced
3 green onions, thinly sliced on a diagonal
½ large jalapeno, seeded and minced
1 pound of fresh Maryland jumbo lump crab meat
8 ounces micro arugula

Tomato/Asparagus Mixture

10 ounces mixed heirloom cherry tomatoes, halved
1 bunch of asparagus
2 tablespoons extra virgin olive oil
Salt and pepper

Dressing

2 cloves garlic, minced
1 teaspoon Dijon mustard
1 lemon, zested and juiced
1 teaspoon red wine vinegar
1 tablespoon Hellmann's mayonnaise
1 tablespoon fresh parsley, chopped
1 tablespoon Old Bay seasoning
¼ teaspoon pepper, cracked

Preparation

Makes about 6 servings, 6 ounces each

Jumbo Lump Crab & Sweet Corn Salad: Cut kernels from white corn into a large bowl. Add bell pepper, green onion, and jalapeno. Toss to combine. Add fresh Maryland jumbo lump crab meat and mix together gently.

Dressing: In a small bowl add garlic, Dijon mustard, lemon zest, lemon juice, red wine vinegar, Hellmann's mayonnaise, Old Bay seasoning, fresh parsley, and cracked pepper. Whisk ingredients until combined.

Tomato/Asparagus Mixture: Halve the heirloom cherry tomatoes and place them into a separate small bowl. Toss the tomatoes with olive oil, salt, and pepper. Cut asparagus into 1-inch pieces and blanch for 1 to 2 minutes in salted boiling water. Let cool and add to the tomato mixture.

Assemble: Pour dressing over the jumbo lump crab & sweet corn salad. Toss gently so you do not break up the crab meat lumps.

Place tomato mixture on serving plate, top with jumbo lump crab & sweet corn salad, and garnish with micro arugula and a light dusting of Old Bay seasoning.

Pair With...

Mobtown Brewing Co., 41 Year Lapse American Pale Ale





About the Recipe

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

www.MissShirleys.com

Chef Brigitte Bledsoe has been the creative force behind 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: Aubrey Vincent, Lindy's Seafood (Dorchester County)

www.lindysseafood.com

Products used in the recipe: Jumbo lump crab meat

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 crab meat, 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.

Producer: Jennifer Sturmer, Hummingbird Farms (Caroline County)

www.facebook.com/hummingbirdfarms.official

Products used in the recipe: Mixed heirloom cherry mixed tomatoes

For more than 30 years, Jennifer Sturmer has been growing tons of tomatoes on a mere 1.75 acres. As owner of Hummingbird Farms, she demonstrates the remarkable efficiency of hydroponic gardening—intensive crop production where soil is replaced by an inert growing medium, rockwool, and a nutrient solution for irrigation. Sturmer grows about 17,000 plants twice each year for two crops of off-season production, October to January and March to July, delivering up to 11 tons a week. Sturmer and her husband Rick, a business partner, have evolved a strategy that helps them stand up against the competition. Since the most important quality for consumers is usually taste, they grow plenty of beefsteak tomatoes, the first choice for sandwiches and side dishes. They also have expanded into other varieties, like heirloom, cherry, and red, yellow, and orange clusters. Hummingbird customers enjoy red, ripe tomatoes with flavor.



Producer: Bill Richardson, Richardson Farms (Baltimore County)

www.richardsonfarms.net

Products used in the recipe: White corn

Richardson Farms is a fifth-generation family farm located in White Marsh, Maryland. They have a personal commitment to providing your family with the best tasting and freshest locally-grown produce and products available. In 1984, Barbara and Bill Richardson took the helm, with their six children, and expanded the farm by purchasing two nearby farms, and renting land from several others. Today, there are four generations of the family involved in the day-to-day operations. In 2010, the new farm market opened.





Summer Garden Salad

Ingredients

Vidalia Onion Dressing

2 cups mayonnaise
½ cups salad oil
2 tablespoons white vinegar
2 tablespoons sugar
½ cup honey
2 tablespoons yellow mustard
¼ cup yellow onion, finely diced
1 tablespoon parsley, chopped

Salad

2 bunches local asparagus
1 pound mixed local cherry tomatoes
6 ounces Arcadian greens
1 cup shucked corn kernels
8 eggs, hard boiled
6 ounces Vidalia onion dressing

Preparation

Makes 4 servings

Dressing: Combine all ingredients in a large mixing bowl. Mix ingredients well. Place mix into a storage container with a lid. Label and date container.

Salad: Measure out all ingredients. Chop off woody ends of asparagus. Take remaining asparagus and roughly cut on an angle into ¼-inch pieces. Halve the cherry tomatoes. Shuck corn and cut kernels off the cob. Hard boil 8 eggs and then cut them in half. In a clean mixing bowl combine dressing and Arcadian greens, and lightly toss to coat the greens. Place greens into a serving dish. Arrange remaining ingredients around serving dish to display in a way that is visually appealing.

Pair With...

Royal Rabbit Vineyards, Chatelaine Blush

About the Recipe

Chef: Aharon Denrich, City Seeds (Baltimore City)

www.cityseeds.org

Chef Aharon Denrich has been impressing foodies for over three decades. After obtaining his associate degree from The Culinary Institute of America in New York, he started his culinary career cooking for celebrities at Main Course Caterers. After moving to Baltimore and working for several catering companies, he opened a restaurant with his father that received a three-star review in The Baltimore Sun. Several new ventures and awards later, Chef Denrich is now working as an Executive Chef for City Seeds, where he finds fulfillment in serving others by sharing his culinary skills.



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

www.godfreysfarm.com

Products used in this recipe: Asparagus

Godfrey's Farm is owned by Tom and Lisa Godfrey. The Godfrey family has been growing and selling fresh produce for three generations. The farm is located in Sudlersville, Maryland, where the Godfrey's practice sustainable farming and always have the environment in the forefront of their minds. The Godfrey's employ Integrated Pest Management (IPM) practices to prevent pest infestations and limit the need for pesticides on their produce. They also participate in the Good Agricultural Practices (GAP) program to ensure the safety and quality of their produce. Godfrey's Farm provides grocery stores, produce stands, and distributors with fresh, hand-harvested fruits and vegetables in Maryland, Delaware, and Pennsylvania. On the farm, they have pick-your-own strawberries, blueberries, cherries, and peaches.

Producer: Hummingbird Farms (Caroline County)

www.facebook.com/hummingbirdfarms.official

Products used in this recipe: Mixed cherry tomatoes

Jennifer Strumer is a biologist who was offered a unique opportunity to manage a hydroponics tomato greenhouse. Now, Strumer and her husband produce two crops of tomatoes per year via their hydroponics system at Hummingbird Farms in Ridgely, Maryland. They pick their tomatoes by hand when they are ripe, package them by hand, and ship them out the same day. This practice ensures that Marylanders have access to the freshest tomatoes possible at distributors such as Giant, Whole Foods, Balducci's, and more.





Tomato and Cucumber Salad

Ingredients

Lettuce, chopped	3 green onions, chopped	2 cloves garlic, grated
1 green pepper, chopped	8 ounces feta cheese	2 tablespoons fresh parsley, chopped
1 red pepper, chopped	½ cup black olives	2 tablespoons mint, chopped
1 cucumber, chopped	¼ cup olive oil	Salt and pepper, to taste
4 tomatoes, chopped	¼ cup fresh lemon juice	

Preparation

Makes 6 to 8 servings

Chop lettuce, peppers, cucumbers, tomatoes, and green onions. Combine chopped ingredients into a bowl. Add feta and black olives. In a separate bowl or jar combine olive oil, lemon juice, grated garlic, chopped parsley, chopped mint, and some salt and pepper. Pour mixture over the chopped vegetables and gently mix the ingredients together with salad tongs.

Pair With...

Triple Creek Winery, Premier White

About the Recipe

Chef: Katie Barney, Conduit Press (Talbot County)

www.conduitpressmd.com

Katie Barney is the author of six cookbooks. The newest cookbook, *The Enchanting World of Food*, highlights every country in the world, the history of their cuisines, their dining etiquette, and recipes contributed by ambassadors, their chefs, and the authors international friends. She teaches cooking classes at Chesapeake College and lectures on early American food and herbs, and edible flowers.

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

www.wrightsmarket.com

Products used in the recipe: Lettuce, peppers, cucumbers, tomatoes, green onions, parsley, and mint. For more than 60 years, the Wright family of Wicomico County has provided the local community (and vacationers) with superior agricultural products. With a 13,000-square-foot retail market, the Wright family provides 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.



Entrées





Banh Mi Bowl

Ingredients

Pickled Carrots

½ cup rice vinegar
¼ cup brown sugar
1 tablespoon sesame oil
1 teaspoon salt
6 carrots, cut in matchsticks or thin ribbons using a peeler

Sriracha Mayo

½ cup mayo
¼ cup Sriracha (more to taste)
3 teaspoons garlic powder

Meatballs

1 pounds ground pork
(or ground turkey)
1–2 tablespoons lemongrass paste
4 cloves garlic, minced
1 tablespoon Sriracha or your favorite chili paste
1 tablespoon fish sauce
1 tablespoon brown sugar
2 teaspoons cornstarch
1 teaspoon salt

4 cups cooked quinoa
4 tablespoons cilantro leaves
1 jalapeno, sliced with seeds
1 cucumber, sliced into half-circles
Sesame seeds (optional)

Preparation

Makes 4 servings

Pickled Carrots: Whisk the rice vinegar, brown sugar, sesame oil and salt together. Soak the carrots in the mixture for at least 30 minutes in the refrigerator.

Sriracha Mayo: Combine all ingredients in a bowl. Taste and add more mayo to reduce heat or add more sriracha to increase heat. Refrigerate.

Meatballs: Preheat oven to 375. Prepare a cookie sheet with parchment or spray oil. Mix all ingredients and roll into small meatballs with your hands. Place meatballs on the sheet, allowing ½ inch space between each. Cook for 20–30 minutes or until cooked through and golden brown.

Bowls: Place 1 cup of cooked quinoa in the bowl. Add some carrots, cucumbers, cilantro, jalapeno, and meatballs to the bowl. Drizzle Sriracha mayo over the bowl and sprinkle sesame seeds (optional). Enjoy!

Pair With...

Vineyards at Dodon, Drum Point



About the Recipe

Chef: Monica Alvarado, Bread and Butter Kitchen (Anne Arundel County)

www.breadandbutterkitchen.com

In 2012, having worked tirelessly in technology for more than 20 years, Monica Alvarado took a brief sabbatical from the corporate world. It was during this time that she rediscovered her passion for cooking and began a blog that was focused on making delicious food using local ingredients. A reformed corporate rock star and Air Force veteran, Monica left her 22 year career in technology in 2016 to start Bread and Butter Kitchen with the vision of sharing her passion for making amazing food that celebrates local ingredients. She began at the farmers market selling meals-to-go, later opening her restaurant in Eastport in 2017. Monica continues to work closely with local farmers and vendors to source the best ingredients available. She and her amazing team serve up great food seven days a week at the cafe.

Producer: Oksana Bocharova, Oksana's Produce Farm (Kent County)

www.oksanasproduce.com

Products used in the recipe: Cucumbers, carrots, and cilantro

Oksana Bocharova, a native of the Belgorod region of Russia. She inherited her love of farming and nature from her father, Yury. He managed a large collective farm and taught her all that he knew about agriculture. In 1997, Oksana graduated from AgroBusiness School in Moscow. In 1999, she and her family came to the United States through the University of Wisconsin's Dairy Farm Training Program. She later moved to Maryland to work on a certified organic farm in Anne Arundel County.

By 2013 she was able to secure a loan through the U.S. Department of Agriculture under a program designed to help immigrants/women farmers to start their own farms. Oksana bought seven acres in Chestertown, MD, and began the process of cover-cropping to improve soil organic content and growing vegetables. Her love for the land and her strict adherence to not using synthetics or genetically modified organisms can be tasted in the quality of her fresh produce and fermented vegetables.

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

www.enticementfarmraisedmeats.com

Products used in the recipe: Ground pork

En-Tice-Ment Farm Raised Meats have been supplying beef, pork, chicken, lamb, and eggs to their local community for over 20 years on their family farm with the help of their three sons. They enjoy raising their animals in a natural environment without hormones or steroids. Their products can be found at the farm or at the local Anne Arundel County farmers market on Riva Road.





Yumi Cooks!

Boochimgae (Korean Pancakes) & Dipping Sauce



Ingredients

Boochimgae (Korean Pancakes)

2 cups, Korean Pancake Flour Mix (available at local Asian supermarkets or Amazon)
2½ cups of water
4 ounces, crab meat
(Optional: oysters or lean beef tenderloin, diced)
2½ ounces, carrots, minced
2½ ounces, white onions, finely diced
3 ounces, green onions, minced
⅔ potato, skinned and washed, finely diced

1 egg

3 sesame seed leaves, minced (optional)
10 stalks of Korean chives, minced (optional)
1 Korean pepper, minced (optional to add spiciness)
Pinch of salt, to taste
Cooking oil

(Note: If unable to purchase Korean Pancake Flour Mix, then substitute with 2 cups of white or wheat flour. For vegetarians, remove beef from ingredients.)

Dipping Sauce

1½ tablespoon green onions, minced
1 teaspoon garlic, minced
1 teaspoon Korean pepper, minced
1 teaspoon sesame oil
2 ounces soy sauce
1 teaspoon sesame seeds

Preparation

Makes 6 servings

Mix flour and egg in a large mixing bowl until clumps are all dissolved. Add crab meat or other protein options, and all vegetable ingredients into flour and egg mix, and thoroughly combine and mix all together.

Heat up large frying pan and add cooking oil to thoroughly coat pan. Once the pan is hot, scoop 1½ tablespoon of mixture onto pan in a small pancake shape. Cook each side until brown and meat is fully cooked.

Lay out Buchimgae onto a plate and serve with dipping sauce on the side. For dipping sauce, mix all ingredients into a small dipping bowl and enjoy with your Buchimgae.

Pair With...

Great Frogs, Vintners 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 the 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 40 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County. She loves sharing her favorite Korean recipes and enjoy cooking. As First Lady, Mrs. Hogan has made it a priority to share her love of the arts with Marylanders of all ages through arts education. Following Governor Hogan's diagnosis with Stage III 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: Jesse Albright, Albright Farms (Baltimore County)

www.albrightfarms.com

Products used in the recipe: Potatoes

Albright Farms believes in farming responsibly; They live on the land they farm, and eat what they grow. Albright Farms strives to grow a quality product while taking care of the land they grow it on. Albright Farms plans to leave the land in better condition than they found it in, preserving it for the next generation. Very conservative in the use of herbicides and pesticides, some of the ways they have achieved this has been to increase the use of predatory insects to control damaging pests. they also practice 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. Although Albright Farms is not an organic farm, They utilize many of the same practices.

Producer: Jim Reinhardt, Nature's Garlic Farm (Talbot County)

www.naturesgarlicfarm.com

Products used in the recipe: Garlic

Nature's Garlic Farm was established to produce a high quality gourmet garlic without the use of herbicides or pesticides. The farm manages its fields with a natural slow-release fertilization program which compliments the nutrient enrichment of the soils, using composted organics to provide their Hardneck garlic with optimum natural nutrients to produce large delicious garlic cloves. For 2019, the farm is growing two superb varieties of Hardneck garlic: German White Porcelain, and Music. Offering both seed and culinary selections, Nature's Garlic Farm supplies garlic to restaurants, CSA's, farmers & growers, grocers, produce stands, farmers markets, wholesalers, and individuals who appreciate high quality gourmet garlic.



**Producer: Jessie Harding, Bartenfelder Farms (Caroline County)**

www.facebook.com/BartenfelderFarmsPreston/

Products used in the recipe: Onion

The Bartenfelder family has been farming for six generations in Baltimore County and on the Eastern Shore. The 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, Joe Bartenfelder currently serves as Maryland's Secretary of Agriculture and 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: Russ Shlagel, Shlagel Farms (Charles County)

www.shlagelfarms.com/home.html

Products used in the recipe: Eggs

Shlagel Farms is celebrating its 108th year of continuous farming in North Waldorf. Russell Shlagel is the third generation of Shlagels to farm this same land. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.

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

www.jmclayton.com

Products used in the recipe: Crab meat

For over five generations and more than 125 years, the J. M. Clayton Company has been preparing live Chesapeake Bay blue crabs, delivered fresh daily by local waterman. The J. M. Clayton Company was selected to win a 2016 American Treasures Award in recognition of the company's long and storied history of innovation and adaptability that represents a singular commitment to sourcing and advancing American food ways

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

www.lindysseafood.com

Products used in the recipe: Crab meat

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,



Carne Asada Cheesesteak

Ingredients

Marinade

Zest of 1 orange
Juice of 3 oranges
Juice of 1 lemon
Juice of 1 lime
3 chipotle peppers in adobo sauce
3 tablespoons soy sauce
½ tablespoon granulated onion

1 tablespoon salt
1 tablespoon black pepper
1 tablespoon oregano
1 tablespoon minced fresh garlic
¼ cup cilantro
¼ cup scallion, chopped
1 cup blended oil
½ cup of orange juice

Brine

1 pound flank steak
4 tablespoons kosher salt
2½ cups cold water

Grilled Onions

3 red onions, cut in ½-inch slices
Salt and pepper, to taste

Preparation

Makes 2, 8 ounce servings

Combine water and salt in any food safe container that is deep enough that the steak can be fully submerged. Add steak to brine and leave submerged, in the refrigerator, for 1 hour.

While brining, whisk all marinade ingredients together in a medium sized mixing bowl. Pour marinade into a gallon sized freezer bag with flank steak. Refrigerate steak in marinade for 4–24 hours. Remove steak and place on a plate at room temperature for 1 hour. Gently pat the steak dry and season with salt and pepper to taste. Pan fry or grill on high heat, searing both sides, about 4 minutes on the first side, and 2–4 minutes on the second. Remove steak from grill and allow steak to rest for at least 5 minutes.

While the steak rests, season onion slices with salt and pepper and grill just like a burger utilizing the juices from the flank steak to grease the grill. Cook for 4 minutes on high heat, each side. Remove from grill.

Steak should still be fairly rare in the middle. Slice as thin as possible, against the grain, on a 45 degree angle bias. Place steak on your favorite dinner roll and top with grilled onions for a creative way to stretch out that delicious local beef.

Pair With...

Charm City Meadworks, Mango Comapeno





About the Recipe

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

www.mythandmoonshine.com

Kevin Cauthorne has been the Chef at Myth and Moonshine since 2013. Beginning with the Fells Point Farmers Market, he has steadily brought more local purveyors onto his plates. Full freedom over his sourcing, specials and main menus allows Kevin to create an ever changing, down-home-style of from-scratch pub food combining Baltimore's independent ideals with fresh, locally sourced product.

Chef's note: My first objective in our small, independent restaurant is quality food. Fresh, simple and local. My second objective is to create a peaceful, stable and educational environment for new cooks to learn and grow. When you dine at Myth, you are directly contributing to the quality of life of the hard-working and driven individuals who are giving their all to ensure you have a great meal. In order to say thanks, here is a killer, back-pocket recipe that represents exactly what we do best, locally sourced comfort food, done right!

Producer: Jesse Albright, Albright Farms (Baltimore County)

www.albrightfarms.com

Products used in the recipe: Flank steak and red onion

Albright Farms believes in farming responsibly; They live on the land they farm, and eat what they grow. Albright Farms strives to grow a quality product while taking care of the land they grow it on. Albright Farms plans to leave the land in better condition than they found it in, preserving it for the next generation. Very conservative in the use of herbicides and pesticides, some of the ways they have achieved this has been to increase the use of predatory insects to control damaging pests. they also practice 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. Although Albright Farms is not an organic farm, They utilize many of the same practices.



Coffee-Rubbed Grilled Ribeye Steak with a Raspberry-Pepper Coulis

Ingredients

4 ribeye steaks
2 cups microgreens

Wee Bean Steak Rub

¼ cups Wee Bean House Blend,
finely ground
¼ cups ancho chili powder
2 tablespoons dark brown sugar
2 tablespoons smoked paprika
2 tablespoons kosher salt
1 tablespoon mustard powder
1 tablespoon black pepper
1 tablespoon cumin

Raspberry Pepper Jam

5 cups fresh raspberries
1½–2 cups mildly sweet-hot
pepper (Shishito or Banana
Pepper), optional: de-seed
for less heat
4 cups sugar
½ cups of apple cider vinegar
1 package powdered pectin

Coulis

1 jar raspberry pepper jam
2 tablespoons ruby port
1 tablespoon coriander,
ground
1 tablespoon oregano
2 teaspoons ground ginger
1 teaspoon cayenne

Preparation

Makes 4, 18 ounce servings

Coffee-Rubbed Grilled Ribeye Steak: Grind all spices together to combine. Rub each steak generously on both sides with the rub. Let steaks sit in seasoning overnight in the refrigerator. Get steaks out 1 hour prior to cooking. Smoke steaks to an internal temperature of 120 degrees. Take steaks off and raise grill temperature to 600–650 degrees. Put steaks back on the grill for 1 minute on each side. Grill the steaks to desired degree of doneness (internal temperatures: medium-rare: 130–135 degrees; medium: 140 degrees; medium-well: 150 degrees). Remove steaks from the grill, cover lightly and allow to rest for 10 minutes. Slice.

Raspberry Pepper Jam: In a food processor, pulse the peppers to finely chop.

Wash and pick through the berries. Place 1 cup of berries in the bottom of a large, heavy-bottomed saucepan and crush with the back of a large spoon.

Over medium heat, add the remaining berries and peppers to the pan, then stir in the sugar and vinegar. Cook the mixture, stirring often, until the sugar dissolves. Increase the heat slightly and bring the mixture to a simmer. Continue to simmer and stir occasionally for 15 minutes, until the liquid reduces slightly and the berries are broken down. Increase the heat to high, stir in the pectin and bring to a rolling boil for 2–3 minutes until mixture thickens slightly.





Remove from heat and ladle berry mixture in prepared, hot ½ pint canning jars, leaving ½ inch space at the top. Place the lids and collars on the jars by fully tightening, then loosen a quarter turn.

Process the jars in boiling water for 10 minutes. Carefully remove the jars with canning tongs to a folded towel and let sit until you hear the lids pop; this indicates the jars are properly sealed. Unsealed jars can be refrigerated for up to 1 month or be reprocessed. Fully sealed jars can be stored up to a year.

NOTE: makes about 5 half-pint jars

Coulis: Place the jam and the port into a small saucepan. Whisk well over medium heat to incorporate and thin it a bit. Cool and transfer to a squirt bottle.

Assemble: Place ½ cup of microgreens on the plate followed by the sliced steak and garnish with a squirt of the raspberry-pepper coulis.

Pair With...

Perigeaux Vineyards, Katherine

About the Recipe

Chef: Christian Wargo, Sassafras Farm (Calvert County)

www.sassafrasfarmmd.com

Christian began cooking on the Big Green Egg 10 years ago and immediately fell in love with it. Two years ago he took that hobby to the next level and began cooking beef on the green egg for Sassafras Farm, cooking beef catering events at local breweries and markets.

Producer: Chad Smart, Sassafras Farm (Calvert County)

www.sassafrasfarmmd.com

Products used in the recipe: Bone-in rib steak

Located in Huntingtown and Dunkirk, Maryland, Sassafras Farm got its name from the ever-popular Sassafras tree and is based on 226 acres between both locations. The operation was started in 1962 with a love of the outdoors and has since grown into what it is today. In 2006, Sassafras Farm began buying and breeding cattle and in 2010 had a fully registered Angus herd. A family-owned and operated business, Sassafras Farm focuses on the superior genetics when breeding through artificial insemination and embryo transfer. We take pride in being a 100% natural raised beef operation where our cattle do not receive growth hormones or antibiotics.

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

www.nothymetocook.com

Products used in the recipe: Helped create the recipe

One hundred years ago, Chef Gwyns great-grandfather, Mortimer Bowen, purchased waterfront property on Solomons Island, Maryland. It was here in 1918 that he built Bowen's Inn. This thriving hotel, restaurant, bar and marina quickly became one of the favorite fishing headquarters for many congressional and sports



figures out of Washington, D.C.. Prominent among them was Sam Rayburn, longtime Speaker of the House of Representatives. The inn enjoyed a fine reputation for its good food (fried chicken & crab cakes) and played host to such notable figures as Arthur Godfrey, John F. Kennedy, Harry S. Truman, and Robert Mitchum.

Producer: Erich Hermann, Wee Bean Coffee Roasters (Charles County)

www.weebancoffee.com

Products used in the recipe: Coffee

Wee Bean Coffee Roasters starts with beans grown by small farmers who grow coffee using organic, sustainable methods, thereby protecting the environment and the future of farmers. Coffee from these farmers is then roasted by local coffee roasters in Southern Maryland.



Duck Stuffed Pork Roulade with Duck Egg Potato Gnocchi in a Creamy BBQ Sauce, Fried Sage

Ingredients

Roulade

- 1 whole pork loin (2–3 pounds)
- 1 pound thin cut smoked and uncured bacon
- 6 duck breasts (cut into ¾-inch strips)
- Handful fresh sage leaves
- 3 tablespoons honey
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon smoked paprika
- 1 tablespoon salt
- 1 tablespoon black pepper
- 2 packs of prosciutto

Glaze

- 4 tablespoons honey
- 2 tablespoons spicy mustard
- ½ tablespoon thyme (fresh or dry)

Creamy BBQ Sauce

- 1 cup mayo
- ¼ cup white vinegar
- 1 tablespoon spicy brown mustard
- 2 teaspoons cream style horseradish
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika

Gnocchi

- 2 pounds Russet Potatoes
- 2 duck egg yolks
- Pinch of salt
- ½ cup Einkorn or Good Wheat Flour (extra for rolling out)
- 4 tablespoons unsalted butter
- 1 tablespoon fresh cracked pepper
- ½ cup grated parmesan cheese (taste as you go)

To Assemble

Sage

Preparation

Makes 4, 6 ounce servings

Roulade: Flatten out pork loin by butterflying it, or slice into chops and pound out to about ½ inch thick.

Cut duck into strips, place 1–2 pieces of sage on each piece, and wrap it in bacon.

Season inside of pork with all the dry ingredients and drizzle honey over the loin. Place wrapped duck breast in a line inside of the loin and roll tight. Wrap the loin in Prosciutto, and season with same dry ingredients.

Mix all glaze ingredients together in a cup or bowl. Place meat into a smoker or grill over indirect heat and baste with glaze. Cook meat until internal temperature reaches 160 degrees, then remove from heat, cover with foil and let rest.

Creamy BBQ sauce: In a medium bowl, whisk all of the ingredients together until smooth.

Gnocchi: Bake potatoes at 400 degrees for about an hour, until fork tender.



Cool slightly, cut and scoop out potatoes and put them through a potato ricer. Add in duck yolks and salt then mix. Once mixed, add flour a little at a time until a firm dough is created. Dust the counter or board with flour and knead the dough until it is smooth. Dough will be a little sticky at the beginning; add flour as you go.

Line a baking tray with parchment and flour the bottom, then roll out dough into ropes and cut into $\frac{3}{4}$ " pieces. Make a pot of simmering salted water and cook until firm. For service heat a skillet and add butter and melt, sauté the gnocchi and then add in creamy BBQ sauce to coat. Use 2 sage sprigs as garnish.

Pair With...

Manor Hill Brewing, Mild Manor'd Amber

About the Recipe

Chef: Jeff Fritz, Silver Wolf Private Assistance (Howard County)

Chef Jeff Fritz is an active duty Air Force member stationed in the D.C. area where he is an Enlisted Aide to a general officer. In his personal time he runs Silver Wolf Private Assistance where he is the Chef/Owner. Chef Fritz is a Le Cordon Bleu graduate and has additional training with Pro Chef Level 1 and 2 certifications from the Culinary Institute of America.

Producer: Lauren Taylor, Liberty Delights Farm (Baltimore County)

www.libertydelightfarms.com

Products used in the recipe: Duck eggs, pork loin, and pork bacon

Shane Hughes, farmer and owner of Liberty Delight Farms has a lifelong passion for farming that finally began on his family's historic property, located in Reisterstown, MD. After college, he entered the world of corporate finance. The farm became his haven on the weekend after a long week of commuting into the city each day. Finally, in 2009, he turned down a corporate promotion and took over the family farm. Within eight years, he 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.





Enticing All Natural Steak & Mushroom Slider

Ingredients

1–2 pound Enticement London broil steak
1½–2 pounds of Windermere Specialty Mushrooms
4 tablespoons butter
2 stems rosemary
2 stems thyme

1 cup cooking sherry
1 dozen rolls (hard crust)
Horseradish sauce for garnish
Dash of salt and pepper

Preparation

Serves 6, serving size 2 sliders each

Remove thawed London broil from package. Salt and pepper each side to taste. Cook on grill or broiler turning over once browned to 165 internal temperature.

At the same time preheat skillet, melt the butter and sauté the rosemary and thyme. Slice mushrooms into bite size pieces and add to skillet once the butter is melted. Cook the mushrooms for 8–10 minutes, turning regularly. Once the mushrooms start to brown add ¼ cup of cooking sherry, let cook until the sherry has evaporated, adding more sherry, ¼ cup at a time, until the entire cup is used. Allow 25–30 minutes to cook mushrooms from start to finish.

Thinly slice meat diagonally across the grain of the London broil. Slice open rolls. Spread small layer of horseradish sauce on each roll. Apply 1 slice of London broil folded to fit and 1 large spoonful of mushroom topping. Serve and enjoy.

Pair With...

Chesepiooc Real Ale Brewery, London Calling Brown Ale

About the Recipe

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

www.enticementfarmraisedmeats.com

Products used in the recipe: London broil beef

En-Tice-Ment Farm Raised Meats have been supplying beef, pork, chicken, lamb, and eggs to their local community for over 20 years on their family farm with the help of their three sons. They enjoy raising their animals in a natural environment without hormones or steroids. Their products can be found at the farm or at the local Anne Arundel County Farmers' Market on Riva Road.



Producer: Stacy Eckels, Windermere Farm (Anne Arundel County)

www.windermerefarmsonline.com

Products used in the recipe: Specialty mushrooms

Windermere Farm is family-owned and operated by Andy and Stacy Eckels. The Eckels family strives to provide fresh, quality, and locally-grown mushrooms and culinary herbs to their community. They grow specialty mushrooms through log cultivation methods and indoor cultivation. They offer shiitake, oyster, and lion's mane mushrooms regularly. They also grow herbs started from quality Johnny's seeds, including basil, rosemary, oregano, thyme, sage, dill, stevia, chives, cilantro, parsley, and several others. The Eckels' take pride in growing chemical free. Their products can be found at the Sunday Anne Arundel County Farmers' Market.

Entrées



Flank Steak Tacos

Ingredients

Marinade

2 cups soy sauce
1 cup vegetable oil
2 cups sugar
¼ cup garlic, chopped

Steak

1 5-pound flank steak

Chili Verde Sauce

2 jalapenos, diced and seeded
1 bunch of cilantro
2 cans green chilis, diced
Salt and pepper, to taste
1 tablespoon sugar

Tacos (per taco)

1 4-inch corn tortilla
2 ounces of marinated cooked flank steak (per taco)
1 ounce chili verde sauce
¼ ounce red onions, chopped
½ ounce popcorn micro green shoots

Preparation

Makes about 30, 3 ounce tacos

Marinade: Place all ingredients in refrigerated container and marinate for 48 hours.

Steak: Grill flank steak to desired temperature. Let rest for at least 5 minutes and cut slices against the grain.

Chili Verde: Mix all ingredients into immersion blender and puree until smooth.

Tacos: Place 2 ounces of sliced flank steak into tortilla. Top with verde, onions, and popcorn shoots.

Pair With...

Tobacco Barn Distillery, Bourbon

About the Recipe

Chef: Jordan Walker, The Front Porch (St. Mary's County)

www.thefrontporchmd.com

Jordan is a Culinary Institute of America graduate that not only makes all The Front Porch's desserts fresh and in-house, but also oversees the entire kitchen. She is the Chef and Pastry Chef. She is committed to buying local products and bringing a fresh farm-to-table experience to the Leonardtown community.



Producer: Wille Goddard, WAG Meats (St. Mary's County)

www.southernmarylandmeats.com/farms/wag-meats

Products used in the recipe: Flank steak

Willie is a local farmer and meat producer from less than five miles away from the Front Porch. He currently supplies us with all the ground beef to make our hamburgers. He is a strong supporter of the buy local program.

Producer: Micheal Molina, Far Cry Farms (St. Mary's County)

www.facebook.com/farcrygreens

Products used in the recipe: Popcorn shoots

Diverse microgreen mixes for wholesale and retail customers. These greens are grown to their seed leaf (cotyledon) first true leaf stage and can be added to salads, sandwiches, garnish, or anything you can think of! These tiny greens pack a healthy and gorgeous punch too! Varieties include but are not limited to: sunflower shoots, radish, red cabbage, amaranth, cilantro, basil, onion, beet, and pea.





Herbed Meatball Sandwiches with Chimichurri Sauce

Ingredients

Chimichurri Sauce

½ cup flat leaf parsley, thick stems removed and coarsely chopped
3 tablespoons red wine vinegar
5 large garlic cloves, coarsely chopped
2 tablespoons fresh oregano leaves
2 teaspoons crushed red pepper flakes
Salt (preferably kosher), to taste
Freshly ground black pepper, to taste
½ cup extra-virgin olive oil

Meatballs

1 medium onion, grated
1½ pounds lean ground beef
3 garlic cloves, minced
1 cup panko-style breadcrumbs
1 egg, lightly beaten
¼ cup flat leaf parsley, finely chopped
6–8 large mint leaves, finely chopped
1 teaspoon fresh oregano, finely chopped
1 tablespoon extra virgin olive oil, divided
1 teaspoon kosher salt
Freshly ground black pepper, to taste

To Serve

Pita breads, white or whole wheat
Meatballs
Chimichurri sauce
Ripe tomatoes, sliced
Red onion, thinly sliced
Feta cheese, crumbled

Preparation

Makes 6 to 8 entree-sized servings

Chimichurri Sauce: Combine the parsley, vinegar, garlic, oregano, and crushed red pepper in a food processor and process until smooth; season to taste with salt and pepper. Transfer the parsley mixture to a bowl and pour the olive oil over it. Let stand for at least 30 minutes before serving. To make ahead: cover and refrigerate after adding the olive oil, and use within 48 hours. Bring to room temperature before serving.

Meatballs: Place the onion, ground beef, garlic, breadcrumbs, egg, herbs, olive oil, salt, and black pepper in a large bowl. Mix until all the ingredients are well combined. Form into a ball, wrap tightly in plastic wrap, and refrigerate for at least 1 hour. Preheat the oven to 350 degrees, and grease a large baking sheet with olive oil (or spray with cooking spray).

Measure out heaping tablespoons of the meat mixture onto a work surface, then roll into balls. You should have 30 to 32 meatballs. Place on greased baking sheet and bake in the oven for 20 minutes or until cooked through, rotating the baking sheet halfway through the cooking time. Can be made ahead; refrigerate and then reheat before serving.

Assemble: Preheat the oven to 350 degrees. Wrap 8 to 10 pita breads in foil and place in the oven for 10–12 minutes, or until heated through. This can be done while the meatballs cook if you wish to serve right away.



Slice the pita breads in half and open them up. Place 3 to 4 warm meatballs in each pita, and drizzle liberally with chimichurri sauce. Top with tomatoes, red onion, and feta cheese as desired, and serve immediately.

Pair With...

B.C. Brewery, Organized Chaos Stout

About the Recipe

Chef: Matthew Milani, Chef Consultant (Baltimore County)

Chef Matthew Milani was the Owner and Executive Chef of the Rumor Mill Fusion Bar & Restaurant in historic Ellicott City, Maryland for almost 10 years. While at the Rumor Mill, he was named Restaurateur of the Year 2012 by the Restaurant Association of Maryland. After a 2016 flash flood closed the restaurant, he was honored to serve as a chef at Government House, cooking for Governor Hogan and the First Lady—another high point of his career. Milani's professional experience also includes time in the front and back of the house at four Foreman/Wolf restaurants, as well as opening over 50 units across the country for multiple national and independent restaurant groups. Milani is a graduate of the Pennsylvania Institute of Culinary Arts, a Le Cordon Bleu program, where he completed externships under Paul Prudhomme and at the White House.

Producer: Nora Crist, Clark's Farm (Howard County)

www.clarklandfarm.com

Products used in the recipe: 100% grass-fed beef, onions, tomatoes, parsley, mint, and oregano.

The Clark family has been farming in Howard County since 1797. Over the years, they have had a dairy herd, Angus beef cattle, sheep, hay and grain crops, and started the roadside vegetable stand that still operates today. The main link between the seven generations of farmers in the Clark family has been raising beef cattle. The Clark's currently operate a petting farm while also raising 100% grass-fed beef and pork, and growing vegetables. They sell their meats and produce year round.





Korean Pork Tacos with Mexican Street Corn

Ingredients

Taco Meat

1 pound pork shoulder (butt),
thinly sliced

Marinade

2 tablespoons gochujang
(Korean chili paste)
3 tablespoons coconut sugar
(or white sugar)
1 tablespoon soy sauce
1 teaspoon rice vinegar
1 lime, juiced
1 tablespoon fresh ginger,
finely chopped
Fresh black pepper, ground

Taco Assembly

Flour tortillas
Diced tomato salsa
Shredded green cabbage
Garnish
Chili (Gochujang) mayonnaise
(see recipe below)
Creama/sour cream thinned
with milk
Limes (optional)

Street Corn

4 to 6 medium ears of sweet
corn, husks removed
2 ounces unsalted butter,
room temp

Chili (Gochujang) Mayonnaise

½ cup Mexican crema,
or sour cream
1 tablespoon Korean chili oil
½ cup mayonnaise

Toppings

½ cup cilantro, minced
Old Bay seasoning, to taste
2 tablespoons lime juice,
from 1 lime
½ cup cotija cheese, crumbled
(feta can be substituted)
Lime wedges, to serve on side

Preparation

Makes 4 tacos

Marinade: Combine all marinade ingredients in a bowl and mix well. Add the pork and refrigerate overnight. Drain all the excess marinade from the pork.

Taco Meat: Heat 3 tablespoons cooking oil in wok or large cast iron skillet over medium high heat. Oil should just be starting to smoke. Cook the pork in two batches to avoid crowding the pan. Cook for 3–5 minutes, or until pork is crispy and caramelized on the outside. Remove from heat.

Mexican Street Corn: Steam, boil or grill corn until cooked but still crisp. While corn is cooking, mix together ingredients for chili mayonnaise.

Drain cooked corn and brush with butter. Place corn on grill over high heat. Grill corn for three minutes or until there are visible grill marks. Remove to a platter and sprinkle Old Bay Seasoning over the ears. Squeeze chili mayo and top with cheese, cilantro and lime wedges.

Chili (Gochujang) Mayonnaise: Combine ingredients.



Assemble: Serve tacos on warm tortillas with shredded cabbage, diced kimchi, sliced onions, green onions and gochujang mayonnaise. Optional, drizzle with a touch of lime juice.

Pair With...

Denizens Brewing Co., Macadocious Maibock

About the Recipe

Chefs: Courtney Richardson-McMurray and Senan Groudo with culinary teacher Susan Callahan, University of Maryland Eastern Shore at the Universities at Shady Grove (Montgomery County)

www.shadygrove.umd.edu

Chef and educator Susan Callahan has taught aspiring chefs in various settings for over 30 years. A corporate trainer for Marriott Family Restaurants, Susan taught cooks from Florida to California. Chef Callahan taught adult education for Montgomery County Public Schools and for private companies. In 1990, she was hired by Lâ Academie de Cuisine in Bethesda, Maryland and taught in the Culinary Career Training Program in 1994. In 2006, Chef Callahan was hired by the University of Maryland Eastern Shore (UMES) as a Chef Instructor for the Hotel Restaurant Management Program at the Universities at Shady Grove. Chef Callahan is the faculty sponsor of the Campus Kitchen of UMES. In 2009, Chef Callahan was awarded the Camille Kendall Excellence in Teaching. She has received numerous awards for her work in promoting local food ways and her support for hunger relief in her community.

Callahan's students, Courtney Richardson-McMurray and Senan Groudo, helped create this recipe. Courtney Richardson-McMurray is a rising senior and Senan Groudo is currently a senior.

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

www.libertydelightfarms.com

Products used in the recipe: Shaved pork shoulder

Shane Hughes, farmer and owner of Liberty Delight Farms has a lifelong passion for farming that finally began on his family's historic property located in Reisterstown, Maryland. After college, he entered the world of corporate finance. The farm became his refuge on the weekend after a long week of commuting into the city each day. Finally, in 2009, he turned down a corporate promotion and took over the family farm. Within eight years, he 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.

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

www.chocolatesandtomatoes.com

Products used in the recipe: Corn, tomatoes, cabbage, onions, and cilantro

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.





Lasagna Tower

Ingredients

5 pounds ground beef	¼ cup granulated garlic	1 cup mozzarella cheese
2 pounds ground sausage	4 ounces egg	¼ cup salt and pepper
1 pound yellow onion, small dice	¼ cup fresh garlic, finely chopped	1 box lasagna sheets
½ cup oil blend	⅓ cup Italian herbs	2 ounces alfredo sauce
2 cups marinara sauce	½ cup sugar	4 ounces flour
¼ cup onion powder	1¼ cups ricotta cheese	4 ounces bread crumbs

Preparation

Makes 12, 12 ounce servings

Preheat fryer. Turn rondeau on low flame to preheat. Finely chop garlic. Small dice yellow onion. Add oil to rondeau, sauté onion and garlic until soft. Add ground beef and sausage to rondeau until fully cooked. Drain excess grease. Add marinara sauce and mix well. Let meat sauce cool for half an hour in a blast chiller or freezer. Combine ricotta and mozzarella cheese, and mix well. Place 2 ounces of meat on a lasagna sheet, followed by 2 ounces of cheese mix on top. Spread until flattened, then roll lasagna sheet and tuck as you go making sure it's tight on the sides. Seal lasagna sheet with egg wash. Roll lasagna in flour, then egg wash, then bread crumbs—making sure it's fully coated. Drop lasagna into the fryer for 10 minutes, until golden brown. Cut into 3 pieces to build a tower. Place 2 ounces of marinara into bowl for plating. Place 3 pieces of lasagna on top of marinara. Top with 2 ounces of Alfredo sauce and chopped parsley to garnish.

Pair With...

Basignani Winery, Piccolo

About the Recipe

Chef: Aharon Denrich, City Seeds (Baltimore City)

www.cityseeds.org

Chef Aharon Denrich has been impressing foodies for over three decades. After obtaining his associate degree from The Culinary Institute of America in New York, he started his culinary career cooking for celebrities at Main Course Caterers. After moving to Baltimore and working for several catering companies, he opened a restaurant with his father that received a three-star review in The Baltimore Sun. Several new ventures and awards later, Chef Denrich is now working as an Executive Chef for City Seeds, where he finds fulfillment in serving others by sharing his culinary skills.

Entrées



Producer: Pat Coffman, City Seeds (Baltimore City)

www.cityseeds.org

Products used in the recipe: Fresh herbs

City Seed is a Humanim flagship program that creates training and job opportunities for Baltimore residents who are experiencing barriers to employment. Their organization offers an on-ramp training program to the culinary industry with immediate wages, benefits and certification. In addition City Seeds seeks to bolster Baltimore’s local food economy by sourcing local food producers, small food businesses and urban agriculture. They have developed a variety of programs and practices to give back to the community and sustain the environment while producing a variety of herbs and vegetables.

Entrées



Noodles with Ginger Pork and Vegetables

Ingredients

8 ounces dried spaghetti (or another long noodle of choice)	1½ tablespoons rice wine vinegar, divided
Salt	2 cloves garlic, chopped
2 tablespoons olive or vegetable oil	1 tablespoon prepared pureed ginger
1 medium onion, diced	1 fresh jalapeno, chopped, seeds removed if desired (optional)
1 medium zucchini, diced	1 tablespoon sesame oil
1 bell pepper (any color), cut into ½-inch strips	Scallions, thinly sliced (optional for garnish)
1 pound ground pork (or other ground meat of choice)	Basil, cilantro, or flat-leaf parsley, chopped (optional for garnish)
¼ cup plus 1 tablespoon soy sauce, divided	

Preparation

Makes 4, 4 ounce servings

Cook noodles for minimum time advised in package directions. Drain and rinse with cold water. Set aside.

Heat 1 tablespoon of olive oil or vegetable oil in a large skillet or wok over medium high-heat. Add onion, zucchini, and bell pepper, and cook, stirring frequently, until softened. Remove from pan and set aside.

Add pork to skillet and cook, breaking it up as you go, until well browned and cooked through. Add 1 tablespoon of soy sauce and a half tablespoon of rice wine vinegar. Mix thoroughly, remove from pan, and set aside.

Add the other tablespoon of olive oil or vegetable oil to the skillet or wok and then add the garlic, ginger, and jalapeno (if using). Cook for another minute or so until mixture becomes fragrant. Return the vegetables and pork to the skillet and mix thoroughly. Then add the noodles and the remaining soy sauce and rice wine vinegar to the mixture, and heat through.

Remove from pan and drizzle with sesame oil. Serve garnished with scallions and/or herb of choice.

Pair With...

Pooles Island Brewing Co., Galloway Cream Ale



About the Recipe

Chef: Matthew Milani, Chef Consultant (Baltimore County)

Chef Matthew Milani was the Owner and Executive Chef of the Rumor Mill Fusion Bar & Restaurant in historic Ellicott City, Maryland for almost 10 years. While at the Rumor Mill, he was named Restaurateur of the Year 2012 by the Restaurant Association of Maryland. After a 2016 flash flood closed the restaurant, he was honored to serve as a chef at Government House, cooking for Governor Hogan and the First Lady—another high point of his career. Milani's professional experience also includes time in the front and back of the house at four Foreman/Wolf restaurants, as well as opening over 50 units across the country for multiple national and independent restaurant groups. Milani is a graduate of the Pennsylvania Institute of Culinary Arts, a Le Cordon Bleu program, where he completed externships under Paul Prudhomme and at the White House.

Producer: Nora Crist, Clark's Farm (Howard County)

www.clarklandfarm.com

Products used in the recipe: Pork, vegetables, and herbs

The Clark family has been farming in Howard County since 1797. Over the years, they have had a dairy herd, Angus beef cattle, sheep, hay, and grain crops, and started the roadside vegetable stand that still operates today. The main link between the seven generations of farmers in the Clark family has been raising beef cattle. The Clark's currently operate a petting farm while also raising 100% grass-fed beef and pork, and grow vegetables. They sell their meats and produce year round.





Pork Curry Stew

Ingredients

- | | |
|--|---|
| 3 cans of coconut milk (5–6 ounce cans) | 2 Idaho potatoes, cut into thick slices |
| 1 can of chickpeas (15–16 ounce can) | 2 bunches collard greens, washed, de-stemmed, and cut into large strips |
| 1 head of cauliflower (use only florets) | 1 large red bell pepper, thinly chopped |
| 3 tablespoons coconut oil | 2 cloves of garlic, largely chopped |
| 1 yellow onion, largely chopped | 8–10 strips of bacon, cooked until crispy then rough chopped. Reserve grease. |
| 1 carrot, shredded | 4 links of chorizo, cooked until done and thinly sliced. Reserve grease. |
| 3 tablespoons Don Williamson's Jamaican Curry Powder | |
| 1 yam (any variety), cut into thick slices | |

Preparation

Serves 4–6 people

Add oil and pork grease to a large saucepan and heat on medium high setting. Once the oil and fat has heated, add all the vegetables, chickpeas and garlic, and cook for 5 minutes. Add coconut milk and allow to cook until bubbling. Add curry powder. Then add cooked bacon and chorizo. Cook stew for an hour over low heat in covered saucepan. Once stew is finished, remove from heat and serve with white rice.

Pair With...

Sagamore Spirit, Vintner's Finish Rye

About the Recipe

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

www.donwilliamsons.com

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

Producer: Martha Clark and Nora Crist, Clark's Farm (Howard County)

www.clarklandfarm.com

Products used in the recipe: Bacon and chorizo

Clark's Farm is entering its 221st year of farming in Howard County. Clark's Farm is operated by Martha Clark



and Nora Crist and they are currently providing 100% grass-fed beef for the retail market. In recent years, they have begun offering pastured raised pork for sale. The pork produced is made from pigs who are raised without synthetic hormones, antibiotics or steroids. These pigs are also supplemented with a blend of non-GMO grains and extra produce from their chemical free farm garden.



Ratatouille, Maryland Seafood Croquette, Peppadew Aioli, and Sweet Corn Fondue



Ingredients

Ratatouille

1½ pounds zucchini (6–8 inches long), ends trimmed and diced 1 inch
1 pound eggplant, unpeeled and diced 1 inch
1 red bell pepper, cored, seeded, and diced 1 inch
1 yellow bell pepper, cored, seeded, and diced 1 inch
1 red onion, halved and sliced ¼ inch thick
2 tablespoons garlic (6 cloves), minced
1½ teaspoons dried oregano
½ cup good olive oil
1 tablespoon kosher salt
1½ teaspoons black pepper, ground
15 plum tomatoes, diced
½ cup tomato sauce
¼ cup fresh basil leaves, julienned

Maryland Seafood Croquette

1½ pounds russet potatoes, cubed
1 tablespoon cream
2 tablespoons butter
4 large fresh eggs (*Note: 2 eggs for mix and 2 eggs for breading*)
¼ cup parsley, finely chopped
¼ cup green onion, chopped

3 teaspoons Old Bay seasoning
½ pounds crab meat
½ pounds cooked rockfish, chopped
½ teaspoon dry mustard
½ teaspoon black pepper
½ cup flour
1½ cups of fine bread crumbs

Peppadew Aioli

1 cup Duke's Mayonnaise
2 tablespoons Dijon mustard
1 teaspoon garlic, chopped
½ teaspoon black pepper, ground
¼ teaspoon cayenne
4 pickled Peppadew puree fine

Sweet Corn Fondue

4 large ears of corn, husked
2 tablespoons shallots, minced
Sea salt and white pepper, to taste
2 tablespoons unsalted butter
2 to 3 teaspoons fresh herbs
(optional: sage, thyme, chives), minced

Preparation

Makes 4 to 6 servings

Ratatouille: Preheat the oven to 450 degrees. Place the zucchini, eggplant, bell peppers, onion, garlic, oregano, olive oil, kosher salt, and freshly ground black pepper in a large bowl. Toss to combine. Pour the vegetables onto two sheet pans. (*Note: these must be separate pans to roast properly*) Roast two pans of vegetables for 30–40 minutes, tossing occasionally until the vegetables are tender and begin to brown. Lower the



oven to 425 degrees, add the tomatoes to the pans, and roast for another 12–15 minutes, until the tomatoes are tender. Warm tomato sauce in a separate pan and stir in basil and oregano. Combine cooked vegetables in a bowl with tomato sauce mixture and toss. Sprinkle vegetable mix with salt to serve.

Maryland Seafood Croquette: Steam potatoes, approximately 15 minutes or until tender. Drain and cool. Mash cooled potatoes. Add cream and butter while mashing. Add 2 eggs to cooled mashed potatoes and mix. Combine and mix the following with the mashed potatoes: parsley, green onion, Old Bay seasoning, dry mustard and teaspoon of black pepper. Gently fold seafood into the potato mix. With a small ice cream scoop form croquettes and place on a sheet pan so all are uniform in size and shape. Refrigerate formed croquettes for 10–30 minutes. In a separate bowl beat 2 eggs for breading the croquettes. Roll each croquet in flour, beaten egg mix, and then fine bread crumbs. In a deep pan with high sides or fryer, heat oil to 350 degrees. Fry breaded croquettes in vegetable oil for 8–10 minutes until golden. Remove croquettes from oil and place on a wire rack or paper towel for approximately 1 minute to allow oil to drip off surface.

Peppadew Aioli: Combine ingredients together in a bowl and mix well. Refrigerate until served. Use Peppadew Aioli to garnish and accompany the croquettes.

Sweet Corn Fondue: Grate the corn on the large holes of a box grater into a wide bowl. Melt 1 tablespoon of butter in a medium saucepan over medium heat and add shallots. Cook and stir until shallots are tender and fragrant, about 1–2 minutes. Add the corn and cook for 5 minutes, stirring often until mixture is creamy. Season with salt and pepper to taste. Stir in the remaining tablespoon of butter and remove from the heat. Garnished with fresh herbs such as thyme, chives or sage.

Assemble: Put 1 tablespoon of corn fondue on plate, place croquette on fondue. Top croquette with peppadew aioli and serve with 1–2 tablespoons on the side.

Pair With...

Harford Vineyard, Vintage Vidal Blanc

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: All vegetables and herbs

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 a farmer. One of Lisa's goals 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: Jeff Popp, Vista Lady Fish (Baltimore County)

www.vistaladyfish.com

Products used in the recipe: Crab meat and rockfish

Captain Jeff Popp is a native of Maryland and grew up with a fondness for the outdoors. While he is a machinist by trade he is a waterman at heart. Jeff acquired his Captain's License in 1994. Captain Jeff is also a Maryland Commercial Hook & Line permit holder targeting Yellow Perch and Striped Bass. When Jeff is not fishing or crabbing you can find him in a duck blind or deer stand. His wife and two children also enjoy the outdoors. Whether it's jigging, casting, or trolling, Captain Jeff and his network of fellow watermen will always work to find you the fish.



Southern Maryland Style Stuffed Ham with Pimento Cheese and Pickled Long Hots

Ingredients

Cured Pork

3–4 gallons of cold water
5–6 pound pork butt, boneless
2 cups kosher salt
1 teaspoon curing salt
1½ cups of sugar
6 garlic cloves, fresh
1 bunch, fresh thyme
1 cup dry pickling mix herbs and spices

Slow Cooked Greens

1 bunch greens (kale, collards, or mustard), stemmed and chopped
1 cabbage, savoy, cored and chopped
2 onions, halved and thinly sliced
1 bunch scallions
1 tablespoon celery seed
1 tablespoon crushed red pepper
3 tablespoons unsalted butter
1 tablespoon salt and pepper

Pimento Cheese

1 pound Firefly Cave Dweller goat cheese, shredded
1 cup mayonnaise
1 red pepper, roasted, seeded and chopped
2 fresh garlic cloves, chopped finely
1 teaspoon cayenne pepper
½ teaspoon salt and pepper
(Note: Makes 3½ cups)

Pickled Long Hot Peppers

¾ cup red wine vinegar
¾ cup water
1 tablespoon kosher salt
1 teaspoon kosher salt
1 tablespoon sugar
2 ounces dill, whole stem
1 teaspoon coriander seed
1 tablespoon yellow and brown mustard seeds
2 garlic cloves, crushed
¼ teaspoon red pepper flake
12 mixed color long hot peppers

Stuffed Ham

Pork butt, brine-cured
Slow cooked greens, chilled and drained
Butcher string, as needed

To Serve

Stuffed pork butt, chilled, thinly sliced
12 sub rolls, 8 inches
Pimento cheese (use all)
Pickled long hots (use all)





Preparation

Makes 12 subs

Cured Pork: In a 5 gallon bucket fitted with a large brining bag, add 3–4 gallons of cold water and all brine ingredients, stir mixture to dissolve and add pork. Seal bag and use a heavy weight such as a plate to keep pork submerged for 5 days. After 5 days, remove pork and pat dry.

Slow Cooked Greens: In a large, wide braising pan, melt butter over medium heat and add onions. Cook onions slowly without browning until very soft. Add all remaining ingredients for slow cooked greens and cover pan. Add a little water as needed to keep pan from scorching. Braise greens for 1 hour or until cooked thoroughly. Taste and adjust seasoning, allow to cool overnight. Once cooled, work in batches to process the greens in a food processor into a coarse chopped consistency—do not liquefy. Drain off any moisture.

Pimento Cheese: Combine all ingredients using a standing mixer with a paddle.

Pickled Long Hot Peppers: Place peppers into clean and sterilized glass jars with sealable lids. Add dill sprigs. Combine all the remaining ingredients into a medium saucepan. Bring to a simmer to dissolve salt and sugar, and pour over cherry tomatoes. Let cool, seal, and refrigerate overnight before using.

Stuffed Ham: Using a boning knife, cut brine-cured pork butt along seams to open up flat—make deep incisions to form pockets throughout inside of pork. Spread processed cooked greens mixture over pork using hands to push the stuffing into the incisions. Use butcher string to tie pork into roast form. Roast pork at 300 degrees for 5–6 hours or until pork is very tender. Chill pork overnight and reserve any accumulated pan juices.

Assemble: Open sub rolls and generously spread the pimento cheese on both sides. Layer in slices of pork being sure to include any loose stuffing. Pour any reserved pan juices over top. Top with pickled long hot peppers.

Pair With...

Crooked Crab Brewing Co., Crooked Cream Ale

About the Recipe

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

Chef Michael has worked with Bon Appetit Management Company since 2009 starting at University of Maryland—Baltimore and Goucher College in the Baltimore region. His career in food and in restaurants goes back over 20 years. Michael has formerly been the Chef De Cuisine at Restaurant Nora in Washington D.C.—the nation's first certified organic fine dining restaurant. He also served as the Regional Research & Development Chef for Whole Foods Market, and worked at The Ritz-Carlton—Philadelphia, Signature Restaurants by Chef Georges Perrier, and Dean & DeLuca. Chef Michael apprenticed under CIA/Colavita Center Chef and Professor Alberto Vanoli of Bergamo, Italy.



Producer: Ryland Boggess, Firefly Farms (Garrett County)

www.fireflyfarms.com

Products used in the recipe: Firefly Cave Dweller goat cheese

Founded in 2002 by partners Mike Koch and Pablo Solanet, FireFly Farms is dedicated to excellence in hand-made goat cheese. They only use four simple ingredients and their cheeses have no additives, preservatives, or stabilizers. FireFly Farms source fresh goat milk from family farms within 30 miles of the creamery, all of which is free from added hormones or antibiotics. They are committed to renewable energy and sustainability, and are proud members of the Maryland Cheese Guild as well as the American Cheese Society. FireFly Farms works to create value for their local farming community, as well as the economy of Western Maryland.

Producer: Kim Wagner, Black Bottom Farm Collective, LLC (Anne Arundel County)

www.blackbottomfarmcollectivelc.com

Products used in the recipe: Pork butt

The Black Bottom Farm Collective is on a mission to make growing and buying local, clean, honest food easier. They grow nutritious food like microgreens, exotic mushrooms, specialty greens, and heirloom cherry tomatoes. They grow pesticide-free and follow organic and environmentally friendly practices, but are at this point not certified. In 2018, they began working with other farms and began an online farmers' market and home delivery service, as well as a collaborative in-person market stall at the Severna Park Farmer's Market. In 2019, they started offering ready-to-eat and ready-to-bake food options using local, fresh ingredients. They also launched a market bus in 2019—a refurbished school bus that takes their collaborative markets on the road. Black Bottom Farm also recently joined the Cross Street Farmers' Market in Baltimore. They source from farms and food producers within the greater Chesapeake region, typically within 100 miles of their delivery area. Sometimes they partner with another local food mover to help add variety and broaden their geographic reach.





Tacos De Maryland Swine

Ingredients

Local Pasture-Raised Braised Pork

5 pound pork shoulder/pork butt, trimmed and cleaned of excess fat

Pork Marinade & Rub

1½ tablespoon sea salt
1 tablespoon cumin powder
1 tablespoon dried oregano
1 tablespoon cinnamon
1 teaspoon cayenne pepper
8 garlic cloves, minced
4 chipotle peppers, rehydrated and chopped
3 cups orange juice
2 cups tomatoes, diced

Pickled Cabbage

1 small head red cabbage, thinly sliced
2 cups rice wine vinegar
2 cups water
½ cup sugar
¼ cup salt

Street Corn

3 cups roasted corn
2 tablespoons jalapeno, minced
½ cup cilantro, finely chopped
2 tablespoons lime juice
¼ cup cotija cheese
2 teaspoons salt
1 teaspoon smoked paprika
¼ cup mayonnaise
2 tablespoons unsalted butter

Cilantro Lime Vinaigrette

⅔ cup fresh lime juice
⅔ cup cilantro leaves
¼ cup apple cider vinegar
1 tablespoon cumin
Pinch of salt
¼ cup of extra virgin olive oil

Honey Masa Tortilla

12 soft corn or flour tortillas
¼ cup lime juice
¼ cup of honey
2 tablespoons of olive oil

Preparation

Makes 12 tacos

Local Pasture-Raised Braised Pork: Preheat oven to 300 degrees. Trim and clean the pork shoulder/pork butt of excess fat. Rub pork with all dry spices. Place in slow cooking roasting pans deep enough to submerge pork with braising liquid and remaining ingredients. Cover with aluminum foil and seal tightly. Place in oven and cook for approximately 4–6 hours or until pork is fork tender. Remove pork from braising liquid (*reserve liquid*) and let cool until able to shred. Toss shredded pork with some of the reserved braising liquid until moist. (*Note: not all liquid will be needed*)

Pickled Cabbage: Combine all ingredients in a sauce pot, with the exception of shredded cabbage. Bring pickle solution to a boil and whisk to assure salt and sugar are dissolved. Add shredded cabbage and remove



from heat. Allow to cool and remove from liquid.

Street Corn: Heat butter and salt over medium high heat in a sauté pan until melted and it begins to bubble. Add corn kernels and sauté until butter is aromatic and corn begins to brown. Transfer corn into mixing bowl and add remaining ingredients. Toss ingredients together.

Cilantro Lime Vinaigrette: Combine all ingredients into a blender and blend until smooth.

Honey Masa Tortilla: Combine juice, honey, and oil in a mixing bowl; whisk until incorporated. Lightly brush tortilla with mixture and sear on medium heat in non-stick sauté pan until tortilla slightly crisps and colors.

Assemble: Place pork in center of tortilla and layer with cabbage and drizzle with vinaigrette. Garnish with cilantro. Serve with side of street corn. Enjoy!

Pair With...

Eastern Shore Brewing, St. Michaels Amber Ale

About the Recipe

Chef: Wes Sampson, Eat Sprout (Talbot County)

www.eatsprout.com

Chef Wes Sampson has classical French training from L'Academie de Cuisine and is a 1-star Michelin Chef. He was Chef de Partie for Masseria in Washington D.C. and cooked professionally for eight years before becoming the Executive Chef for Eat Sprout. Chef Sampson has a passion for directly sourcing and working with local ethical farmers. He creates seasonal dishes, using sustainable practices. He won the Iron Chef Cook-off in Washington D.C..

Producer: Brian Perez, Abundant Grace Farms (Caroline County)

www.facebook.com/Abundant-Grace-Farms

Products used in the recipe: Pasture-raised pork

Veteran-owned and farmed. At Abundant Grace Farms they are passionate about raising and growing quality, nutrient-dense food for as many people as possible. Their goal is not to get the most out of the land but to make it better than we found it so it will produce for generations to come. Abundant Grace Farms specializes in growing organic produce and raising pasture pigs.

Producer: Emily Jackson, Emily's Produce (Dorchester County)

www.emilysproduce.com

Products used in the recipe: Corn

Emily's Produce is a seven generation family-owned farm in Dorchester County, Maryland. They have a foundation of strong family values and traditions. This foundation has contributed to the successful relationship they have with their customers as they continue the family legacy of cultivating excellent produce.





Producer: Bob Miller, Nice Farms Creamery (Caroline County)

www.nicefarmsmd.com

Products used in the recipe: Butter

For almost 30 years, Nice Farms Creamery has produced some of the state's best milk and dairy products. Located on more than 200 acres in Federalsburg, Maryland, 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 Maryland. 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's and Tanner's named the farm after their grandfather, Leon Nice, when they moved to the Eastern Shore from New Jersey in 1989.



Desserts





Blooming Grilled Apples

Ingredients

4 apples (Granny Smith apples recommended)
2 tablespoons cinnamon sugar
1 cup caramel (save ½ cup for drizzle)

⅔ cup chopped pecans
1 pound butter, cut into fourths
4 scoops vanilla ice cream

Preparation

Makes 4 slices

Slice off the top of apple and scoop out the core. Using paring knife, make a deep circular cut around the center of the apples. Flip over apples and make narrow cuts all around, making sure to not cut through the bottom.

In a small bowl, stir together melted butter & cinnamon sugar. Brush apples all over with the mix, then fill the center with caramel and pecans.

Wrap apples in foil and grill until tender, about 15 minutes. Top with ice cream and drizzle with remaining caramel. Serve and enjoy!

Pair With...

Baltimore Spirits Company, Ginger Apple Liqueur Cocktail: Yacht Rock

About the Recipe

Chef: Gerald Mangosong, Sinai Hospital – Metz Culinary Management (Baltimore County)

www.lifebridgehealth.org

Gerald Mangosong was born in the Philippines. When Mangosong was 13, he moved to America. By the age of 21, he graduated from Baltimore Institute of Culinary Art and became a chef. Mangosong has built an incredible repertoire of cuisines. His professional experience includes working in long-term care, restaurants and hospitals.

Producer: Dave Baugher, Baugher's Orchard (Carroll County)

www.baughers.com

Products used in the recipe: Apples

Baugher's Orchard was established in 1904 by Edward and Romaine. Today, their son, Allan Baugher, carries on the family legacy with his wife Marjorie, and their children. Over the years, Baugher's Orchard has grown from 60 to 600 acres and is the largest orchard operation in Maryland.



Corny Cake aka Eat your Vegetables Cake

Ingredients

Cake

3 cups corn kernels
½ cup brown sugar
¾ cup granulated sugar
3 eggs, room temperature
1 cup canola oil
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt

2 teaspoons ground cinnamon

½ cup chopped walnuts

Caramel Frosting

¼ cup butter
¼ cup brown sugar
¼ cup milk, warmed to room temperature
Vanilla extract
2½ cups powdered sugar

Preparation

Makes 12 slices

Cake: Preheat oven to 350 degrees and grease a 9 by 13 inch baking pan. Process the corn kernels in a food processor with a little dash of milk and a dash of sugar. Set aside.

In a mixer bowl combine brown and white sugar, oil and eggs. Beat well.

In a separate bowl, sift together flour, baking powder, salt, baking soda, and cinnamon. Slowly add dry ingredients to wet ingredients mixture. Take care not to overbeat. Stir in nuts. Pour batter into prepared pan and bake for 22–27 minutes. Test the cake with a toothpick, when it's finished baking the toothpick can be inserted in the center and will come out clean.

While cake cools make the frosting.

Caramel Frosting: In a saucepan melt butter and brown sugar. Cook until bubbly. Remove from stove and slowly add milk. Add sifted powdered sugar with a whisk and whip until desired consistency is reached. Ice the cake, serve and enjoy!

(Note: 2 cups of zucchini can be used as a substitute for corn)

Pair With...

Robin Hill Farm and Vineyards, Bliss





About the Recipe

Chefs: Christopher Young, Justice Thurston, Stephen Clark, Jordyn White, Sean Rohlfs, and James Richburg with culinary teacher Muriel Homesack, Crossland High School (Prince George's County)

www.ektron.pgcps.org/crossland

Muriel Homesack has been teaching culinary arts in the Prince George's County Public Schools (PGCPS) since 2009. Her students would say she is passionate about sharing her knowledge, her love for teaching, and her excitement for the science of food. Homesack's students, Christopher Young, Justice Thurston, Stephen Clark, Jordyn White, Sean Rohlfs, and James Richburg all collaborated to create this recipe. Clark, White, Rohlfs, and Richburg are 2019 graduates and plan to attend college in the fall. Young and Thurston are rising 12th graders at Crossland High School.

The Culinary Arts programs in PGCPS are certified by the American Culinary Federation as a certified secondary school. Program alumni from Crossland High School have gone on to study at the Culinary Institute of America, Johnson & Wales University, and to the Disney Culinary Program. Several Crossland High School alumni have cooked with Wolfgang Puck, Carla Hall, and Daniel Boulud. Students in this program acquire a strong skill-base that can take them anywhere in the world.

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

www.millerfarmsclinton.com

Products used in the recipe: Eggs and corn

Miller Farms is a 267-acre farm that has been family-owned and operated by six generations of farmers since 1840. The farm originally grew tobacco until the mid-1970s, and then became a small pick-your-own farm. Miller Farms is now Prince George's County's largest vegetable producer and runs a widely known farm market and wholesale operation. Miller Farms grows a wide variety of fresh fruits and crisp vegetables, and raises a flock of free-range chickens that produce beautiful brown eggs. Miller Farms participates in the Maryland Department of Agriculture's Good Agricultural Practices (GAP) program.



Lavender and Wee Bean Cold Brew Latte

Ingredients

32 ounces drinking water
4 ounces medium roast whole beans

1 tablespoon culinary lavender buds
Cream and sweeteners to taste

Preparation

Makes 4, 8 ounce servings

Coarsely grind beans in very short pulses using a coffee grinder (rock salt consistency).

Pour 32 ounces of water into a 2-quart canning jar or pitcher with lid. Add ground beans and lavender buds to water and stir gently until beans and buds are saturated completely. Cover and steep in the fridge for approximately 20 hours. Do not agitate or stir during the steeping process. Steeping time may be modified according to taste.

After brew has steeped, gently strain the beans and buds from liquid using a fine mesh strainer or cheese-cloth. Cold brew can be stored in the fridge for up to one week.

Cold brew is delicious by itself or may be flavored as desired with cream and/or sweeteners.

About the Recipe

Chef: Christi Lathrop, Jillian's Fare (St. Mary's County)

www.jilliansfare.com

Christi Lathrop graduated from Anne Arundel Community College's Hotel Culinary Arts and Tourism Institute in 2018 with a certificate in Baking and Pastry Arts. Lathrop is the owner of Jillian's Fare, a seasonal lemonade business that has been squeezing sunshine into a cup since 1996. Jillian's Fare is a staple at many fairs and festivals throughout Maryland, but is primarily rooted in Southern Maryland. She is an avid supporter of farm-to-table and frequents her local farmers markets as often as possible.

Producer: Anne Davidson, Deep Creek Lavender Farm (Garrett County)

www.deepcreeklavenderfarm.com

Products used in the recipe: Culinary lavender buds

Deep Creek Lavender Farm owners, Anne and Scott Davidson, are founding members of the United States Lavender Growers Association.

Their farm currently has nearly 1500 lavender plants with 15 different varieties of English lavender in shades of purple, white, and pink. Culinary lavender grown on the farm is available for purchase to try in recipes





at home. Visitors can pick their own bouquet of lavender during bloom season (usually end of June through mid-July).

Producer: Erich Herrmann, Wee Bean Coffee Roasters (Charles County)

www.weebancoffee.com

Products used in the recipe: Coffee beans

Erich Herrmann is a first-generation Indonesian-American coffee roaster born and raised in Southern Maryland. Wee Bean Coffee Roasters is a small-batch coffee roastery located in Southern Maryland specializing in sustainably farmed coffees from all around the world. By sharing our passion for coffee and love for people, we hope to educate our customers on how their local cup of coffee has such a far-reaching impact.



Mint Melon and Berries with Violas and Peach Shine Sabayon

Ingredients

Dessert/Salad

1 medium honeydew melon
1 cup blackberries
½ cup of mint leaves, washed and minced
Edible violas for garnish

Sabayon (Dessert Sauce)

3 large egg yolks
¼ cup sugar
¼ cup Peach Moonshine (or any liquid of your choice)
2 tablespoons water

Preparation

Makes 8, 6 ounce servings

Fruit & Mint: Rinse melon, blackberries, mint leaves and violas separately. Mince the mint leaves. Cut open the melon, remove the seeds, and scoop out small melon balls using a melon baller, and place in a bowl. Gently incorporate the minced mint leaves and blackberries. Cover and place in refrigerator to chill, allowing time for the flavors to infuse.

Sabayon: Combine sugar and egg yolks in a double boiler. Beat with a whisk or mixer at medium speed until foamy. Add Peach Moonshine and water. Continue to beat for approximately 7 minutes until mixture reaches 160 degrees.

Place chilled fruit salad in a small dessert vessel. Drizzle sabayon on top and garnish with violas.

Pair With...

Southern Trail Distillery, Peach Shine

About the Recipe

Chef: Christi Lathrop, Jillian's Fare (St. Mary's County)

www.jilliansfare.com

Christi Lathrop graduated from Anne Arundel Community College's Hotel Culinary Arts and Tourism Institute in 2018 with a certificate in Baking and Pastry Arts. Lathrop is the owner of Jillian's Fare, a seasonal lemonade business that has been squeezing sunshine into a cup since 1996. Jillian's Fare is a staple at many fairs and festivals throughout Maryland, but is primarily rooted in Southern Maryland. She is an avid supporter of farm-to-table businesses and frequents her local farmers markets as often as possible.





Producer: Walter and Betty Russell, Russell Farms (St. Mary's County)

www.facebook.com/russellfarmsproduce

Products used in the recipe: Honeydew melon and blackberries

Russell Farms was established in 1997. This farm is owned by Walter and Betty Russell. They grow bedding plants and produce. In the summer they offer u-pick berries.

Producer: Priscilla Wentworth, Anchored Root Farm (St. Mary's County)

www.anchoredrootsfarm.com

Products used in the recipe: Mountain mint and viola flowers

Anchored Roots Farm is a small, diversified farm focused on growing vegetables fruit, flowers, herbs and microgreens. Anchored to the roots of her community, Priscilla Wentworth grows food and flowers for Southern Maryland. She farms in St. Mary's County, along the shores of the Patuxent River.

Producer: Rachael Copsey, Southern Trail Distillery (St. Mary's County)

www.southerntraildistillery.com

Products used in the recipe: Peach moonshine

Southern Trail Distillery is located alongside the historic Three Notch Trail in beautiful Southern Maryland.

We are a family-owned and operated with strong roots in Southern Maryland. Our family history goes back many generations in this area and we are proud to call it our home. Our spirits are handcrafted with a modern twist based on our grandfather's classic recipes. We keep our distilling process true to our family heritage using the best quality local ingredients showcasing the best Southern Maryland has to offer. Each sip of our spirits is a true sample of our region. Southern Trail Distillery prides itself on our heritage and our quality products.



Peach Crumb Bars

Ingredients

6 peaches, peeled and sliced
3 tablespoons cornstarch
½ teaspoon vanilla

Crust

2 cups graham cracker crumbs
½ cup granulated sugar
8 tablespoons melted butter

Crumb Mixture

1½ cups flour
¾ cup light brown sugar
¼ teaspoon salt
¾ cup chilled butter diced
½ cup chopped pecans
1 teaspoon cinnamon

Preparation

Makes 12 servings

Heat oven to 375 degrees. Mix graham cracker crumbs, butter, and sugar together and press into an 8 inch by 8 inch glass baking dish. Peel and slice peaches and toss with vanilla and cornstarch. Mix the crumb toppings together until butter resembles tiny peas. Place sliced peaches on crust then sprinkle topping generously on top of the peaches. Bake until lightly browned and filling is bubbly, about 30 minutes.

Pair With...

Janemark Winery & Vineyard, Sweet Heidi 2017

About the Recipe

Chef: Philip Hackerman, Government House (Anne Arundel County)

From Baltimore, Maryland, Philip Hackerman, better known as Fivel, started working for Government House in the summer of 2018. Philip has 30 years of experience in the food service industry, where he has spent the last eight years in the private school system for students with special needs. He has always cooked with heart, so cooking and teaching students with special needs brought him great joy. Philip graduated from Baltimore Culinary College with a degree in Culinary Arts and Restaurant Management.

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

With over 25 years in the food industry, Buz Porciello has spent the past eleven 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 several years in the healthcare system with Vantage House in Columbia and Sunrise Assisted Living in Annapolis, Buz worked as a Chef for O'leary's Seafood. He also moved on to co-own and operate The Rockfish in Eastport before joining the team at Government House.





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

www.godfreysfarm.com

Products used in this recipe: Peaches

Godfrey's Farm is owned by Tom and Lisa Godfrey. The Godfrey family has been growing and selling fresh produce for three generations. The farm is located in Sudlersville, Maryland, where the Godfrey's practice sustainable farming and always have the environment in the forefront of their minds. The Godfrey's employ Integrated Pest Management (IPM) practices to prevent pest infestations and limit the need for pesticides on their produce. They also participate in the Good Agricultural Practices (GAP) program to ensure the safety and quality of their produce. Godfrey's Farm provides grocery stores, produce stands, and distributors with fresh, hand-harvested fruits and vegetables in Maryland, Delaware, and Pennsylvania. On the farm, they have pick-your-own strawberries, blueberries, cherries, and peaches.

Producer: Tony Brusco, South Mountain Creamery (Frederick County)

www.southmountaincreamery.com

Products used in this recipe: Butter

Randy and Karen Sowers started farming in 1981. They rented this land and took out a loan to buy 100 cows. By 1987, they had purchased the home farm of 100 acres. By 2001, they had their own on farm-dairy processing plant, the first in Maryland. Today the Sowers family owns and farms 2,200 acres. SMC milks 550 head, raises over 100 beef cattle each year and 16,000 laying chickens. Three generations now work on the farm. Tony & Abby (Sowers) Brusco and Ben & Kate Sowers now run it. SMC is an important part of the local economy. We employee over 75 people.

SMC has come a long way since its inception, but the basic philosophy has never changed. Our joy is producing and delivering products that you can put on your table and feel good about. Fresh. Produced responsibly. Wholesome and nutritious.



Pumpkin Marvelous for All Seasons

Ingredients

Pumpkin Batter

3 cups sugar
1¾ cups cooked pumpkin pureé
1 cup oil
4 eggs
¾ cup cold water
3½ cups flour
2 teaspoons baking soda
1½ teaspoons salt
1½ teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon pumpkin pie spice

Cream Cheese Frosting

2 ounces cream cheese
2 ounces butter
3 cups powdered sugar
1 teaspoon vanilla
Milk to desired consistency

Summer – Citrus Cream Cheese Spread

8 ounces cream cheese
½ cup chopped raisins
3 tablespoons powdered sugar
1 teaspoon each lemon and orange zest
1 tablespoon orange juice

Winter – Maple Cream Frosting

2 ounces butter
2 ounces cream cheese
2 ounces brown sugar
3 cups powdered sugar
1 teaspoon vanilla
1 teaspoon maple extract
2 tablespoons water

Spring – Cheesecake Filling

8 ounces cream cheese
½ cup sugar
1 egg
2 teaspoons vanilla
1 cup white chocolate chips

Fall – Streusel Topping

½ cup oats
½ cup flour
½ cup brown sugar
1 teaspoon pumpkin pie spice
⅓ cup butter

Preparation

Makes 20 servings

Pumpkin Batter: Beat eggs until fluffy; gradually beat in sugar and oil. Combine pumpkin pureé and water. Blend into egg mixture on lowest mixer speed. Sift together dry ingredients and blend into liquids on low speed just until moistened. For bread loaves pour into prepared loaf pans and bake at 350 for 40–50 minutes.





For Summer Tea Sandwiches: Make pumpkin batter as directed and bake in mini loaf pans at 350 degrees for 25–35 minutes. The loaves are finished baking when a toothpick can be inserted into center of one and come out clean. Once they are finished baking, remove them from the oven and let cool completely. While they are cooling make the citrus cream cheese spread. When the mini loaves have cooled, cut them into 1 centimeter thick slices.

Citrus Cream Cheese Spread: Blend together the cream cheese, raisins, powdered sugar, zest and orange juice. Spread on slices to make tea sandwiches. Serve with a tall glass of iced tea.

For Winter Holiday Pumpkin Maple Torte: Make pumpkin batter as directed and pour in a 9 or 10 inch cake pan that is at least 3 inches deep. Bake at 350 degrees for about 40–45 minutes. The torte is finished baking when toothpick can be inserted into center of torte and come out clean. Once it's finished baking, remove it from the oven and let it cool. Slice horizontally into 3 pieces. Layer with filling and top with Maple Cream Frosting.

Maple Cream Frosting: Melt butter and brown sugar in a saucepan. Cool, then beat in cream cheese, powdered sugar, vanilla, maple extracts and water. Makes a great holiday dessert or gift.

For Spring Pumpkin Cheesecake White Chocolate Bars: Make pumpkin batter as directed and pour into prepared 10 by 15 inch half sheet pan. Combine cheesecake filling until smooth and creamy. Dollop onto pumpkin batter, swirl with a thin spatula and sprinkle with white chips. Bake at 350 degrees for about 25–30 minutes, until set and toothpick comes out clean. Cool and cut into bars.

Fall Pumpkin Muffins or Cupcakes: Make pumpkin batter as directed and pour into paper-lined muffin pans. Bake at 350 degrees for 15–20 minutes until set, check cupcakes after 12 minutes. The cupcakes are finished baking when toothpick can be inserted into center of one and come out clean.

Streusel: Make streusel topping by combining dry ingredients in a bowl. Next, cut the butter into the dry mix until it reaches a coarse crumbs consistency. Top muffins with streusel topping before baking, if so desired.

Cream Cheese Frosting: Beat cream cheese, butter and vanilla until soft. Blend in powdered sugar adding enough milk to achieve desired consistency. Frost baked cupcakes with cream cheese frosting and serve.

Pair With...

Lyon Distilling Co., Coffee Rum Liqueur



About the Recipe

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

Talbot County Public Schools Culinary Arts Program is certified by the American Culinary Federation. They are proud to be rated as an exemplary program. Linda Brown is the lead instructor for the program which is located in Easton High School, Talbot County, in the heart of the Eastern Shore. The program promotes farm-to-table practices utilizes local producers, and is supported by many community partners. Approximately 125 students are enrolled in the program each semester, engaged in savory food production, bakery specialties and full service restaurant operation. Students cater events in our home "Garden Bowl Restaurant" as well as in all county schools. Well over 20,000 guests are served in a school calendar year. One of our very featured products is pumpkin, which we process from start to finish. Our signature gift to our community guests is our yummy, versatile pumpkin bread.

Producer: Chip Councill, Councill Farms (Talbot County)

www.councillfarms.com

Products used in the recipe: Pumpkin

Councill Farms grows small grain and produce and operates an amazing produce stand. The business is an example of agri-tourism in the finest form. A wide variety of fresh produce is available as well as educational and entertaining activities for folks of all ages. Many local elementary school classes come for a memorable field trip to the pumpkin patch. Families return on their own to extend the fun and family time at 'Councill's'. Mr. Councill is very active in local, state and national agriculture leadership, a true advocate to protect and maintain our industry.

Producer: Daniel and Annette Clougherty, Ann and Dan's Pumpkin Wagon (Talbot County)

Products used in the recipe: Pumpkin

Annette and Daniel Clougherty are the children of Amanda and Sean Clougherty who plant, weed and care for a pumpkin patch on their farm. When their produce is ready, they place their pumpkins on a wagon at the end of their lane where neighbors and friends come to purchase them. They offer a variety of pumpkins from Cinderella White to Big Max to Jack-Be-Littles. They love to play in the dirt, watch the magic as the fruit appears, and chat with anyone who will stop by. They were motivated to work hard as the first year their proceeds helped them get to Disney World for their very first time. More than 25 neck and other pumpkins were donated to the culinary program with a happy exchange of a few loaves of 'Nana' pumpkin bread. Two young future agricultural leaders are getting off to a great start.





Raspberry and Brandy Bombolone

Ingredients

Dough

4¼ ounces bread flour
7½ ounces “00” flour
½ ounce yeast
8½ ounces milk (at 108 degrees)
3 eggs
3½ tablespoons butter,
diced and softened
1 teaspoon vanilla extract
1¾ ounce sugar

Brandy Custard

2½ cups milk
¾ cup thin cream
4 egg yolks
½ cup sugar
1½ tablespoon corn flour
¼ cup brandy

Raspberry Sauce

1 pint raspberries
2 cups sugar

Preparation

Makes 8 servings, 1 each

Dough: Combine bread flour and “00” flour, sugar, yeast, vanilla and salt. Paddle together in mixing bowl. Pour in milk at 108 degrees. Add egg yolks one at a time until dough comes together. Gradually add butter. Knead until smooth. Cover with plastic wrap and let rest for 2 hours. Roll and cut dough into 7 centimeter circles, cover and let proof until doubled in size. Fry until golden brown.

Brandy Custard: In a bowl or mixer, whip egg yolk and sugar until fluffy. In a separate container, add vanilla to milk, and slowly add to egg mix. Add sifted flour and whip well. Add all to a pot and bring to boil. Simmer and whisk until cream thickens. Add brandy and let simmer until thickened.

Raspberry Sauce: Add raspberries and sugar to pot on low and simmer until raspberries have released all juices and started to thicken. Add brandy to caramelize. Simmer on low heat, until the brandy has caramelized. Strain.

About the Recipe

Chef: Aharon Denrich, City Seeds (Baltimore City)

www.cityseeds.org

Chef Aharon Denrich has been impressing foodies for over three decades. After obtaining his associate degree from The Culinary Institute of America in New York, he started his culinary career cooking for celebrities at Main Course Caterers. After moving to Baltimore and working for several catering companies, he opened a restaurant with his father that received a three-star review in The Baltimore Sun. Several new ventures and awards later, Chef Denrich is now working as an Executive Chef for City Seeds, where he finds fulfillment in serving others by sharing his culinary skills.



Producer: McCutcheon's Apple Products (Frederick County)

www.mccutcheons.com

Products used in the recipe: Raspberries

McCutcheon's Apple Products is a unique factory store located in Historic Downtown Frederick, Maryland. They offer a wide variety of homestyle products such as apple butter, preserves, relishes, honey, all natural juice, hot sauces, sweet cider, orchard fresh apples, juice blends, nuts and dried fruit mixes, and gifts. McCutcheon's specializes in old-fashioned, all natural, homemade foods that will delight the whole family.

Producer: Eli Breitburg-Smith, Baltimore Spirits Company (Baltimore County)

www.baltimorespiritsco.com

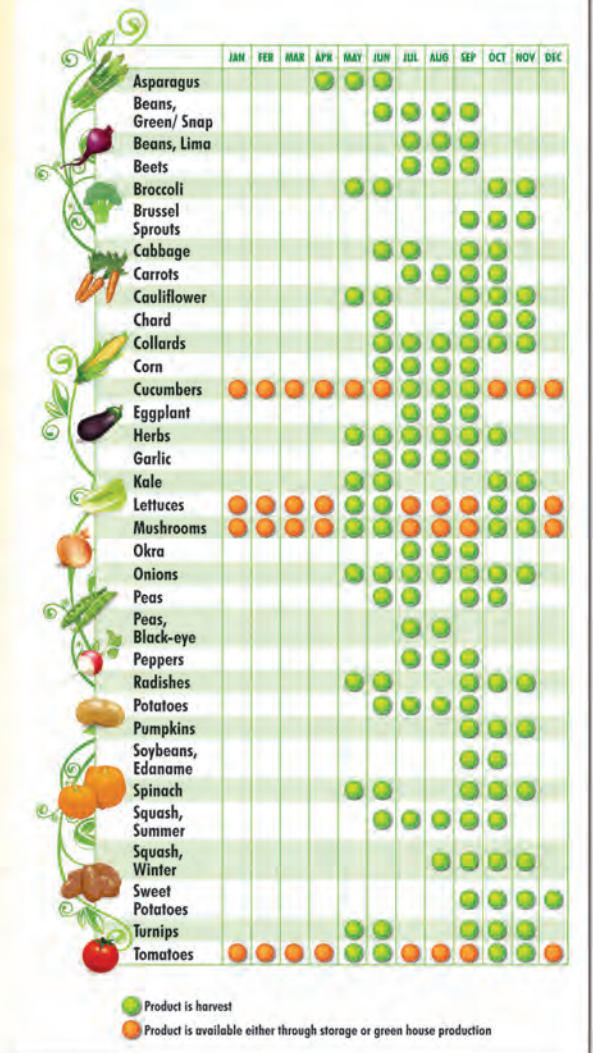
Products used in the recipe: Brandy

Baltimore Spirits Company operates its distillery from the Union Collective Building in Baltimore, Maryland. The distillery prides itself on the copper pot stills, open top wooden fermentation, and the use of unique geothermal cooling. Their production is a mix of state-of-the-art and old-world distilling, designed to create the most expressive spirits possible.



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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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www.marylandsbest.net



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