



GOVERNOR HOGAN'S 2019 Buy Local Cookout

PRESS KIT

2019 GOVERNOR'S BUY LOCAL COOKOUT MENU

APPETIZERS

- **Angels on Horseback**, submitted by Peter Roskovich of [Black Diamond Catering](#) in Wicomico County with producer Ben Mumford of [Mumford Shellfish](#) in Worcester County for oysters.
- **Birria de Res**, submitted by Mark Fuster of the [Blue Sky Bar & Grill](#) in Frederick County with producer Mickey Wagner of [Wagner Meats & Mt. Airy Locker Co.](#) in Frederick County for brisket.
- **Jalapeno and Peach Gazpacho with Blackened Chesapeake Blue Cat**, submitted by Kenneth Plante of [Saval Foodservice](#) in Howard County with producer Jamie Bowling of The Ellen in Charles County for Chesapeake blue catfish; Gina Schillinger of [Schillinger's Farm/Papa John's Farm](#) in Anne Arundel County for cucumbers, watermelon, and jalapenos; and Jo Sam Swann of [Swann Farms](#) in Calvert County for peaches.
- **Roasted Corn Crepes Stuffed with Maryland Blue Crab and Cheddar**, submitted by Chris Cummer of the [Blue Point Provision Company/Hyatt Regency Chesapeake Bay](#) in Dorchester County with producers Kelly Jackson of [Emily's Produce](#) in Dorchester County for corn, tomatoes, cantaloupe, mint, chives, and eggs; Jack Brooks of [The J.M. Clayton Company](#) in Dorchester County for lump crab meat; and Trish Boyce of [Chapel's Country Creamery](#) in Talbot County for Chapel's cheddar cheese.
- **Strawberry Salsa with Cinnamon Tortilla Chips**, submitted by Robert Bonner of the [Caney Creek Catering Company](#) in Calvert County with producer Bernie Fowler of [Farming4Hunger](#) in Charles County for basil, jalapenos, and honey.

SALAD

- **"Eastern Shore" Chicken Salad**, submitted by David Murray and culinary students Dalesandro Santizo Roblero and Rebekah White from the [Chesapeake Culinary Center](#) in Caroline County with producers Eileen Simmons of [Clayton Farms](#) in Caroline County for tarragon and celery; Bernie Fowler of [Farming4Hunger](#) in Charles County for sweet corn; Bryan Williams of [Red Acres](#) in Kent County for butter bibb lettuce; and Clifton Murray of the Murray Brothers Roasters Farm in Worcester County for chicken.

ENTREES

- **Banh Mi Bowl**, submitted by Monica Alvarado of the [Bread and Butter Kitchen](#) in Anne Arundel County with producers Oksana Bocharova of [Oksana's Produce Farm](#) in Kent County for cucumbers and carrots; and Deana Tice of [En-Tice-Ment Farm Raised Meats](#) in Anne Arundel County for ground pork.
- **Yumi Cooks! Boochimgae (Korean Pancakes) & Dipping Sauce**, submitted by Maryland's First Lady Yumi Hogan with producers Jesse Albright of [Albright Farms](#) in Baltimore County for potatoes; Jim Reinhardt of [Nature's Garlic Farm](#) in Talbot County for garlic; Jessie Harding of [Bartenfelder Farms](#) in Caroline County for onions; Russ Shlagel of [Shlagel Farms](#) in Charles County for eggs; Jack Brooks of [The J.M. Clayton Company](#) in Dorchester County for lump crab meat; and Aubrey Vincent of [Lindy's Seafood](#) in Dorchester County for lump crab meat.

- **Carne Asada Cheesesteak**, submitted by Kevin Cauthorne of [Myth and Moonshine Tavern](#) in Baltimore City with producer Jesse Albright of [Albright Farms](#) in Baltimore County for flank steak and red onion.
- **Duck Stuffed Pork Roulade with Duck Egg Potato Gnocchi in a Creamy BBQ Sauce, Fried Sage**, submitted by Jeff Fritz of Silver Wolf Private Assistance in Howard County with producer Lauren Taylor of [Liberty Delight Farms](#) in Baltimore County for duck eggs, pork loin, and pork bacon.
- **Enticing All Natural Steak & Mushroom Slider**, submitted by Joe and Deana Tice of [En-Tice-Ment Farm Raised Meats](#) in Anne Arundel County with producer Stacy Eckels of [Windermere Farms](#) in Anne Arundel County for specialty mushrooms. The chefs, Joe and Deana Tice of En-Tice-Ment Farm Raised Meats, also supplied London broil beef for the recipe.
- **Flank Steak Tacos**, submitted by Jordan Walker of [The Front Porch](#) in St. Mary's County with producers Wille Goddard of [WAG Meats](#) in St. Mary's County for flank steak and Michael Molina of [Far Cry Farms](#) in St. Mary's County for popcorn shoots.
- **Korean Pork Tacos with Mexican Street Corn**, submitted by student chefs Courtney Richardson-McMurray and Senan Groudo with culinary teacher Susan Callahan from the University of Maryland Eastern Shore at the Universities at Shady Grove in Montgomery County with producers Shane Hughes of [Liberty Delight Farms](#) in Baltimore County for shaved pork shoulder and Mark Mills of [Chocolates and Tomatoes Farm](#) in Montgomery County for corn, tomatoes, cabbage, onions, and cilantro.

DESSERTS

- **Corny Cake aka Eat your Vegetables Cake**, submitted by student chefs Christopher Young, Justice Thurston, Stephen Clark, Jordyn White, Sean Rohlf, and James Richburg with culinary teacher Muriel Homesack from [Crossland High School](#) in Prince George's County with producer Brad Miller of [Miller Farms](#) in Prince George's County for eggs and corn.
- **Mint Melon and Berries with Violas and Peach Shine Sabayon**, submitted by Christi Lathrop of [Jillian's Fare](#) in St. Mary's County with producers Walter and Betty Russell of [Russell Farms](#) in St. Mary's County for honeydew melon and blackberries; Priscilla Wentworth of [Anchored Roots Farm](#) in St. Mary's County for mountain mint and viola flowers; and Rachael Copsey of the [Southern Trail Distillery](#) in St. Mary's County for peach moonshine.
- **Peach Crumb Bars**, submitted by Government House Chefs Philip Hackerman, Buz Porciello, and Chris Fedrizzi with producer Tom Godfrey of [Godfrey's Farm](#) in Queen Anne's County for peaches; and Tony Brusco of [South Mountain Creamery](#) in Frederick County for butter.

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