

Governor Hogan's 2022 Buy Local Cookout

PRESS KIT

2022 GOVERNOR'S BUY LOCAL COOKOUT MENU

- Nashville Hot Catfish Tacos, submitted by Johntay Bedingfield of <u>La Food Marketa</u> in Baltimore with producer Richfield Farm of Carroll County
- Chesapeake Blue Catfish Ceviche with Shrimp, Peaches, Cilantro, Red Onions and Jalapeno, submitted by Chefs Angel and Martin Fajardo of <u>Botanas Fajardo</u> in Annapolis with producer Baugher's Orchards and Farm of Carroll County
- Crispy Blackened Catfish w/ Local Corn & Bacon Succotash, Chesapeake Jasmine Rice, Local Peach
 Chutney & Chipotle Aioli, submitted by Jonathan Hicks of the Cozy Cafe in Ellicott City with producers One
 Straw Farm of Baltimore County and Zahradka Farm of Baltimore County
- Savory Watermelon Gazpacho with Smoked Cheese, Local Tomato, Local Cucumber and Lime, submitted
 by Keema Johnson of <u>Keema Cooks</u> with producers Deep Cove Farm of Anne Arundel County and Schillinger's
 Farm of Queen Anne's County
- Chesapeake Blue & Bacon Rose Wraps, submitted by Katriel Menendez of the <u>Argentine Chef</u> with producer Pleasant Hill Produce of Frederick County
- Pescado A Lo Macho, submitted by Martha Quispe of the <u>Caliente Grill</u> in Annapolis with producer Good Luck Farm of Anne Arundel County
- Chicken Fried Deviled Eggs, submitted by Zack Trabbold of <u>The Local</u> in Fallston with producers Grandview
 Farm of Harford County, Family Farm of Harford County, Brad's Farm of Harford County, and Hummingbird Farms
 of Caroline County
- West Baltimore Peanut Stew, submitted by Greg Brown of <u>The Land of Kush</u> in Baltimore City
 with producers Strength To Love 2 of Baltimore City, The Greener Garden of Baltimore City, The Plantation of
 Baltimore City, and Whitelock Community Farm of Baltimore City
- Grilled Veggie Quesadilla with Avocado Crema and Farm Fresh Salsa, submitted by Aaron Dixon with producer Third Way Farm of Harford County
- Vintage Family Farms Tomato Dashi with Succotash and Slippery Dumplings, submitted by Gregory James
 of <u>The Inn at Perry Cabin</u> in St. Michaels with producer Vintage Family Farms of Caroline County and sweet corn
 from Caroline County
- **Summer Spaetzle**, submitted by William Low of <u>Rathskeller</u> in Elkridge with producer Myrtle Woods Farm of Howard County
- Southern Sweet Potato and Kale Soup, submitted by Que Richardson of <u>Creole Soul Restaurant</u> in Baltimore City with producers Black Bottom Farm Collective of Anne Arundel and County Richardson Farm of Baltimore County
- **Pupusas with Curtido and Aji Verde**, submitted by Catina Smith of <u>Just Call Me Chef</u> in Baltimore City with producers Liberty Delight Farm of Baltimore County and **McCarthy Farm of ????**

- Acorn Squash Ravioli, submitted by chefs Nicole and Brian Youse of <u>Crossroads Bistro</u> in Edgemere with producers Jones Family Farm of Harford County and Broom's Bloom of Harford County
- Vegan Carrot Hot Dogs with Chimichurri and Pickled Red Onions, submitted by Heather Smith of <u>Swill</u> in Baltimore City
- Peaches and Cream Tacos, submitted by Amber Croom of And 4 Dessert Confectionary in Baltimore City
- **Grilled Chicken** provided by Mountaire Farms
- Hot Dogs and Sliders provided by Hoffman's Meats and Roseda Black Angus Farm
- Fresh Maryland Oysters on the Half Shell provided by Orchard Point Oyster Co., Shell and Barrell. and True Chesapeake Oyster Co.
- Maryland Best Ice Cream Trail farm fresh ice cream provided by Broom's Bloom Dairy, Chesapeake Bay
 Farms, Inc., Keyes Creamery, Misty Meadow Farm Creamery, Prigel Family Creamery, Rocky Point Creamery,
 South Mountain Creamery, and Woodbourne Creamery at Rock Hill Orchard
- Fresh Watermelons provided by the Mar-Del Watermelon Association
- Beer, Wine and Spirit Samples provided by the <u>Brewers Association of Maryland</u>, <u>Maryland Distillers</u> Guild, Maryland Wineries Association
- Non Alcoholic Beverages and Water provided by Pepsi

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