



Summer is an exciting time for all who love fresh, Maryland-grown food. To celebrate all of the delicious bounty that our farmers and watermen bring to us from our land and water, I am designating July 18-26 as Buy Local Week 2009. During this week, First Lady Katie O'Malley and I challenge all Marylanders to eat at least one locally grown, produced or harvested item each day.

This week-long celebration is the time to remember how great-tasting fruits and vegetables are when they come to us fresh from the farm. Katie and I will be trying some new dishes from Maryland farmers and chefs during a cook out at Government House on July 16 to kick-off the Buy Local Week challenge. This recipe book shares those recipes and four dozen more from local chefs and farmers.

Buying locally is a key to ensuring a smart, green and growing future for Maryland families. It fosters a healthy environment by preserving our beautiful farms and reducing our carbon footprint associated with transporting food. It supports and strengthens Maryland economies by keeping money in our communities. Because local food requires less time to transport, it is more nutrient-rich when it reaches our plates. It is reassuring to know where our food comes from and how our farmers grow it.

Join me and my family in taking the Buy Local Challenge. Visit one of our 90-plus farmers' markets, ask for local products at the grocery story, and frequent restaurants that prepare foods from our farms. Once you meet our farmers and become familiar with their outstanding fruits, vegetables, meats and dairy products, we think that you'll want to eat local food throughout the year. Visit <a href="https://www.MarylandsBest.net">www.MarylandsBest.net</a> to find locally-grown products.

Governor



Maryland cattlemen Steve Isaacson of Sassafras River Beef (left) and Ned Sayre of Deer Creek Beef (right) join Governor Martin O'Malley at the Government House during the first-ever Buy Local Week Cookout in 2008.



Honest Tea: Iced Tea & Lemonade www. honesttea.com

**Maryland Wineries Association, Wine Tasting and Pairings** www.marylandwine.com

Kilby Cream: Ice Cream www.kilbycream.com

**Deer Creek Beef: Hamburgers** www.deercreekbeef.com

**Roseda Beef: Hamburgers and Hotdogs** www.rosedabeef.com

**Snikiddy Snacks: Puff Snack Packs** 

http://snikiddy.com

Waste Neutral Group, Inc.: Recycling and Composting Services

http://wasteneutralgroup.com

**Government House Staff: Event coordination and recipes** 

Lauren Friedrich, Governor's Summer Intern: Creation of Recipe Book



First Lady Katie O'Malley and Government House Chef Kathy Ferguson (left) prepare vegetables from the Government House garden, Photo: Tony Lewis, Jr.

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Recipe presented at the Buy Local Cookout

Wine Pairing

# Squash Blossoms with Ricotta and Sungold Tomato Oil



### **INGREDIENTS:**

1 dozen squash blossoms

½ cup fresh whole milk ricotta

2 tsp egg

1 scallion

Pinch grated fresh nutmeg

Kosher salt and coarse ground black pepper

2 tsp olive oil

½ cup Sungold tomato oil

### Sungold Tomato Oil

1 lb Sungold cherry tomatoes

½ cup olive oil

8 fresh basil leaves

1 tsp Kosher salt

Place all ingredients in a blender and chop well. Strain.

### **INSTRUCTIONS:**

- Remove stamen from squash blossom by gently opening the blossoms and twisting the stamen until it separates.
- 2. Mix ricotta, beaten egg, thinly sliced scallion, nutmeg and seasoning in bowl.
- 3. Using a small spoon or butter knife, stuff each blossom with 1  $\frac{1}{2}$  t of filling.
- 4. Place stuffed blossoms in heated pan with olive oil and sauté approximately 2 minutes, turn over with tongs, and 2 minutes on the other side.
- 5. Drain on paper towels slightly and then arrange on a plate, drizzled with Sungold tomato oil.

### **ABOUT THIS RECIPE:**

Chef – Craig Sewell: A Cook's Café (Anne Arundel County)

Producers - Sharon & David Lankford: Davon Crest Farm (Talbot County)

Producer – David Smith: Springfield Farms (Baltimore County)



TRY IT WITH: Basignani Winery; Chardonnay

### Stuffed Mushrooms

### **INGREDIENTS:**

2 lbs Sassafras River round Angus beef

16 Cecil County mushroom caps

1 lb Maryland lump crab meat

2 Maryland brown eggs

1/3 cup mayonnaise

Old Bay Seasoning, salt and pepper

½ lb of "Crabby Cheese"

½ cup Cecil County white wine

1 cup bread crumbs

½ stick butter

### **INSTRUCTIONS:**

- 1. Mix ground beef, eggs and bread crumbs evenly by hand (season lightly with salt & pepper)
- 2. Mix crab meat and mayonnaise evenly by hand (season lightly with old bay)
- 3. Cut off bottom of mushroom caps to stabilize.
- 4. Stuff mushroom caps with 2 oz. of meat mixture and top with 1 oz. of crab mixture.
- 5. Bake stuffed mushroom caps on cookie sheet in pre-heated oven at 350 degrees for 8-10 minutes.
- 6. Grate cheese.
- 7. Melt butter and add white wine.
- 8. Remove stuffed caps from oven and top with grated cheese and white wine butter sauce.
- 9. Serve warm and enjoy the goodness of Maryland's Upper Shore!

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### **ABOUT THIS RECIPE:**

Chef - Bruce Wetterau: The Kitty Knight House (Cecil County)

Producer – Steve Isaacson: Sassafras River Beef (Cecil County)

Producer – Alice Mason: Eve's Cheese (Kent County)

Producer – Brick House Farm (Cecil County)



TRY IT WITH: Dove Valley Vineyard & Winery; Vignoles

### Grílled Marvesta Shrímp and Black Rock Orchard Peach Skewers with Roasted Chílí and Fírefly Farms Goat Cheese

### **INGREDIENTS:**

2 large firm peaches

8 (16/20 ct) shrimp

1 large Poblano pepper

2 oz goat cheese

Juice of 1/2 lime

4 oz sour cream

Pinch salt and pepper

1 oz local honey

3 oz canola oil

1 tsp chopped garlic

1 tsp fresh thyme

4 bamboo skewers (4 inches long)

### **INSTRUCTIONS:**

- 1. Marinate the Marvesta Shrimp in the olive oil, garlic and thyme for two hours prior to grilling.
- 2. Cut the peaches in half and remove the pit. Cut each section in half.
- 3. Char the pepper on the grill until the skin blisters then place in a small mixing bowl. Cover the bowl tightly for 20 minutes. Remove pepper from bowl and peel the skin off. Remove the seeds and stem of pepper out and discard.
- 4. In a food processor place sour cream, salt and pepper, lime juice, pepper and goat cheese. Process until smooth and refrigerate for one hour.
- 5. Place the cleaned shrimp and peach sections onto the skewers by alternating them with two pieces of each per skewer. Brush lightly with canola oil and season with salt and pepper and place on hot grill.
- 6. Grill approximately 3 minutes on each side until shrimp become just cooked through.
- 7. Remove skewer from the grill and plate. Dress the skewer with the sour cream and top with a drizzle of the honey and serve.

#### ABOUT THIS RECIPE:

Chefs – John Shields, Brian Greene, Douglas Wetzel: Gertrude's at the Baltimore Museum of Art

Producer – Black Rock Orchard (Carroll County)

Producer – Marvesta Shrimp (Dorchester County)

Producer – Firefly Farms (Garrett County)



TRY IT WITH: Running Hare Vineyards; Cayuga White

### Seared Day Boat Scallops with Heirloom Lockbriar Farms Tomato Marmalade and Local Vidalia Onion and Sweet Corn "Velvet"

### INGREDIENTS:

10 Day Boat Scallops, adductors removed

2 cups large chopped heirloom tomatoes

1 sliced small Vidalia or Walla Walla onion

2 ears of sweet corn steamed and shocked in cold water to stop the cooking process

3 cups heavy cream

½ cup sugar

1/4 cup honey

1/4 cup apple cider vinegar

1 oz butter

2 oz canola oil

Salt and pepper to taste

### INSTRUCTIONS:

For the Tomato Marmalade:

- 1. Place the tomatoes, sugar, honey, apple cider vinegar, and a pinch of salt and pepper into a small sauce pan over medium heat.
- 2. Once the mixture comes to a boil, turn down the heat so that it simmers (bubbles nicely around the edge of the pan) and stir occasionally to prevent excessive browning. Cook for about an hour or until the tomatoes are fully cooked and the vinegar, honey, and sugar have reduced to a sticky/syrupy consistency.
- 3. Reserve at room temperature until time to serve.

For the Vidalia onion & sweet corn "Velvet":

(This is a simple cream sauce; don't be scared away by the "velvet" name used to describe its texture!)

- 1. Place a small sauté pan on medium high heat and melt the butter but do not brown it.
- 2. Add the sliced Vidalia onion and cook it until it has become opaque (slightly see-through) and tender.
- 3. Very carefully remove the corn from the cob with a knife and place it in the sauté pan with the onions. Make sure you use the back of the knife to scrape the remaining juices from the cob into the pan.
- 4. Add the cream and let it reduce until it coats the back of a spoon. The result will be a light and velvety cream sauce because it has thickened naturally and not with flour. Season with salt and pepper to taste.

### Assembly:

- 1. Place a sauté pan on high heat until it just starts to smoke a little bit then add the canola oil.
- 2. Dry the scallops with a paper towel and season them generously with salt and pepper on both sides. Place them in the sauté pan with the prettiest side down and reduce the heat to medium.
- 3. When you notice the scallops start browning around the bottom edges spin them about 180 degrees so that they brown evenly all over. When they are browned about a ¼ the way up the side flip them and turn the heat off.
- 4. Place two scallops on a small plate and spoon a little of the sauce on top. Make sure you get some corn and onions in there. Top the whole thing off with a teaspoon of tomato marmalade and serve.

### **ABOUT THIS RECIPE:**

Chef – Robbie Jester: Harbor House Restaurant (Kent County)
Producer – Wayne Lockwood: Lockbriar Farms (Kent County)



TRY IT WITH: Cassinelli Winery; 2008 Chardonnay

# Eve's Cheeses Smoked Cheddar Grít Cake and Hickory Lane Farms Herb Salad

### **INGREDIENTS:**

2 cups water

1 cup chicken stock

1 cup grits

1/2 cup Eve's Smoked Cheddar, grated

1/2 cup Hickory Lane Farms salad burnette

1/2 cup Hickory Lane Farms opal basil leaves

1/2 cup Hickory Lane Farms bronze fennel fronds

1/2 cup Hickory Lane Farms chervil leaves

### **INSTRUCTIONS:**

For the grit cakes:

- 1. Bring the water chicken stock to a boil.
- 2. Slowly add the grits while whisking and cook, stirring frequently, until tender.
- 3. Add the cheese, and season to your liking with salt and pepper.
- 4. Transfer to a baking dish and cool until set.
- 5. Once set, cut grit cakes to desired portions and pan fry.
- 6. Top with the fresh herbs tossed with salt, pepper and extra virgin olive oil.

### **ABOUT THIS RECIPE:**

Chefs – Eileen and Michael Jacobson (Kent County)

Producer – The Masons, Fawnwood Farms (Kent County)

Producer – Chris Everett, Hickory Lane Farm (Kent County)



TRY IT WITH: Cassinelli Vineyards and Winery Merlot

### "Taste of Mexico" Garden Salsa

### INGREDIENTS:

- 3 large beefsteak tomatoes, peeled and diced, save all seeds and juice in mixing bowl.
- 1 28oz can of peeled and diced tomatoes, with basil preferred.
- 1 large cucumber, cut ends, unpeeled and cut into small dice.
- 1 medium onion, peeled and small diced.
- 3 cobs fresh (white or yellow) corn on cob, shucked, corn cut off cob.
- 1 medium green pepper, seeded and small diced.
- 1 large clove fresh garlic, peeled and crushed, chopped finely.
- 1 Tbsp salt.
- 3 oz apple cider vinegar.
- ½ bunch fresh cilantro, washed completely, stemmed and rough chopped.
- 2 Tbsp chili powder.
- 2 oz lime juice concentrate can (use fresh if you prefer but with this it is not a lone taste, it's for the total flavor so the expense is not necessary)

### INSTRUCTIONS:

- 1. Prepare all above ingredients and combine in a large mixing bowl. It is best to prepare this recipe the day before and let sit in the refrigerator overnight to let the flavors combine and then taste before serving.
- 2. Re-season with salt if you think it needs it. It will taste like it will need salt if you taste it right after you prepare it.

Note: To peel tomatoes: Boil water. De-stem tomatoes and cut a little X in the bottom of the tomato. Place tomato in boiling water for 1 minute or until you notice skin peeling off. Remove tomato and place in a water and ice-filled bowl. Skin will peel off easily.

#### To make it hot:

- 4 tablespoons of chili powder
- 3 large jalapeno peppers.

Add 1 more tablespoon of chili powder.

- 1. Preheat oven to 450 degrees.
- 2. Place small oven-safe pan in oven while you preheat. Dip peppers in olive oil and carefully place dipped peppers in hot pan.
- 3. Rotate peppers in pan until medium roasted and soft. Remove pan from oven and turn off oven.
- 4. Get out a food processor and remove stem (not seeds) and place in processor and puree. Using rubber spatula, put puree into salsa.

Note: Smell of peppers might be rough on your nose, do not breath in puree or get oil from peppers on your fingers and then rub your nose, eyes, or lips. Wash hands quickly after doing all this so oils will be washed off.

### **ABOUT THIS RECIPE:**

Chef - Thomas Winter

Producer – Nora Crist: Elioak Farm (Howard County)

TRY IT WITH: Serpent Ridge Vineyard; Seyval Blanc

# Grilled Grape Leaves Stuffed with Goat Cheese, Pine Nuts and Rosemary



#### **INGREDIENTS:**

Approximately 20 fresh grape leaves from Black Ankle or another Maryland vineyard 1 cup chèvre from Maryland's Cherry Glen 2 cups cooked brown rice 1/2 tsp minced rosemary from a Maryland farm 1/3 cup toasted pine nuts Salt and pepper to taste About 2 to 3 tbsp olive oil, if desired (plus more for brushing)

### **INSTRUCTIONS:**

Bring a pot of water to boil. Add salt and the grape leaves one at a time. Turn off the water and let the grape leaves sit in the pot, covered, for 8 to 10 minutes. The best way to test if they are done is it to scoop out a leaf, tear off a corner, and test it. The leaf will be done when it is easy to chew. When the leaves are tender, drain them into a colander, and run cold water on top to cool them. Carefully remove the leaves one at a time from the colander and lay them out flat on a dry kitchen towel. Briefly press another towel on top of the grape leaves to dry them, then remove it and let the leaves air dry.

Meanwhile, make the filling. Mix together the goat cheese, rice, rosemary, and pine nuts. Taste and add salt and pepper. If the filling seems a bit dry, add a few splashes of olive oil and mix again.

Lay a grape leaf with the vein side up on a cutting board and remove the stem from below the leaf (do not remove the central vein of the leaf itself). Add about 1 tablespoon of the filling towards the bottom of the leaf. Fold up the bottom and the sides and then tuck down the top. Repeat this process until you have used all your leaves and filling. Brush both sides of each grape leaf with olive oil.

Heat the grill to medium-high heat. Arrange the stuffed grape leaves on the grill with the seam side down and cook until they are slightly charred, 2 to 3 minutes. Turn and cook on the other side. Serve whole or sliced diagonally in half.

#### Notes

- It is best to use grape leaves that are on the vines now, before they get too large and tough. And be sure to use leaves that are organic, or cut them before they have been sprayed. If you would like to make this recipe in advance, you can do everything but grill the grape leaves ahead of time. Pop them on the grill just before you are ready to serve them.
- For serving, these appetizers just need a serving plate. They are finger food. Ideally they would be grilled or warmed just before serving, but they could also be eaten at room temperature.
- They are excellent paired with Black Ankle's 2007 Bedlam or their 2006 Syrah.

#### **ABOUT THIS RECIPE:**

Chef – Margy O'Herron: www.hidethecheese.com (Montgomery County)

Producer – Cherry Glen Farm (Montgomery County)

Producer – Sarah O'Herron and Ed Boyce: Black Ankle Vineyards (Carroll County)



TRY IT WITH: Black Ankle Vineyards; 2007 Bedlam

# Fruit, Vegetable, Meat and Cheese Kabobs

### **INGREDIENTS:**

Chunks of feta cheese and Greek olives with fresh picked grape tomatoes

Chunks of tomato basil cheddar cheese with fresh cantaloupe

Chunks of Chesapeake Bay cheddar cheese with fresh peaches

Chunks of garlic Colby cheese with chorizonon

Chunks of vegetable Colby cheese with fresh garden grown cucumbers

Chunks of smoked cheddar cheese with fresh sweet cherries

Chunks of Cajun cheddar cheese with fresh garden grown summer squash and peppers

Chunks of Colby cheese with fresh nectarines,

Chunks of hot pepper Colby cheese with pears

Skewers (used to serve all above combinations on)

### **INSTRUCTIONS:**

- 1. Select 3 oz of cheese per person and 1 cup of selected vegetables, fruit or meat. Wash fruits and vegetables, cut and dice them. Dice cheese.
- 2. Arrange ingredients on skewers according to preference and place on serving dish or cheese board.
- 3. Squeeze lemon juice on fruit to prevent browning.
- 4. For variety in appearance, use melon ball when preparing cantaloupe.
- 5. Allow cheese to stand at room temperature at least 30 45 minutes before serving for full flavor to be enjoyed.
- 6. To enhance your presentations served with artisan's breads or specialty crackers.

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### **ABOUT THIS RECIPE:**

Chef – Natoma "Cookie" Vargason: Cookie's Cooking Company (Washington County)

Producer – Mary Creek: Palmyra Farm Cheese (Washington County)

Producer – I. Bruce Barr: Barr's Orchard (Washington County)



TRY IT WITH: Frederick Cellars; Rosé

### Rockfish and Goat Cheese Napoleon with Fresh Vegetables Garnished with a Green Apple Riesling Reduction Drizzle

### INGREDIENTS:

1 package Pepperidge Farm Pastry Dough (For Convenience Purposes)

1 bottle Solomons Island Green Apple Riesling

28 oz rockfish filet

5 sprigs fresh thyme

8 leaves fresh basil

Sea salt to taste

Pepper to taste

Roasted garlic oil

1 Tsp Old Bay Seasoning

1 Tsp Cajun Seasoning

(Serves Four)

### **INSTRUCTIONS:**

- 1. Start the reduction of the Solomons Island Winery Green Apple Riesling wine (one Bottle should yield 4-5 oz finished product).
- 2. For convenience purposes at home purchase Pepper Ridge Farm Pastry Dough.
- 3. Roll out puff pastry dough cut to size (typically biscuit sized rounds) Brush with roasted garlic olive oil, Old Bay and Cajun seasonings. Bake in 475 convection oven till golden brown and puffed.
- 4. Start with rockfish filet, 8 oz each serving. Cut rockfish a little smaller than the puff pastry. Rub rockfish with fresh thyme, basil, rock salt, pepper and place rockfish in 475 convection oven until cooked all the way through.
- 5. Roast assorted local vegetables same as rockfish season to taste.
- 6. On plate, center a piece of pastry, top with vegetable followed by another layer of pastry. Top with rockfish and drizzle with Green Apple Riesling Reduction, followed by final pastry layer. Garnish with roasted vegetables and drizzle Green Apple Riesling reduction again.

### **ABOUT THIS RECIPE:**

Chef – Rob Plant: Blue Wind Gourmet (St. Mary's County)

Chef – Ken Korando: Solomons Island Winery (Calvert County)

Producer – Solomons Island Winery (Calvert County)

Producer – Captain Pete Ide Charter Fishing (Calvert County)

Producer – Even' Star Organic Farm (St. Mary's County)



TRY IT WITH: Solomons Island Winery, Green Apple Riesling

### Crab Salad with Corn Relish



#### **INGREDIENTS:**

1/4 cup tomato, finely diced

3/4 shallot, finely diced

1 tbsp cilantro, minced

2 tbsp chives, finely diced

3 tbsp lemon juice

2 tbsp extra virgin olive oil

1 lb jumbo lump crab meat

24 cucumber, 1/8" thick long slices

4 ears yellow corn

4 ears purple corn

1 small red pepper, small dice

1/2 jalapeño, small dice

3 purple spring onion, cut thin bias

1/4 cup sherry vinegar

1/4 cup olive oil

Salt & pepper to taste

Micro greens to garnish

### **INSTRUCTIONS:**

#### Method:

- 1. Gently pick through the crab meat to discard any shells.
- 2. Fold in crabmeat, tomato, shallot, cilantro, chives, lemon juice, and extra virgin olive oil. Season with salt and pepper.
- 3. Cut corn kernels away from the ears.
- 4. Combine yellow and purple corn, red pepper, jalapeño, purple spring onions, sherry vinegar, and olive oil. Mix well and season with salt and pepper.

### Assembly:

- 1. Layout three cucumber slices and season with salt and pepper.
- 2. Place two ounces of crab salad on the edge of the cucumbers and roll to create a 3" cucumber roll with crab salad inside.
- 3. Place a generous amount of corn relish on a plate. Place the rolled salad on top. Garnish with Sauce Gazpacho around the base of the plate and micro greens on top of the cucumber roll.

#### Sauce Gazpacho

1 whole tomato, whole

1 tsp sherry vinegar

1 pinch cayenne pepper

1 dash lemon juice

Extra virgin olive oil as needed

Salt & pepper to taste

Core the tomato. Cut the tomato in half and then into wedges. Combine tomato, sherry vinegar, cayenne, lemon juice, and a little olive oil. Puree in a blender. Add extra virgin olive oil to create a smooth pureed consistency. Season with salt and pepper.

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#### **ABOUT THIS RECIPE:**

Chefs – Danial Pochron & Matthew Mason (owner): Mason's Restaurant (Talbot County)

Producers – Keith Nielsen & John Alexander Hochmuth III: Davon Crest II Farms (Talbot County)



TRY IT WITH: Bordeleau Vineyards & Winery; Pinot Grigio

### Tomato and Spinach Seasonal Squares

<u>Spinach Bread</u>: This is a wheat bread where we use unbleached Special flour from King Arthur. The liquid, moisture AND color comes from blanched fresh spinach. There is also garlic and a hint of nutmeg in this bread.

2 oz fresh yeast 2 tsp salt

2/3 cup water and 1-1/3 cup finely 5-6 cups bread flour chopped blanched spinach Pinch of nutmeg 2 oz olive oil 1 clove garlic

In a mixing bowl dissolve the yeast in the water. Add spinach. Add most of the flour (save approximately 1 cup). Work the dough for 10 minutes at medium speed. Add oil, salt, and nutmeg. Add more flour if needed. Work the dough for another 10 minutes. Add the garlic and work it into the dough. Let rest approximately 1 hour. Shape to loaves. Rest approximately 1 hour. Bake at 450 F for 10 minutes. Lower the temperature to 400 F and bake for another 25-35 minutes.

<u>Tomato Bread</u>: This is a wheat bread where we use unbleached Special flour from King Arthur. The liquid, moisture AND color comes from crushed tomatoes. There is also garlic and thyme in this bread.

2 oz fresh yeast 5-6 cups bread flour

2 cups peeled and chopped tomatoes 2 tsp thyme 2 oz olive oil 2 cloves garlic

2 tsp salt

In a mixing bowl dissolve the yeast in the tomatoes. Add most of the flour (save approximately 1 cup). Work the dough for 10 minutes at medium speed. Add oil, salt, and thyme. Add more flour if needed. Work the dough for another 10 minutes. Add the garlic and work it into the dough. Let rest approximately 1 hour. Shape to loaves. Rest approximately 1 hour. Bake at 450 F for 10 minutes. Lower the temperature to 400 F and bake for another 25-35 minutes.

#### Cucumber Salad:

8 oz cream cheese

1 stick butter

2 cucumbers, unpeeled add coarsely shredded

2-3 tbsp fresh herbs from the garden (rosemary, thyme, marjoram, etc)

1-2 cloves garlic, grated

zest from 1/2 lemon (app. 1/2 tsp)

freshly ground black pepper to taste (approx. ¼ tsp)

salt to taste (approx. 1/2 tsp)

Soften butter and cream cheese. Add herbs, salt, pepper, zest, garlic and blend. Let stand in refrigerator while the cucumbers drain. For the cucumbers, shred cucumbers (not too fine though - you want some crispiness left), sprinkle some salt over, mix and drain several hours in the refrigerator, if very wet press out most of the liquid. Mix cheese-butter mix with cucumbers, correct the seasoning. Slice the loaves. Assemble just before serving.

One slice tomato bread, spread the cucumber salad and top with a slice of spinach bread. Cut in desired shape.

### **ABOUT THIS RECIPE:**

Chef — Eva Jaatmaa: Trail Garden Baked Goods (Frederick County)
Producer — Scenic View Orchards (Frederick County)



TRY IT WITH: Cove Point Winery & Vineyard; Vignoles

# Freshly Shucked Oysters on the Half Shell with Assorted Toppings and Sauces



### **Cold Sauces**

Heirloom Tomato Salsa

2 cups assorted heirloom tomatoes

½ cup chopped red onions

½ cup cilantro leaves

1/4 cup minced jalapeños

Dash of Tabasco

Lime juice

Salt and pepper to taste

Mix all ingredients refrigerate for an hour

Fresh Cocktail Sauce

2 cups chopped tomatoes

2 tbsp prepared horseradish

1 tsp Tabasco

1 tsp Worcestershire Sauce

2 tbsp lemon juice

Salt & pepper to taste

Mix all ingredients refrigerate for an hour.

### **Warm Toppings**

### Grilled Zucchini Yellow Squash and Parmesan

1 cup diced grilled zucchini

1 cup diced yellow squash

1 tbsp minced roasted garlic

½ cup chopped basil leaves

1 cup grated parmesan

½ cup bread crumbs

Salt and Pepper to taste

Roast garlic with olive oil wrapped in foil until softened. Slice squash toss with some olive oil salt and pepper and grill until marked but still crisp. Let cool and dice. Mix in remaining ingredients. Top freshly shucked oysters and grill covered until heated through.

### Corn, Crab and Bacon Oyster Topping

20 freshly shucked Choptank Sweets

5 strips of Applewood Smoked Bacon

½ cup red pepper minced

½ cup minced green pepper

1/4 cup minced Shallots

2 cup fresh corn kernels

½ lb. back fin crab meat

½ small cucumber peeled and diced

½ cup grated Gruyère

½ cup white wine

Salt and pepper to taste

Cook bacon until crisp remove and reserve. Pour off all but 3 tbs of fat. Sauté shallots and peppers until soften but not brown. Deglaze with wine. Add crab meat crumbled bacon and cucumber. Adjust seasoning. Place atop freshly shucked Choptank Sweets. Sprinkle with cheese. Heat through over hot coals covered. Serves 4 as a first course.

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#### **ABOUT THIS RECIPE:**

Chef – David McCallum: Tilghman Island Inn (Talbot County)
Producer – Kevin McClarren: Marinetics, Inc. (Dorchester county)

Producer – Dogwood Farm (Prince George's County)

TRY IT WITH: Cygnus Wine Cellars; Catawba Cuvée Extra Dry Rose

### Garden Lettuce Wrap

### **INGREDIENTS:**

Choose from one of the following:

Green onions

Zucchini

Yellow Squash

Radishes

**Peppers** 

Cucumbers

Make a vinaigrette of:

1 part sherry vinegar

2 parts extra virgin olive oil

Garden herbs of your choice

Salt & pepper

### **INSTRUCTIONS:**

Marinate the vegetables in the vinaigrette for 20 minutes and drain Wrap on a large garden lettuce leaf and enjoy.

### **ABOUT THIS RECIPE:**

Dish from the Government House garden



TRY IT WITH: Perigeaux Vineyards & Winery; 2006 Chardonnay

### Tomato & Chèvre with Basil Balsamic Vinaigrette & Truffle Infused Oil

### **INGREDIENTS:**

1 each medium-sized tomatoes Green Zebra, Yellow Taxi and Bright Red Moskvich.

4 oz creamy style chèvre cheese (Do not use herbed chèvre. The herb flavors will conflict with the truffle infused oil.)

1 teaspoon of truffle oil.

### **INSTRUCTIONS:**

- 1. Slice tomatoes thickly so to have three slices of tomato per serving.
- 2. Crumble about 1 oz per serving of the chèvre cheese over the tomatoes
- 3. Drizzle lightly the balsamic vinaigrette over the tomatoes.
- 4. Drizzle a small portion of the truffle oil over the chévre cheese.
- 5. Garnish with basil leaves.

### **Balsamic Vinaigrette**

1 tbsp finely chopped fresh basil (retain several leafs for garnish)

1/4 cup balsamic vinegar

3/4 cup extra virgin olive oil

½ tsp salt

½ tsp freshly ground pepper

2 tsp dark brown sugar (this is optional)

Combine ingredients and mix thoroughly.

### ABOUT THIS RECIPE:

Chef – Rob Plant: Blue Wind Gourmet (St. Mary's County)

Chef – Ken Korando: Solomons Island Winery (Calvert County)

Producer – Luke and Alison Howard: Homestead Farms (Kent County)

Producer – Even' Star Organic Farm (St. Mary's County)

Producer – Firefly Farms (Garrett County)



TRY IT WITH: Solomon's Island Winery; Rose of Merlot

# Seared Buffalo Strips Over Field Greens, A Caramelized Onion and Bleu Cheese with Vinaigrette Made from a Reduction of Solomons Island Mendana

### INGREDIENTS:

12 oz Buffalo Tip Roast

4 tbsp roasted garlic olive oil

4 tbsp Solomons Island Mendana red wine

1/4 tsp salt

1/4 tsp pepper

1 tsp rosemary

2 tsp powdered mustard

4 cups field greens

8 oz Mountain Top Blue Cheeses

2 Vidalia onions

4 sprigs of fresh thyme

### **INSTRUCTIONS:**

- Marinade Buffalo roast 4 oz per person in roasted garlic olive oil, red wine, salt, pepper, ground rosemary and powdered mustard. (Reserve marinade for dressing for field greens).
- Wash and drain the field greens
- 3. Crumble blue cheese Removing rind 2 oz per person Slice up peeled onion and remove core 1/2 onion per person
- 4. Roast onion with olive oil at 350 F in oven until caramelized turning every 15 minutes then chill
- 5. Slice the Buffalo in to julienne strips
- 6. Plate the greens after tossing them with the dressing
- 7. In a very hot sauté pan sear the buffalo quickly till fully cooked (~ 3mins as long as you don't overload the pan)
- 8. Top with the roasted onions and crumbled blue cheese. Garnish with a sprig of fresh thyme.

### ABOUT THIS RECIPE:

Chef – Rob Plant: Blue Wind Gourmet (St. Mary's County)

Chef – Ken Korando: Solomons Island Winery (Calvert County)

Producer – Solomons Island Winery (Calvert County)

Producer – Land O' Lakes Farm (St. Mary's County)

Producer – Richardson Farms (Baltimore County)

Producer – Firefly Farms (Garrett County)



TRY IT WITH: Solomons Island Winery; Mendana

### Grilled Corn with Hoisin-Orange Butter

### **INGREDIENTS:**

½ lb softened, but not melted, butter

4 tbsp Hoisin sauce

4 tbsp orange zest

3 tsp chili garlic sauce

6 ears Maryland grown corn from Arnold Farms

Fresh cilantro for garnish

### **INSTRUCTIONS:**

1. Light the grill and adjust to medium-high heat.

- 2. Mix the butter, Hoisin sauce, orange zest and chili garlic sauce in a small bowl to blend, season with salt and pepper.
- 3. Grill corn until it begins to soften, turning occasionally, for about 5 minutes. Then brush corn with butter mixture and continue to grill until the corn is tender about 5 minute longer, brushing intermittently with butter mixture.
- 4. Transfer to a serving platter, brush one a bit more butter mixture, and sprinkle with cilantro to garnish.

### **ABOUT THIS RECIPE:**

Chef – Alan Morgan: Chef and Prepared Foods Team Leader for Whole Foods Producer – Arnold Farms (Kent County)
Credit—August 2008, Bon Appetit magazine



TRY IT WITH: Loew Vineyards; Two Consenting Grapes

### Locally Grown Potato Salad



### **INGREDIENTS:**

2 lbs. Priapi Gardens baby potatoes

1/4 cup chiffonade Priapi Gardens basil

1/2 cup chopped Priapi Gardens green onion

1/4 cup of Cedar Run Farms bacon, cooked and chopped

1/2 cup brunoise celery

1 1/2 cup homemade mayo

- 1. Depending on the size and shape of the potatoes they should be cut into uniformly sized halves or quarters.
- 2. Place in cold water and bring to a boil.
- 3. Cook until tender, drain and cool.

### For the Mayo:

2 whole Cedar Run Farms eggs

1/2 tsp salt

1 tsp Dijon mustard

1 cup olive oil

Juice of one lemon

White pepper to taste

- 1. Place all of the ingredients into a food processor, except the oil and pepper.
- 2. Blend together and slowly add the oil until it thickens and emulsifies.
- 3. Add fresh cracked white pepper to taste, and chill.

### ASSEMBLY:

Once the potatoes are cool, combine all ingredients, salt and pepper to taste. We find that it is best to prepare a day ahead of time to let the flavors blend. Check seasoning before serving.

### **ABOUT THIS RECIPE:**

Chefs – Eileen and Michael Jacobson (Kent County)

Producer – Vic and Mary Priapi: Priapi Gardens (Cecil County)
Producer – Lew Dodd: Cedar Run Farm (Queen Anne's County)



TRY IT WITH: Deep Creek Cellars; Glade Run Rosé

# Fire Roasted Corn and Tomato Salad with Baby Lump Crab Cakes

#### **INGREDIENTS**

Juice of three limes

2 tsp ground cumin

1 tsp mild chili powder

3/4 Cup olive oil and 1/4 cup more set aside to brush the corn

3/4 tsp Coarse sea salt

½ tsp Fresh ground pepper

8 large ears of local sweet corn husked

3 cups cherry tomatoes stems removed and halved

½ cup diced red onion

½ cup fresh chopped cilantro

1/4 lb of cubed feta. 1/2 inch by 1/2 inch cuts.

2 tsp toasted cumin seeds

Mache'

### **INSTRUCTIONS**

- 1. Combine the first five items into a blender.
- 2. Slowly adding the <sup>3</sup>/<sub>4</sub> cups of olive oil with the blender set at hi speed (to create an emulsion).
- 3. Brush the corn with the additional ¼ cup of oil; add salt and pepper to taste.
- 4. Bring a grill or flat-top up to medium heat and roast the corn until lightly charred.
- 5. Set corn aside to cool; when cooled, remove from the cob.
- 6. In a large bowl combine all ingredients and set in refrigerator to cool.
- 7. Place ½ plug Mache center plate; scoop 4 ounces of corn salad & place atop the Mache.
- 8. Pair with 2 2oz Baby Lump Crab Cakes (Crab Cakes Proprietary Main Street Recipe).

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### **ABOUT THIS RECIPE:**

Recipe by — Executive Chef John A. Smith: Main Street Catering & Brasserie (Prince George's County) Chef – John Smith, Drew Elias and Mary O'Neill (Kitchen Assistant): Main Street Catering & Brasserie Produce for this recipe will be supplied by Whole Foods Produce, a local provider



TRY IT WITH: Fridays Creek Winery; 2007 Seyval Blanc

### Herbal Salet with Edible Flowers

### **INGREDIENTS:**

16 oz mixed salad greens

1 lb cubed fresh mozzarella

1 cup of the following fresh herbs mixed

together:

lovage

French tarragon

fennel

garlic chives

onion chives

basil

mother of thyme

lemon thyme

Greek oregano

parsley

1 cup of the following flower blossoms

mixed together:

red & orange nasturtiums

blue borage blossoms

old-fashioned rose petals

pink thyme blossoms

blue corn flowers

johnny jump ups

pansies

red bee balm

### **Vinaigrette**

1 cup olive oil

1 clove garlic

1/3 cup parmesan cheese

1 tsp anise seed ground

1/2cup red wine vinegar

1/4 cup fresh basil chopped

1/2 tsp pepper

1/4 tsp salt

### **INSTRUCTIONS:**

Prepare the dressing in a food processor.

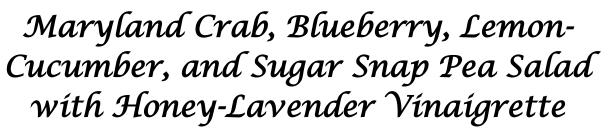
Mix the herbs in with the salad greens, put the edible flowers on top, and pour the dressing on.

### **ABOUT THIS RECIPE:**

Chef and Producer – Maria Price: Willow Oak Flower & Herb Farm (Anne Arundel County)



TRY IT WITH: Orchid Cellar; Monk Mead





### **INGREDIENTS:**

1 lb Maryland crab meat preferably jumbo lump

1/4 lb local blueberries

3 lemon cucumbers or 2 regular cucumbers large diced

1 cup sugar snap peas

1 oz lavender seeds

1/3 cup apple cider vinegar

3 tsp honey

1 1/4 cups vegetable oil

Salt and pepper to taste

### **INSTRUCTIONS:**

### For the Peas:

- 1. Place a pot of water on high heat. Salt the water so that it is salty like the sea. Don't worry only a minuscule amount will actually flavor the vegetables. Have a bowl with ice water handy to shock the vegetables once they are cooked.
- Once the water is at a rolling boil add the peas and cook for approximately a minute and a half or until bright green and just barely cooked. (This is a salad so we want it to retain some crispness.) Pull the peas out of the pot with tongs and place into the ice water until cool. Remove and dry with a towel
- 3. Reserve in the refrigerator until ready to serve

### For the Lavender Vinegar:

1. Place the lavender seeds and vinegar in a small saucepan and bring to a boil. Once it boils turn off the heat and allow the seeds to steep in the vinegar for one hour. Strain to remove the seeds and refrigerate until cool.

### For the Honey Lavender Vinaigrette:

- 1. Place your newly made lavender vinegar in a blender with the honey and turn on low.
- 2. Slowly stream in the vegetable oil until all is well-combined and season with salt and pepper. At this point the dressing may be a little tart so add some more local honey at your discretion.

### Assembly:

- 1. Place all the blueberries, peas, and cucumber in a mixing bowl.
- 2. Add just enough dressing to coat the vegetables and then add the crab meat.
- Gently fold the crab meat into the salad being careful not to break it and then served on chilled plates to your guests.

### ABOUT THIS RECIPE:

Chef – Robbie Jester: Harbor House Restaurant (Kent County) Producer – Wayne Lockwood: Lockbriar Farms (Kent County)



TRY IT WITH: St. Michael's Winery; Island Belle

# Goat Cheese and Sweet Potato Risotto with Vanilla Honey

### **INGREDIENTS:**

1 cup small sliced yellow onion (local)

2 cup medium diced sweet potato

1 tsp garlic, minced (local)

1 lb Arborio rice

1 gallon chicken broth

½ cup olive oil

1 tsp cinnamon

1/4 cup NakedBee Vanilla Honey (local)

1 cup Sugarloaf Mountain goat cheese (local)

1 cup Sugarloaf Mountain Vineyard Pinot Grigio (local)

1 vanilla bean, split

Salt and pepper to taste

### **INSTRUCTIONS:**

- 1. In large sauté pan, sauté diced sweet potato & onion in olive oil until soft and caramelized.
- 2. Add garlic, vanilla bean and cinnamon, sauté 2 additional minutes.
- 3. Add Arborio rice and stir to coat evenly.
- 4. Deglaze with wine, and begin adding chicken broth. Add broth gradually and stir constantly.
- 5. When nearing completion, fold in goat cheese and mix thoroughly. Finish with Vanilla Honey and serve.

### **ABOUT THIS RECIPE:**

Chef – Chris Vocci: Baltimore Country Club (Baltimore County)
Producer – Andrea Langworthy: The Naked Bee (Frederick County)



TRY IT WITH: Sugarloaf Mountain Vineyard; Pinot Grigio

### Shore Gourmet Salad

### **INGREDIENTS:**

- 5 oz mixed greens
- 1 oz Chapel Aged Cheddar, shaved
- 3 oz bison sirloin, sliced thin
- 2 oz blueberries, fresh
- 2 oz fraises des bois strawberries, fresh
- 1 oz Pecan Yummies
- 3 oz beach plums vinaigrette
- Sprig fresh thyme for garnish
- 6 oz Chesapeake Bay Old Style Sauce Co. ~Meat Sauce & Marinade

### Beach Plums Vinaigrette

8 oz beach plums jam

1/4 cup white wine vinegar

1/4 cup olive oil

1 oz thyme, freshly chopped

1 oz shallots, chopped thinly (rinse thoroughly)

In a mixing bowl add jam, vinegar, oil, shallots and thyme and whip until blended.

### INSTRUCTIONS:

Marinate bison meat in the meat sauce & marinade for 20 minutes place on pre-heated grill and cook to medium rare (internal temperature of 130° take into consideration cooking time after removed from heat). While steak is cooking place pre-washed mixed greens on a 9oz chilled dinner plate. Distribute evenly on mixed greens, shaved aged cheddar, fresh pre-washed blueberries, fresh pre-washed strawberries, Pecan Yummies. When steak is completed allow to stand for 5 minutes slice thinly and fan on top of salad. Serve with side of dressing. Serves one person- make individual plates for the number of people you are serving.

### **ABOUT THIS RECIPE:**

Chef – David Murray: Chesapeake Culinary Center/ Shore Gourmet (Caroline County)

Producer – Dave & Sharon Lankford: Davon Crest II Farm (Talbot County)

Producer – Eric & Holly Foster and their 4 children: Chapel's Country Creamery (Talbot County)

Producer – Drs. Richard & Wenfei Uva: Seaberry Farm (Caroline County)

Producer - Peter & Cathy Herrman: First Fruits Orchard (Caroline County)

Producer – Amy Yule: Pecan Yummies (Talbot County)

Producer – Bill & Shirley Edwards: S. B. Farms Bison Ranch (Dorchester County)

Producer – Rich Reiher: Chesapeake Bay Old Style Sauce Co. (Caroline County)



TRY IT WITH: Basignani Winery 2006 Seyval Blanc

### Crab Feast Sauté

### **INGREDIENTS:**

6 ears corn, husked and cooked

16 oz crab meat, picked free of shells

1/4 lb or 1 stick butter, salted

2 tbsp or to taste McCormick's Old Bay Seasoning

### **INSTRUCTIONS:**

Cut corn from cob. Heat skillet with butter once melted add corn and sauté for 2-3 minutes, then add crab meat and Old Bay Seasoning sauté until heated. Serve in a soup or salad bowl.

Serves 4-6 people

### **ABOUT THIS RECIPE:**

Recipe by — Chesapeake Culinary Center/ Shore Gourmet Denton Market (Caroline County)

Producer — Bill Brooks: J.M. Clayton Seafood Company (Dorchester County)

Producer — Steve & Julie Harris: Harris Farms (Caroline County)



TRY IT WITH: Deep Creek Cellars; Glade Run Rosé

### Grilled Calamari Salad

### **INGREDIENTS:**

1 lb calamari tubes

½ red pepper, small dice

1 lg red onion

2 lg beefsteak tomatoes
4 ea scallions, sliced
4 tbs cilantro, rough chop
1 French baguette
salt & pepper to taste
olive oil – for grilling

### Dressing:

1c red wine vinegar

1c olive oil 2 tbs. honey

2 tbs. chipotle puree

Salt & pepper to taste

### **INSTRUCTIONS:**

- 1. Preheat grill.
- 2. Brush the calamari with olive oil, salt & pepper and grill about 1 ½ minutes on each side. Do not overcook. Cook just until calamari becomes opaque or it will be chewy. Set aside.
- 3. Brush with olive oil, salt & pepper and grill the following red onion, tomatoes, and French bread. Once they have cooled, slice the calamari into rings, dice the red onion and tomatoes.
- 4. Cut the French bread into cubes and set aside.
- 5. Combine all the ingredients except French bread in a large bowl.
- 6. Make dressing by combining all ingredients in a blender until thoroughly mixed.
- 7. Toss dressing over salad.
- 8. Place French bread on platter and place chilled calamari salad over the bread just before serving. Garnish with additional scallions. Serve chilled.

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### **ABOUT THIS RECIPE:**

**Government House Contribution** 



TRY IT WITH: Loew Vineyards; Serendipity

### Vegetarian Black Bean Cakes

### **INGREDIENTS:**

2 cans black beans (14 1/2 oz. ea.), drained

8 green onions, sliced

½ small red onion, diced

1 tbsp garlic, minced

2 tsp cumin

1 tsp salt

3/4 tsp pepper

2 cups raw sweet potato, grated

1 egg, slightly beaten

½ cup bread crumbs

### **INSTRUCTIONS:**

- 1. Preheat oven to 350°
- Grease a baking sheet & set aside
- 3. In a medium bowl, using a fork mash the black beans and set aside.
- 4. Sauté in about 1 tbsp olive oil the green onions, red onions, garlic. Add cumin, salt & pepper; continue to sauté until cooked.
- 5. Combine with black beans & sweet potato until thoroughly mixed.
- 6. Add egg and bread crumbs and mix thoroughly.
- 7. With your hands, form each cake into about 2 ½" diameter. Place on baking sheet.
- 8. Bake for approximately 25 min. total. Be sure to flip each cake over halfway through baking.

Yields: Approximately 9 − 2 ½" cakes

**ABOUT THIS RECIPE:** 

O'Malley Family Favorite

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TRY IT WITH: Fridays Creek Winery; 2006 Chambourcin

### Crabmeat & Vegetable Pot Pie in a Sweet Potato Crust

#### **INGREDIENTS:**

- 4 medium sweet potatoes
- 2 tbsp flour
- 1.5 quarts vegetable stock
- 3 lbs mixed local vegetables (potatoes, corn, green beans, peas, carrots, red peppers and squash)
- 2 lbs handpicked Chesapeake Bay lump crab meat
- 1 tsp thyme
- Salt to taste

Pepper to taste

Wash sweet potatoes and cut out any spots and remove eyes. Boil till soft and drain well, at least 1 hour. Mash. Add flour till the consistency of a pie crust. Cut into circles that will fit in the bottom of a bowl and covering the sides. Bake circles until slightly crisp. Take vegetable stock (recipe below) and thicken 1.5 quart of stock. The thickening agent will be roasted local vegetables 3 pounds ground up in a culinary mill. Add fresh thyme, salt, pepper when roasting the vegetables. 2 pounds of fresh crab meat to thicken stock be sure to heat until 180 degrees. Place pie crust circle in bottom of bowl. Ladle stock and crabmeat on top of the crust. Place top crust on and serve.

### Vegetable Stock Recipe

1 gallon cold water

1 medium onion, peeled and chopped

1 medium leek (white and green parts), rinsed and chopped

1 medium rib celery, chopped

1 medium carrot, peeled and chopped

½ medium turnip, chopped

½ small tomato, chopped

3 cloves garlic, peeled and crushed

2 tbsp vegetable oil

### For Sachet

1 bay leaf

½ tsp dried thyme

3-4 fresh parsley stems

3-4 whole black peppercorns

whole glove garlic

Make a sachet d'epices by tying the thyme, peppercorns, clove, parsley stems and bay leaf into a piece of cheesecloth. In a heavy-bottomed stock pot or soup pot, heat the oil over medium heat. Lower the heat, add all the vegetables and sweat, with the lid on, for about 5 minutes or until the onions are softened and slightly translucent. Don't brown the vegetables, though. Add the water and the sachet, bring to a boil, then lower to a simmer. Simmer for 30-45 minutes. Strain, cool and refrigerate. Makes 1 gallon of stock.

### **ABOUT THIS RECIPE:**

Chef – Rob Plant: Blue Wind Gourmet (St. Mary's County)

Chef – Ken Korando: Solomons Island Winery (Calvert County)

Producer – Even' Star Organic Farm (St. Mary's County)



TRY IT WITH: Woodhall Wine Cellars; Gunpowder Falls White

### Taco Frittata

### **INGREDIENTS:**

10 eggs from a Maryland farm

3 scallions, chopped, from a Maryland farm

1 cup shredded Talbot Reserve from Maryland's Chapel Country Creamery

1 tsp cumin

1/4 tsp chili powder

1 15-ounce can black beans, drained and rinsed

1 tsp salt

1 cup crushed tortilla chips

1 tbsp olive oil

1 tomato, sliced into rounds, from a Maryland farm

### **INSTRUCTIONS:**

Preheat the oven to 350 degrees. In a large bowl, scramble the eggs and add all of the remaining ingredients except the olive oil and tomatoes. In a large oven-proof frying pan, heat the oil over medium heat until it is quite hot and swirl it around to coat the pan. Add the egg mixture all at once. Let the egg cook on the stovetop for about 10 minutes, until the egg starts to set around the edge of the pan. Gently add the tomato slices to the top of the frittata.

Carefully transfer the pan to the oven and bake it until the frittata is firm, about 20 minutes. Remove the pan, let cool, and carefully slide the frittata onto a plate for serving. Be very careful with the handle of the pan which will remain quite hot for some time. The frittata can be served hot or at room temperature.

This frittata would be best served on a plate and eaten with a fork. It can be served either warm or at room temperature.

### **ABOUT THIS RECIPE:**

Chef – Margy O'Herron: <a href="https://www.hidethecheese.com">www.hidethecheese.com</a> (Montgomery County)

Producer – Sarah O'Herron and Ed Boyce: Black Ankle Vineyards (Carroll County)

Producer – Chapel's Country Creamery (Talbot County)

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TRY IT WITH: Black Ankle Vineyards; 2006 Passeggiata

# Washington County Cabrito\* Sliders 🖈 with Goat Gouda and Eggplant Spread

### Eggplant Spread - Yields 4 Cups

2 medium eggplants, about 1 lb each

½ cup olive oil

½ cup minced onions

1 medium heirloom tomato, peeled, seeded and chopped

3 tbsp fresh lemon juice

8 – 10 pitted black Kalamata oil – cured olives and chop

3 tbsp chopped flat-leaf parsley

Preheat oven to 450. Prick eggplants in a few places and place in shallow baking pan lined with aluminum foil. Bake about 40 minutes or until soft. Cool. Remove stems, and peel eggplants, scraping any flesh from skin. Remove excess seed, discard skin and chop eggplant. Add chopped tomato and olives. Season with lemon juice, salt, pepper and parsley. Mix thoroughly. Refrigerate, preferably overnight. Can also be served as appetizer with crusty bread or cracker.

### Slider Mixture – 6 Servings

1 lb ground chevon

1 lb chorizo

½ tsp fresh ground black pepper

½ tsp fresh ground sea salt

½ cup olive oil

12 slices of goat cheese gouda

12 buns (3 inch split in half, lightly toasted)

3 tbsp butter (optional)

Prepare grill (Goat meat will lose moisture and can toughen quickly due to low fat content if it is exposed to high heat.) Grill 5 – 8 inches from source of heat. Mix meat thoroughly – handle lightly, overworking the meat will make it tough. Roll into 12 small balls. Mash down the balled ground meat with a heavy spatula or bacon weight to form patties approximately 3 inch wide and about 3/8 thick. Brush patties with olive oil and season with fresh ground salt and pepper or insert thumb print and add ¼ tsp of butter, cover and season with salt and pepper. Cook about two minutes per side. Place cheese on burger for 1 minute to melt. Serve on toasted roll and garnish with eggplant spread.

\*Cabrito is meat from young, milk fed goats between 4 and 8 weeks of age. The meat is tender, juicy, very lean and tasty at this age.

#### **ABOUT THIS RECIPE:**

Contact person: Leslie Hendrickson: Agriculture Marketing Specialist (Washington County) Chef – Natoma "Cookie" Vargason: Cookie's Cooking Company (Washington County)

Producer – Mrs. Burkholder: Burkholder's Baked Goods (Washington County)

Producer – Julie Stinar: Evensong Farm (Washington County)

Producer – Alice Orzechowski: Caprikorn Farms (Washington County)
Producer – Jeanne Dietz-Band: Many Rocks Farm (Washington County)



TRY IT WITH: Thanksgiving Farm; Meritage

# Maryland's Best Bison Burger

## **INGREDIENTS:**

1 lb ground bison

1/4 cup clear Karo syrup

2 tsp salt

2 tsp pepper

1 small red onion - diced

4 strips of peppered bacon

½ lb Monterrey Jack cheese slices

1 large tomato - sliced

Romaine lettuce

4 Kaiser rolls

spicy mayonnaise - recipe follows

## **INSTRUCTIONS:**

In a large bowl, mix bison, Karo syrup, salt and pepper. Let chill. Cook bacon until almost crisp. Remove from pan and set aside to cool. In same pan, cook diced onion in bacon grease until translucent. Let cool. Chop bacon. Combine bacon and onions with bison mixture and form into 8 patties approximately  $\frac{1}{2}$  inch thick.

Fold corners of 4 cheese slices towards their centers and place 1 each in the center of 4 patties. Place the remaining 4 patties on top of these to make 4 large patties with cheese in the center. Shape patties as necessary.

Using a charcoal grill, grill patties to medium doneness over flame (about 5 minutes each side). Serve burgers on Kaiser rolls garnished with the sliced tomato, romaine lettuce, remaining cheese slices, and Spicy Mayonnaise.

# Spicy Mayonnaise:

1/4 cup mayonnaise

1 ½ tbsp Texas Pete hot sauce

Blend together mayonnaise and hot sauce. Chill until ready to serve.

## ABOUT THIS RECIPE:

Chef – Chuck Graves (Anne Arundel County)

Producer – Bill and Shirley Edwards: S.B. Farms, Inc. (Dorchester county)

TRY IT WITH: Mark Cascia Vineyards; Nebbiolo

# Grílled Stríp Steak Served with Lockbriar Farms Scallion, Corn, Horseradish Fingerling Potato Salad and Black Pepper Raspberry Agrodulce Sauce

#### INGREDIENTS:

4-7oz. strip steak (preferably local grass-fed beef)

1 bunch scallions (thinly sliced on a bias)

3 ears corn steamed and cut off the cob

1 lb local fingerling potatoes

½ cup mayo

1/4 cup sour cream

1/4 cup horseradish

1 tsp lemon juice (fresh squeezed if possible)

1 pt Lockbriar Farms red or yellow raspberries

3 tsp shallots finely chopped

1/4 cup Canola oil

1 cup apple cider vinegar

2 oz sugar

3 tsp Water

sugar, salt, and pepper (fresh cracked for this recipe)

to taste

#### **INSTRUCTIONS:**

#### For the Fingerling Potato Salad:

- 1. Place the fingerling potatoes in a pot of cold water big enough so that the water covers the potatoes completely. Place the pot on a burner at high heat.
- 2. Salt the water heavily and let it come to a boil. Once the water comes to a boil let them boil for three minutes and then remove from the heat.
- 3. Allow the water to cool down for about 15 minutes and then remove by pouring the potatoes into a colander.
- 4. While still warm use a fork or large spoon to break the potatoes into pieces small enough to be eaten in one bite. Place the mayo, sour cream, horseradish, and lemon juice in a bowl large enough to hold the potatoes. Mix thoroughly.
- 5. Now you can add the warm potatoes and corn to the sauce and finish with lightly tossing in the scallions. Keep warm until ready to serve. (Tip: you can make the salad a day ahead and refrigerate it. Once you need it just gently warm it in a skillet over medium-low heat.)

#### For the Agrodulce Sauce (Agrodulce is an Italian Sweet and Sour Sauce):

- 1. Place ½ the canola oil in a medium sauté pan over medium-high heat.
- 2. Once the oil is hot but not smoking add the shallots and cook them until they are see-through (1-2 minutes).
- 3. Add the vinegar and 1 pint of raspberries and allow the vinegar to reduce by half.
- 4. Now add the sugar and mix gently breaking up the raspberries and making sure that the sugar dissolves.
- 5. Refresh this "gastrique" as we call it, with the water, and season to taste with salt and plenty of fresh cracked black pepper. The more the merrier!

#### Assembly:

- 1. Pre-heat your grill on high and remove the steaks from the refrigerator (it's always better to grill meat that isn't ice cold).
- Season both sides of the steaks generously with salt and pepper and then rub with canola oil. Place on the grill all facing the same direction.
- 3. Grill for three minutes and then turn each steak 45 degrees (this is to get those pretty marks. If you don't care about the hatch marks forget about the 45 degree thing all-together).
- 4. After 3 more minutes flip the steaks and repeat step 3 for the second side as well.
- 5. When the steak is your preferred doneness remove it from the grill and let it rest for 4-5 minutes. This will make sure your steak is nice and juicy instead of dry.
- 6. Place the warm potato salad on each plate. Serve the steak atop the salad with a tiny bit of the Agrodulce sauce and some fresh scallions to garnish.

#### **ABOUT THIS RECIPE...**

Chef — Robbie Jester: Harbor House Restaurant (Kent County)
Producer — Wayne Lockwood: Lockbriar Farms (Kent county)



TRY IT WITH: Little Ashby Vineyards; Super Talbot

# Irish Lamb Bangers and Mash

## **INGREDIENTS:**

Drizzle of extra virgin olive oil

1 package (4 links) of Evermore Farm Petite Lamb Sausage

1 medium yellow onion (halved and sliced)

1/4 lb white mushrooms (sliced)

1 Tbsp unsalted butter

1/4 cup Jameson Irish Whiskey

1/4 cup chicken stock

1 ½ lbs of Yukon Gold Potatoes (diced)

6 tbsp unsalted Butter cubed

½ to ¼ cup of heavy cream

Salt and pepper to taste

# **INSTRUCTIONS:**

# Irish Lamb Bangers:

- 1. Drizzle extra virgin olive oil in a deep sided 12" skillet.
- 2. Brown sausage on all sides.
- 3. Remove sausage and set aside.
- 4. Add butter to skillet and melt.
- 5. Slice mushrooms and onions and place in skillet.
- 6. Allow onions to become transparent.
- 7. Add whiskey and chicken stock.
- 8. Scrape bottom of pan to loosen brown bits.
- 9. Slice sausage into ½" pieces and return to simmering skillet.
- 10. Simmer until sausage is fully cooked and sauce reaches a glaze like consistency.
- 11. Serve in bowl over mashed potatoes.

#### Mashed Potatoes:

- 1. Wash and dice potatoes and place in a pot of salted water and bring to a boil.
- 2. Reduce the heat to a simmer and cook potatoes until fork tender (approx 12-15 minutes).
- 3. Remove pan from heat and drain.
- 4. Place potatoes back on heat, stirring constantly for 2-3 minutes to dehydrate.
- 5. Remove the potatoes from the heat and add butter.
- 6. Mash potatoes with a hand-held masher incorporating the butter with the potatoes.
- 7. Add enough cream until desired smoothness is achieved.

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# **ABOUT THIS RECIPE:**

Chef – Kevin Riley (Carroll County)

Producer – John and Ginger Myers: Evermore Farm (Carroll County)



TRY IT WITH: Linganore Winecellars; Terrapin White

# Chicken Tarragon

## **INGREDIENTS:**

2 chicken breasts butterflied

1 oz Marsala wine

1 cup chicken stock

4 oz heavy cream

2 cups chopped Roma tomatoes

chopped garlic

spinach

shallots

fontina cheese

shiitake mushrooms, sliced

proscuitto ham, sliced thin

jumbo lump crabmeat

sea salt & pepper

## **INSTRUCTIONS:**

- 1. Stuff raw chicken with prosciutto ham, fontina cheese & spinach.
- 2. Lightly flour and sauté in frying pan with mushrooms, garlic & shallots.
- 3. Deglaze with marsala wine.
- 4. Add chicken stock, tomatoes, tarragon & cream, salt & pepper to taste.
- 5. Reduce until chicken is cooked through and sauce has thickened through reduction.
- 6. Add crabmeat & serve.

# **ABOUT THIS RECIPE:**

Producer — Koinonia Farm (Baltimore county)



TRY IT WITH: Fiore Winery; Chardonnay

# St. Brigid's Farm Savory Chili

## **INGREDIENTS:**

3 tbsp olive oil

1 medium Arnold Farms onion, sliced thin

3 cloves garlic, chopped

2 lbs St. Brigid's Farm Grass Fed Ground Beef

½ tsp fresh ground black pepper

1 tsp Gram Marsalis

3 tbsp chili con carne powder

Seeds from one dried chili pepper

2 cups Fordham Copperhead Ale

2 16 oz can kidney beans, drained

2 lbs very ripe Arnold Farms tomatoes, diced and slightly drained

2 tbsp tomato paste

2 cups fresh Arnold Farms sweet corn (3-4 ears, scraped)

1-2 tsp salt

2 cups grated Chapel's Country Creamery Cheddar Cheese

#### **INSTRUCTIONS:**

Heat oil in deep 12-inch skillet over medium to high heat, add onions when hot. Lower heat and sauté onions 4-5 minutes. Add garlic and cook until golden brown. Place in crock pot. Add ground beef to pan. When beef is brown, add black pepper, Gram Marsala and chili con carne powder and stir constantly until spices begin to stick to bottom of pan (about 30 – 45 seconds). Put beef into crock pot with onion mixture. Add beer to pan and heat, scrape bottom of pan well and add to crock pot. Add kidney beans, tomatoes, tomato paste, corn and salt. Stir to combine. Turn crock pot to auto shift (or other appropriate setting) and cook for 3 or more hours. Stir occasionally. Place chili in big bowl and serve. Top with ½ cup grated Chapel's Country Creamery Cheddar Cheese.

#### ABOUT THIS RECIPE:

Chef – Mike Smollon: My Butcher and More (Anne Arundel County)

Producer – Judy Gifford and Robert Fry: St. Brigid's Farm (Kent County)

Producer – Margaret Frothingham: Arnold Farms (Kent County)

Producer – Eric and Holly Foster: Chapel's Country Creamery (Talbot County)



TRY IT WITH: Terrapin Station Winery, Traminette

# Bronzed Rockfish with Dogwoods Farm Summer Succotash and Crab Sherry Prosciutto Sauce

#### Rockfish:

4 – 6oz Rockfish skin scored (Striped Bass) or other white fish

4 tsp Tilghman Island New Bay Spice (Recipe follows)

Salt & pepper to taste

4 tbsp olive Oil

#### New Bay Seasoning:

1 tbsp paprika 2 tsp thyme
1 tsp cayenne pepper 2 tsp oregano
1 tsp garlic powder 1 tsp salt
2 tsp white pepper 2 tsp celery salt

Sprinkle filets with salt, pepper & New Bay. Heat oil in a cast iron or tin steel skillet until very hot. Sear flesh side first until lightly browned, sear skin side. Set aside.

#### Succotash:

2 cups fava beans skinned

2 cups fresh corn kernels

1 cup diced yellow squash

1 cup diced zucchini

½ cup diced red bell peppers

½ cup diced green bell peppers

1/4 cup minced shallots

1 tbsp minced garlic

1/4 cup dry white wine

Salt and Pepper to taste

Place olive oil in a sauté pan over low heat, add peppers and shallots, cook until softened add garlic cook until fragrant. Add edamame, squash, zucchini, corn, white wine, salt, pepper. Cook about 3 minutes. Set aside, keep warm.

#### Sauce:

2 tbsp minced shallots

1/4 cup chopped Prosciutto

½ cup lump crabmeat

1/4 cup dry white wine

½ cup dry sherry

2 tbsp Olive oil

1 cup heavy cream

Salt & pepper to taste

Sauté shallots, Prosciutto, olive oil over low heat until shallots are soft (not browned). Deglaze pan with wine and sherry. Add cream salt & pepper reduce by half, add crab adjust seasoning.

#### Assembly:

Return filets to a 350 degree oven until just cooked through (approx. 8 minutes per inch of thickness at the thickest part. Reheat Succotash if necessary. Divide succotash among four plates. Top with rockfish filet. Reheat sauce and nap over each filet. Garnish with a sprinkle of New Bay Spice and sprigs of fresh herbs.

#### **ABOUT THIS RECIPE:**

Chef (and Proprietor) – David McCallum: Tilghman Island Inn (Talbot County) Producer – Dogwoods Farm (Prince George's County)



TRY IT WITH: Boordy Vineyards; Rockfish Blend, Seyval-Vidal-Chardonnay

# Pan Seared Maryland Rockfish with A a Grilled Yellow Tomato Vinaigrette and a Silver Queen Corn Relish

## **INGREDIENTS:**

2 lbs Wild Maryland Rockfish fillet, skin on Salt and pepper to taste

# **Tomato Vinaigrette**

1 lb vellow tomato

½ lb yellow onion

1 clove garlic, minced

1/4 cup red wine vinegar

½ cup olive oil

3 each basil Leaves, chiffonade

Salt and pepper to taste

# Corn Relish

2 ears corn

1/4 red pepper, small dice

1 clove garlic, Minced

1/4 red onion, small dice

1 lime, juiced

olive oil as needed

1/2 tsp thyme, fresh chopped

Salt and pepper to taste

## **INSTRUCTIONS:**

- 1. Season rockfish with salt and pepper. In a hot pan with oil, sear meat side down. Flip and sear skin and cook until done.
- 2. Slice tomato and onion and grill until soft. In a food processor puree tomato, onion, garlic, red wine vinegar and olive oil until smooth. Season with salt and pepper and add chiffonade of basil. Serve at room temperature.
- 3. Grill corn until cooked. Cool and cut kernels off cob and combine with red pepper, red onion, garlic, lime juice, olive oil and thyme. Season with salt and pepper.

Plate with vinaigrette under the rockfish skin side up and the relish cascading over top of fish.

## **ABOUT THIS RECIPE:**

Chef – Bryan Bernstein: Saval Foodservice (Howard county) Producer – Ed Fountain: Fountain Farms (Caroline County)



TRY IT WITH: St. Michael's Winery; Long Splice

# Eastern Shore Crab Roll with Watermelon Salad



#### Parmesan Flat Bread:

4 eggs 1/8 tsp salt

3/4 cup AP Flour 1/8 tsp black pepper

1 tsp sugar 1/3 cup freshly grated parmesan cheese

#### Method:

Preheat oven to 350. Line a 17-inch non stick cookie sheet pan with parchment. Butter and flour the pan and paper, shaking out excess flour. Beat the eggs using an electric mixer on high speed until the volume has tripled, about 7 minutes. Meanwhile, sift the flour, sugar, and salt together into a medium bowl. Add the pepper into the bowl. Stir in the parmesan and chives with a fork. Pour the olive oil and dry ingredients into the beaten eggs, and then gently fold these ingredients together until well mixed. Pour into the prepared baking pan. Bake until the cake is puffed, lightly brown and has pulled away from the sides of the pan, for about 25 minutes. Let stand for 15 minutes. Unmold onto a rack.

#### Eastern Shore Crab Salad:

1 lb jumbo lump crabmeat – picked clean of shells Salt & pepper to taste

(Maryland crabmeat only) Juice of 2 lemons

1 lb back fin crabmeat3 tbsp Old Bay Seasoning1 cup mayo2 spring onions sliced1 tbsp Grey Poupon mustard½ cup chopped parsley

#### Method:

Pick the crabmeat clean of all shells. In a bowl add the mayo, mustard, herbs, spring onions, lemon juice and mix together. Gently fold in the crabmeat and adjust the seasoning. Place the flat bread on a cutting board and square it off with a knife. Add the crab salad on one end of the bread in a line and roll up the square completely until a log shape is formed. Cut the log into spiral roll ups and serve with watermelon salad.

## Watermelon Salad:

3 cups of Arnold Farms large dice watermelon Olive oil-splash

1 cup of large dice cantaloupe

Juice of 2 limes

up cryptoline

Juice of 2 limes

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Juice of 2 limes

up cryptoline

Juice of 2 limes

½ cup of red onion small dice 1 cup crumbled Firefly Farms Maryland Black and 2 jalapeño peppers seeded and chopped finely Blue Goat Cheese

1/8 cup of mint rough chopped Salt and pepper to taste

#### Method

In a bowl add the lime juice, olive oil, salt and pepper, jalapeños and red onion and mix together. Add the melons and toss in the mixture, coating evenly. To serve spoon the salad on a plate and sprinkle with the crumbled cheese and chopped mint on top.

#### **ABOUT THIS RECIPE:**

Chef – Martin Saylor: Coastal Sunbelt Produce Company (Howard County)

Producer - Pablo Solanet: Firefly Farms (Garrett County)

Producer — Margaret Frothingham: Arnold Farms (Kent county)
All fresh herbs, eggs and crabmeat are all locally grown and produced

lacksquare

TRY IT WITH: Elk Run Vineyards; Gewurztraminier

# Farm Fresh Burger

## **INGREDIENTS:**

2 lbs lean ground Angus beef

4 farm fresh eggs

4 slices white cheddar cheese

8 slices cooked thick cut bacon

1/3 cup mayonnaise

1 lemon

2 tsp chopped fresh chives

4 fresh baked hamburger buns

Salt & pepper

#### INSTRUCTIONS:

- 1. Form ground beef into 4 8oz-patties. Lightly dust with salt and pepper. Chill until ready to grill.
- 2. In a food processor combine mayonnaise, chives and juice from the lemon. Blend for 45 seconds. Set aside.
- 3. Prepare grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas). Lightly oil grill rack. Grill burgers, covered only if using a gas grill, turning once, about 5 minutes total for rare or 6 minutes for medium-rare. (Burgers will continue to cook slightly once removed from grill.) Top the burgers with the cheese while still warm.
- 4. In an oiled skillet, cook the eggs until desired doneness (over medium works best).
- 5. Lightly spread both sides of the bun with the lemon-chive mayo. Place the burger on the roll. Top with two slices of bacon and then one egg. Serve Immediately with your favorite side.

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## **ABOUT THIS RECIPE:**

Chef – Beth Stoltzfus: Village Bakery & Café (Kent County)

Producer – Alice Mason: Eve's Cheese (Kent County)

Producer – Roy and Judy Crow: Crow Farm Angus Beef (Kent county)



TRY IT WITH: Mount Felix Winery; Adlum's First

# Rags to Riches Caribbean Beef



## **Braised Beef Short Ribs:**

¼ cup canola oil3 stalks celery1 quart beef stock4 lbs. Wright's Mill Farm Red Angus2 tomatoes dicedsalt and pepperBeef short ribs4 bay leavesCaribbean BBQ Sauce2 sweet onions2 stems rosemary bruised(Recipe to follow)

2 carrots diced 1 1/2 cups red wine

Heat ½ the oil in a heavy bottom sauce pan and brown the ribs on all side over medium high heat. Remove ribs and let rest till cool. Lower the heat a little and add the rest of the oil and add the vegetables and herbs and sauté till slightly browned. Return the ribs to the pan and cover with all the liquid. Season with salt and pepper to taste. Simmer over low heat till meat is slightly falling of bone or tender (about 1½ hours). Remove ribs and strain broth and reserve for mushroom sauce, brush the ribs with Caribbean BBQ Sauce and grill till slightly browned evenly and keep warm.

## Caribbean Barbeque Sauce:

1/3 cup light soy sauce4 cloves garlic1/2 tsp crushed red pepper1/4 cup dry sherry1 tbsp fresh ginger root1/4 cup brown sugar

1/3 cup honey 1/3 cup Kikkoman teriyaki glaze 1/2 tsp sesame seeds, reserved

2 tbsp sesame oil

Place all ingredients (except sesame seeds) in food processor and process until garlic and ginger are chopped. Place sauce in saucepan and cook over medium heat until reduced to syrup consistency, approximately 20 minutes. Add sesame seeds before serving.

#### Sweet Corn Custard:

4 ears fresh corn 1 1/2 cups grated white Monterey 2 tbsp Dijon mustard 2 cups heavy cream Jack cheese 2 tbsp Dijon mustard salt and pepper to taste

4 organic large eggs

Remove corn from cob over plate saving all the juice and kernels. Place corn and all liquid in sauce pan and bring to simmer and cook 5 minutes. Remove from heat and allow to cool, then place in blender and puree. Put the remaining ingredients in bowl and gently combine (do not let air bubbles form). Blend in puréed corn and season. Preheat oven to 325 and butter or vegetable spray 5- 4 oz. ramekins (you will have 1 extra to eat). Pour the liquid into the ramekins almost to top. Place in a large baking pan and fill with water till ½ way up to top. Cover with tin foil and poke 4 steam holes and bake in water bath for 35 minutes or until firm. Uncover and let cool.

#### Filet Mignon:

4 Wright's Mill Farm Red Angus Filet Mignons (6 oz. each)

Season to taste with salt & pepper

Grill the Filets on both sides till desired temperature (about 4 -5 minutes per side for rare).

#### Mushroom Sauce:

Stock for cooking short ribs 2 shallots minced 2 tbsp olive oil 1 tbsp unsalted butter

12 Shiitake mushrooms (or any wild mushroom)

Sauté the mushrooms & shallots in the olive oil until tender and add the stock. Bring to boil & whip the butter in till smooth.

To serve: Run knife around ramekin and invert Corn Custard on plate. Place filet on top then the mushroom sauce. Place Short Ribs on plate and drizzle with a little bit of the Caribbean BBQ Sauce. Place the Stock from the Short ribs in a large stock pat and reduce by ½. Should be thicker (to adhere to a back of a spoon) if not add 1-teaspoon tomato paste and cook 5 minutes longer.

# **ABOUT THIS RECIPE:**

Chef — Michael Rork: Out of the Fire Restaurant (Talbot County)
Producer — Steve Harris: Wright's Mill Farm (Talbot County)



TRY IT WITH: Bordeleau Vineyards & Winery; 2006 Cabernet Sauvignon

# Herb Marinated Pork Tenderloin with Honey Truffle Thyme Emulsion

# Herb Marinated Pork Tenderloin:

- 5 lbs pork tenderloin (local)
- 4 tbsp thyme (local)
- 4 tbsp basil (local)
- 2 tbsp oregano (local)
- 1 tbsp garlic crushed (local)
- 1 tbsp black pepper
- 1 tbsp sea salt
- ½ cup olive oil

## Vinaigrette:

1/4 cup NakedBee Honey (local)

1/4 cup white truffle oil

2 lemons, Juiced

1 tbsp thyme (local)

1 tsp white pepper

1 tsp sea salt

Mix herbs, seasonings and oil in bowl, trim and slice pork tenderloins. Rub herb mixture on pork tenderloins and allow to sit 2 hours. Grill over open flame until medium/medium-well

Emulsion: Combine ingredients in blender, and mix until emulsified

# **ABOUT THIS RECIPE:**

Chef — Chris Vocci: Baltimore Country Club (Baltimore County)
Producer — Andrea Langworthy: The Naked Bee (Frederick County)



TRY IT WITH: Legends Vineyards; Cabernet Sauvignon

# Marinated Beef Tenderloin

# **INGREDIENTS:**

2 beef tenderloins (about 6 lbs each)

# Marinade:

- 1 cup pineapple juice
- 1 cup seasoned oil and vinegar dressing (whisk together 1 teaspoon salt, ground pepper to taste, 1 teaspoon Dijon mustard, ½ cup apple cider vinegar and ¾ cup olive oil)
- 1 tsp paprika
- ½ cup brown sugar
- 9 tsp celery seed
- 3 tsp black pepper
- 6 tsp dry mustard
- 6 tsp salt

## Sauce:

- 1 tbsp oil
- 1 large onion, chopped
- 3 tbsp rice vinegar
- 6 tbsp brown sugar
- 1/3 cup Worcestershire sauce
- 3 cups ketchup
- ½ cup fresh lemon juice
- 3 tsp dry mustard
- 1½ tsp salt
- 1 tsp pepper

## **INSTRUCTIONS:**

In a medium bowl, whisk together pineapple juice and dressing, pour over tenderloins. In a small bowl combine paprika, brown sugar, celery seed, pepper, dry mustard and salt. Sprinkle ½ of this mixture over top of tenderloins. Marinate for 12 hours. Turn tenderloins and sprinkle remaining seasoning over top of tenderloins, marinate for an additional 12 hours. In a large skillet over medium heat, heat oil and sauté onion until light brown. In a large bowl, combine, vinegar, brown sugar, Worcestershire sauce, ketchup, lemon juice, dry mustard, salt and pepper, add to onions and cook over medium low heat until thick, about ½ hour. To prepare for cooking, preheat oven to 400. Drain marinade and poor sauce over tenderloins. For rare meat cook for 35-40 minutes, medium rare, 45-50 minutes, medium, 50-60 minutes. Allow meat to stand for at least 30 minutes (1 hour is best) or more before slicing.

# **ABOUT THIS RECIPE:**

Chef – Kerry Dunnington: Cookbook author

Producer - Mike Brannon: Roseda Beef (Baltimore county)

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TRY IT WITH: Cygnus Wine Cellars; Julian Reserve Cabernet Sauvignon

# Grilled Gunpowder Bison Tenderloin with a Chili and Brown Sugar Crust with Yukon Gold Whipped Potatoes with Firefly Goat Cheese & Tomato Jam with Summer Maryland Tomatoes

#### Tenderloin

1 cup of New Mexican chili powder

1 cup light brown sugar

2 tbsp of Kosher salt

1 each Gunpowder Bison Tenderloin whole clean with silver skin removed; 3 to 4 lbs

Combine sugar, chili and salt together and run the mixture on bison tenderloin. Let the tenderloin rest in refrigerator for 6 to 8 hours. Heat grill to 400 degrees, grill bison tenderloin for 6 to 8 minutes each side for medium rare Let rest for 5-6 minutes before slicing.

## Yukon Gold Whipped Potatoes with Firefly Goat Cheese

2 lbs Yukon gold potatoes, peeled and cut into 1-inch pieces

1/2 cup heavy cream

½ cup of Firefly goat cheese

1/2 cup (1 stick) unsalted butter

2 tbsp Crème Fraiche

1 tbsp freshly ground black pepper

1 tbsp kosher salt

In heavy, medium pot combine potatoes with enough cold water to cover. Place over moderately high heat, cover, and bring to a boil. Continue boiling until potatoes are easily pierced with fork. Drain put back on heat to release excessive water. Put potatoes in mixing bowl with a paddle attachment. Run mixer on low and work potatoes for 30 to 45 seconds. Add remaining ingredients and whip on low do not over whip or potatoes will break down. In small saucepan over moderate heat, combine heavy cream, and butter and bring to boil. Add cream mixture, goat cheese, and Crème Fraiche and to potatoes, and beat until light and fluffy, about 1 minute. Add salt and pepper to taste. Serve hot.

#### Tomato Jam with fresh Summer Maryland Tomatoes

1/4 cup minced shallot

1 tbsp candied ginger

1 large garlic clove, minced

3/4 tsp salt

1/4 tsp black pepper

1/8 tsp Thai red pepper seeded and finely chopped

2 tbsp unsalted butter

1 tbsp brown sugar

1 1/2 lbs plum tomatoes, seeded and finely chopped

Maryland summer tomatoes

1 cup tomato juice from canned tomatoes

1 1/2 tbsp fresh lime juice

2 tbsp finely chopped fresh cilantro

Cook shallot, ginger, garlic, and salt, black pepper, and Thai chopped red pepper in butter in a 10-inch heavy skillet over moderately low heat, stirring, until shallot is softened, about 5 minutes. Add sugar and cook, stirring, until dissolved. Add tomatoes and simmer over moderate heat, stirring occasionally, until thickened, 10 to 15 minutes. Cool jam to room temperature, then stir in lime juice and cilantro.

#### **ABOUT THIS RECIPE:**

Chef — John Walsh

Producer - Trey Lewis: Gunpowder Bison & Trading Company (Baltimore County)



TRY IT WITH: Fiore Winery; Caronte

# Barbeque Pulled Pork with Cole Slaw 🗡



# **INGREDIENTS:**

10 lbs pork

#### Dust:

1/4 cup paprika 1/8 cup ground cumin 1/8 cup kosher sale, finely ground 1 tbsp ground black pepper 1/8 cup sugar 1/8 cup granulated garlic

1 tbsp mustard powder 1 tbsp cayenne

1/8 cup chili powder

#### Glaze:

2 cups apple cider vinegar 1 tbsp sea salt 2 tbsp dark brown sugar 1 tbsp chili powder 1 tbsp canola oil 1 tsp cavenne

#### Barbeque Sauce:

1 cup ketchup 3/4 tsp garlic powder

2/3 cup seasoned rice vinegar 1/4 tsp ground white pepper

1/2 cup apple juice or cider 1/4 tsp cayenne

1/4 cup apple cider vinegar 1/3 cup real bacon pieces

1/2 cup packed brown sugar 1/3 cup peeled and grated apple

1/4 cup Worcestershire sauce 1/3 cup grated onion

2 tsp prepared yellow mustard 2 tsp grated green bell pepper

#### **INSTRUCTIONS:**

Pierce pork all over with a dinner fork and season with Dust. Pierce it again to get the rub to penetrate the meat, place the pork in a pan, cover, and refrigerate overnight. Remove the meat from the refrigerator and let it come to room temperature. Heat your smoker to 230° - 250°. Cook the meat indirectly for 8-12 hours. Wait 1 -1 ½ hours after starting to cook the meat to mop it with dust thereafter every 30 minutes. Turn your pork to avoid hot spots. Once the meat has reached an internal temp of 185-195°, use a pastry brush to brush the sauce on the pork and then cook it for 101-5 minutes, repeating this process as many times as you like glaze. Once done remove pork from the cooker and let it rest for 20 minutes. Remove the bone, pull apart and serve with coleslaw and barbeque sauce on the side.

#### Cole Slaw:

1/3 cup olive oil 1 tsp mustard 3/4 cup mayonnaise 2 tsp sugar 1/3 cup French dressing 1/3 cup vinegar

½ tsp sea salt

Shred carrots and cabbage. Mix together all sauce ingredients, refrigerate until time to serve. Mix sauce and vegetables together and serve.

# **ABOUT THIS RECIPE:**

Chef — Edward Bowen: Culinary Arts student at Huntingtown High School (Calvert County)

Producer — Dee Hardesty: Hardesty Haven Farm and Garden Calvert County)

Producer — Katie Burroughs: swine and egg farmer (Calvert County)

Producer — Swann's farm (Calvert County)



**TRY IT WITH:** Serpent Ridge Vineyard; Vintner's Cabernet

# Antietam Chicken and Slippery Dumplings 🧡



## INGREDIENTS:

- 1 chicken
- 4 celery ribs, chopped
- 1 medium onion, chopped
- 4 medium carrots, coarsely chopped
- 5 cloves minced garlic
- 3 cups white wine
- 5 heirloom tomatoes
- 2 tbsp thyme
- 3 tbsp tarragon

# Dumplings:

3 cups all-purpose flour

1 tsp salt

1/2 tsp baking powder

Minced fresh parsley

# INSTRUCTIONS:

Place chicken, celery, garlic and onion in a Dutch oven. Cover with water and wine; bring to a boil. Reduce heat; cover and simmer until chicken is tender. Remove chicken and keep warm. Skim fat from the pan juices; add water to measure 3 qts. Set aside 1-1/2 cups for dumplings; cool. Return remaining broth to the Dutch oven; add carrots, tomatoes, thyme and tarragon.

For dumplings, combine flour, salt if desired and baking powder. Add enough reserved broth to form a stiff dough. Divide dough into thirds; cover and let rest for 10-15 minutes.

Meanwhile, bring broth to a simmer. Roll each portion of dough to 1/8-in. thickness; cut into 2-in. squares. Drop one at a time into simmering broth. Cover and cook for 5-7 minutes, stirring occasionally. Serve immediately with the chicken. Sprinkle with parsley.

Yield: 8 servings.

#### ABOUT THIS RECIPE:

Recipe by — Elizabeth Gallery: Stone Soup Bistro (Shepardstown, WV)

Chef — Ingre Liz Gallery: Stone Soup Bistro (Shepherdstown, WV)

Producer — Julie Stinar: Evensong Farm (Washington County)

Producer — Sarah O'Herron: Black Ankle Vineyards (Carroll County)

Producer—Stanton's Mill (Garrett County)



TRY IT WITH: Black Ankle Vineyards; Gruner Vetliner

# Maryland Style Crab Cakes

# **INGREDIENTS:**

1 lb jumbo lump crab meat

1 cup mayonnaise
1 tsp yellow mustard
1 tsp dry mustard powder
1 tsp Worcestershire sauce
2 tsp Old Bay seasoning
1 tbsp fresh chopped parsley

1/3 cup Panko (Japanese breadcrumbs)

1 egg slightly beaten Dash hot sauce

## **INSTRUCTIONS:**

1. Preheat oven to 400°

- 2. Lightly butter a baking pan and set aside
- 3. In a large bowl combine all items <u>except</u> crab meat. Gently fold in crabmeat. Allow mixture to chill for at least 2 hours.
- 4. Using a large scoop portion out each crab cake to approximately 4oz. Place on baking sheet & bake until golden brown. Approximately 20-30min.

Yields: Approximately 12 - 4oz. Cakes

**ABOUT THIS RECIPE:** 

O'Malley Family favorite



TRY IT WITH: Cygnus Wine Cellars; Manchester Hall

# Kíwí Pear Sorbet Served with Strawberry Sauce

# **INGREDIENTS:**

Serves Four

1 Bottle Solomons Island Winery Kiwi Pear Sauvignon Blanc

2.3 oz Solomons Island Riesling Icewine

½ cup sugar

½ pint fresh strawberries (Frozen)

# **INSTRUCTIONS:**

- 1. Take fresh strawberries, top, wash and freeze.
- 2. Thaw the berries out, puree with Riesling Ice Wine.
- 3. Take Kiwi Pear Sauvignon Blanc add the sugar mix until the sugar is completely dissolved.
- 4. Use an ice cream maker to freeze the mixture.
- 5. Scoop and serve drizzle with strawberry sauce and garnish with kiwi slice

# **ABOUT THIS RECIPE:**

Chef Rob Plant, Blue Wind Gourmet (St. Mary's County) Chef Ken Korando, Solomons Island Winery (Calvert County) Producer, Solomons Island Winery (Calvert County) Producer, Richardson Farms (Baltimore County)



TRY IT WITH: Solomon's Island Winery; Riesling Icewine

# Blueberry Tart with Firefly Goat Cheese and Lemon Curd

## Pie Crust:

11/4 cups AP Flour

½ tsp salt

½ cup butter-chilled and diced

1/4 cup ice water

## Method:

- 1. Preheat oven to 350.
- 2. In a large bowl, combine flour and salt. Cut in the butter until the mixture resembles coarse crumbs
- 3. Stir in water, a tablespoon at a time, until mixture forms a ball.
- 4. Wrap in plastic wrap and refrigerate overnight.
- 5. Roll out dough to fit individual ring molds.
- 6. Press the dough evenly into the bottom and sides of the ring molds.
- 7. Bake in oven 12-15 minutes until the tarts are brown, let them cool completely.

# Tart:

1 jar of Dickinson's Lemon Curd (12 oz)

1 log of Firefly Farms-Allegheny Fresh Chèvre

1 pint of blueberries

whipped cream as needed per tart

fresh mint sprigs one sprig per tart

powdered sugar as needed

shredded coconut

#### Method:

- 1. In a mixer add the goat cheese and mix until creamy, about 5 minutes. Then add the lemon curd and mix until well incorporated.
- 2. Assemble the tart shells and add the lemon goat cheese evenly to the center of each tart. Top the goat cheese with the blueberries until the surface of the cheese is completely covered with berries. Dust the berries with powdered sugar passing through a sieve.
- 3. Sprinkle with shredded coconut. Garnish with a dollop of whipped cream and mint sprig.

#### ABOUT THIS RECIPE:

Chef — Martin Saylor: Coastal Sunbelt Produce Company (Howard County)

Producer — Pablo Solanet: Firefly Farms Goat Cheese (Garrett County)

Producer — Margaret Frothingham: Arnold Farms (Kent County)

All fresh herbs and eggs are locally grown and produced



TRY IT WITH: Tilmon's Island Winery; Rock Hall Rosé

# Baltímore Peach Cake à la Gertrude's at the Baltímore Museum of Art

## Cake:

7 cups flour

1 cup sugar

1 tsp salt

3 packages dried yeast

12 tbsp softened butter

2 cups hot milk (120 F. to 130 F.)

4 eggs

# Topping:

8 cups sliced fresh Black Rock Orchard, peaches

3/4 cup sugar

1 tsp cinnamon

2 cups apricot jam

2 tbsp strawberry preserves

In a large mixing bowl, thoroughly mix 2 cups flour, sugar, salt, and undissolved yeast. Beat in the butter. Gradually add the milk; beat 2 minutes at medium speed of mixer, scraping occasionally. Add the eggs and 2 cups flour, or enough to make a thick batter. Beat at high speed 2 minutes, scraping occasionally. Stir in remaining flour. Spread batter into greased pans. Arrange peaches on batter. Sprinkle with combined cinnamon and sugar. Cover and let rise for about 1 hour or until doubled in bulk. Bake at 350 degrees (convection) for about 20 to 25 minutes, or until done. Remove and let sit for 10 minutes. Heat apricot jam and strawberry preserves over low heat until a thick glaze is formed. Brush on warm peaches. Serves 6 to 8.

# **ABOUT THIS RECIPE:**

Chefs— John Shields, Brian Greene, Douglas Wetzel:
Gertrude's at the Baltimore Museum of Art (Baltimore County)
Producer— Black Rock Orchard (Carroll County)



TRY IT WITH: Woodhall Wine Cellars; Late Harvest Vignoles

# Raspberry Ice Cream

8 Cedar Run Farms egg yolks

1 cup sugar

1 qt. heavy cream

1 Pint Priapi Gardens raspberries

Combine egg yolk and sugar. Heat heavy cream just to a boil. Temper the hot cream into the egg yolks one ladle at a time. Cool. Ice creams work best in an ice cream maker but if tempered properly, and cooled properly can freeze nicely without the ice cream maker. Once egg/cream is cooled add raspberries. Makes 2 quarts.

# ABOUT THIS RECIPE:

Chef — Eileen and Michael Jacobson (Kent County)

Producer — Vic and Mary Priapi: Priapi Gardens (Cecil County)
Producer — Lew Dodd: Cedar Run Farm (Queen Anne's county)



TRY IT WITH: Frederick Cellars; Mer de Glace

# Apple-Cherry Granola with Honey Ice Cream

# Granola:

1 apple, small dice

1 cup sliced almonds

1 cup oats

½ cup cherries, chopped

½ cup honey

½ cup vegetable oil

3 tbsp cinnamon

1 tbsp nutmeg

Preheat oven to 400F

Combine the apple, almonds, oats, and cherries in a large bowl. In a small bowl whisk together honey, vegetable oil, nutmeg, and cinnamon. Combine ingredients and spread to a thin layer on a baking sheet. Bake for 15 minutes and stir around. Bake for another 10-15 minutes. Yields 8 servings.

# Honey Ice Cream:

2 cups milk

1 tbsp vanilla

6 egg yolks

3 tbsp honey

1/4 tsp salt

2 cups heavy cream

Heat milk and vanilla until simmering. Whisk together egg yolks, brown sugar, honey, and salt until light colored and frothy. Temper eggs into milk. Cook until it reaches 180F or coats the back of a spoon. Stir in the heavy cream. Pour into ice cream maker. Yields 1½ quarts.

# **ABOUT THIS RECIPE:**

Chef — Christina DeFusco (Allegany County)

Producer — Joyce Emerick (Allegany County)

Producer — Rice's Orchard (Allegany County)



TRY IT WITH: Running Hare Vineyards; Dessert Chambourcin

# Root Beer Float Bars



#### **INGREDIENTS:**

2 cups Washington self-rising flour

2 cups sugar

1 tsp baking soda

1 cup butter (South Mountain Creamery)

2 eggs, beaten (Even song Farms)

1 cup root beer (reduced from a 12 ounce can)

1/2 cup buttermilk (SMC)

1 tsp root beer extract (find in a home brew store)

#### **INSTRUCTIONS:**

- 1. Pre heat oven to 350 degrees for 10 minutes
- 2. Grease and flour a 9 x 13-inch pan and set aside.
- 3. In a large bowl combine flour, sugar and baking soda.
- 4. Melt butter until just melted, but not hot, about 1 minute.
- 5. Stir together root beer, eggs, buttermilk and extract until completely combined, stir in melted butter. Whip by mixer or by hand until completely mixed.
- 6. Add wet ingredients to dry mix, and stir until completely mixed. About 2 minutes
- 7. Pour into prepared pan. Bake in HOT oven for 25 minutes. Test with wooden skewer for doneness.
- 8. Once removed from oven, poke 7-9 holes with pick. Allow to cool for 20 minutes before glazing

#### Glaze

8 oz. sweetened condensed milk -1 can

1 ½ tablespoon root beer extract

Mix all ingredients together. Glaze will be brown. Spread on top of warm bars. Allow to cool completely.

#### Topping

8 oz. heavy cream (South Mountain Creamery)

1/4 to 1/2 cup confectioners sugar

1 pkg gelatin

1 cup root beer (reduced from a 12 oz can)

1 1/2 tbsp root beer extract

- 1. Follow package direction to dissolve gelatin in reduced root beer.
- 2. Whipped heavy cream until soft set, add sugar and extract a whip until stiff whip, about 4 minutes total time. Stir in gelatin mixture.
- 3. Spread over top of cake, it should be about ¼ inch, cover with plastic wrap, and allow to cool completely, or at least 30 minutes

(Cut pans 3 x 5 to make 15)

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## **ABOUT THIS RECIPE:**

Chef — Susan Callahan: teaches Hotel Restaurant Management at the University of Maryland Eastern Shore at the Universities at Shady Grove (Montgomery County)

Producer — South Mountain Creamery (Frederick County)

Producer — Evensong Farm (Washington County)

Producer — Washington Flour (Howard County)

TRY IT WITH: Basignani Winery; Marisa Dolce

# Browned Butter Miniature Cakes

#### **INGREDIENTS:**

1 stick of butter (3.5 oz), browned

5 oz almond paste (or equivalent 2.5 oz ground almonds and 2.5 oz confections sugar moistened/brought together with a little water)

2 eggs

3/4 cup confectioners' sugar

3/4 cup unbleached flour

1 tsp baking powder

1 tsp vanilla sugar

Fruit: 2 peaches and ½ c sour cherries or raspberries

(makes 12 small cakes)

#### **INSTRUCTIONS:**

- 1. Heat oven to 400 F the cakes will bake app. 20 minutes
- 2. Brown the butter-- melt and heat until it turns brown, filter the melted butter using a coffee filter.
- 3. Grate the almond paste coarsely
- 4. In a bowl whip up the eggs, add grated almond paste and sugar.
- 5. Mix until smooth.
- 6. Mix flour, baking powder and vanilla sugar add to wet mixture.
- 7. Fold until all is well blended.
- 8. Fold in half the fruit.
- 9. In greased small tins, place some batter in the bottom, place some berries on top, add more batter and top off with berries and fruit.

#### Homemade Peach Ice Cream:

2 eggs, beaten (use pasteurized eggs)

Dash of salt

1 cup sugar

½ tsp vanilla

½ package instant vanilla pudding (3 oz. size)

- 1. Mix above ingredients.
- 2. Add: 1 ½ cups of mashed fresh peaches (may also use strawberries, blueberries, or other fresh berries) AND 1 cup of half and half
- 3. Pour the peach mixture into a ½ gallon ice cream freezer. Add enough half and half to fill the freezer to the
- 4. maximum fill line, and stir.
- 5. Freeze the ice cream according to manufacturer's directions.

#### Shellbark Brittle:

This brittle is excellent with finely chopped shellbarks or pecans and can also be made with sliced almonds.

- 3 oz chopped nuts
- 3 oz sugar
- 3 oz butter
- 1 tbsp flour
- 2 tbsp milk
- 1. Preheat oven to 350 F. Grease baking sheets.
- 2. Put all ingredients in a heavy pan, bring to a simmer on medium heat (not a boil).
- 3. Place "heaps" of app. 1 tsp of the batter on the sheet and bake until light brown. Let cool before removing from the baking sheet.

#### **ABOUT THIS RECIPE:**

Chef — Eva Jaatmaa: Trail Garden Baked Goods (Frederick County)

Producer — Scenic View Orchards (Frederick County)



TRY IT WITH: Perigeaux Winery; 2005 Summer Sunset

# Dark Chocolate Honeycomb Truffles

# **INGREDIENTS:**

1 bar dark chocolate (70% cacao or greater)
Pure Naked Bee honeycomb, cut to ½ inch square pieces

# **INSTRUCTIONS:**

- 1. Melt chocolate in double boiler.
- 2. Brush into truffle candy mold, let set.
- 3. Place honeycomb piece into each cavity and cover with additional melted dark chocolate.
- 4. Refrigerate and let set; pop from mold, dust with Dutch process cocoa and plate.

# **ABOUT THIS RECIPE:**

Chef – Chris Vocci: Baltimore Country Club (Baltimore County)
Producer – Andrea Langworthy: The Naked Bee (Frederick County)



TRY IT WITH: Boordy Vineyards; Veritas Port

# Blueberry Muffins

## **INGREDIENTS:**

1/2 cup butter

1 cup sugar

2 cups flour

2 tsp baking powder

1/2 teaspoon salt

2 eggs (from our neighbor)

1/2 cup milk (from Clear Spring Creamery)

2 1/2 cups blueberries (from Blueberry Hill)

1 tsp vanilla

2 tsp sugar for topping

#### **INSTRUCTIONS:**

- 1. On low speed cream butter and sugar until fluffy.
- 2. Beat in eggs one at a time.
- 3. Stir dry ingredients together.
- 4. Take turns adding flour and milk a little at a time then add vanilla.
- 5. Mash 1/2 cup blueberries and add to batter.
- 6. Stir in 2 cups of blueberries by hand.
- 7. Fill mixture high in tins with liners and sprinkle with sugar.
- 8. Bake at 375 for 30 min. Makes one dozen muffins.

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#### **ABOUT THIS RECIPE:**

Chef — Michelle Smith

Producer — Blueberry Hill Farm (Washington County)

Blueberry Pickers — Michael James, Krissy James, Annabella James John-Paul Bolagna, D.J. Fredman, Ian Sabo, Meredith Dobbs



TRY IT WITH: Elk Run Vineyards; Sweet Krinathee

# Blueberry Maple Granola

#### **INGREDIENTS:**

1 1/4 cup walnuts

3/4 cup peanuts

1/2 cup almonds

1/2 cup sunflower seeds

1 cup flaked or grated coconut

1/2 cup wheat germ

3 cups rolled oats

3/4 tsp sea salt

1 cup raisins

1/2 cup canola oil

1/2 cup maple syrup

1 tsp vanilla

# **INSTRUCTIONS:**

Preheat oven to 350. Combine all dry ingredients in a large mixing bowl. Mix oil, maple syrup, and vanilla and pour over dry ingredients. Stir together well. Spread onto large ungreased cookie sheets. Bake for 15 min. Stir granola once during baking. Bake until light golden brown. Let cool. Dollop with light cream and top with blueberries. Makes 2 1/2 pounds. Serve in small desert bowl with spoon. Garnish with blueberries from Blueberry Hill and light cream from Clear Spring Creamery

## **ABOUT THIS RECIPE:**

Chef — Michelle Smith

Producer — Blueberry Hill Farm (Washington County)

Blueberry Pickers — Michael James, Krissy James, Annabella James John-Paul Bolagna, D.J. Fredman, Ian Sabo, Meredith Dobbs



TRY IT WITH: Deep Creek Cellars; Blue Dolce Blueberry Wine

# Cítrus Salad Over Apple Carpaccío

## **INGREDIENTS:**

2 Asian pears

4 blood oranges

4 navel oranges

1 large jicama

5 Granny Smith apples

1 lemon

1 lime

12 oz guava nectar

3 oz honev

2 oz fresh orange juice

12 oz Sprite (Soda)

## **INSTRUCTIONS:**

#### Citrus Vinaigrette

- 1. Remove the rind from half the lemon, half the lime and combine in a blender with one naval orange (rind on), cut into sections. Add 2 oz of fresh orange juice and blend. Sweeten to taste with the honey and strain the mixture (discarding the pulp).
- 2. Reduce the guava nectar over medium heat by half.
- 3. Quarter the Asian pears, remove seeds and cut again length wise into three even sections. In total you should have 12 sections which should be placed directly into the Sprite.
- 4. Remove the rind of the blood oranges and remaining navel oranges. Cut out each section with a paring knife. You will need to have 3 sections per salad of each blood and navel orange.
- 5. Slice the apples and the peeled jicama using a slicer or mandolin into very thin slices. For each salad reserve the four largest apples slices to make the Carpaccio.
- 6. Place the large apple slices directly into Sprite and allow to soak for several minutes. Cut all remaining apple and jicama into fine julienne strips.
- 7. Toss the julienne of jicama and apple in the citrus vinaigrette and set aside.
- 8. To plate salad, place four apple slices two by two, creating a base that forms a square.
- 9. Next place three slices of Asian pear atop the Carpaccio to create a three point fan. Place one orange segment on top of the pear slice and then one blood orange segment between each pear segment creating a star as the base of the salad.
- 10. Finish the salad by adding 1.5 oz of the citrus slaw and drizzle with the guava reduction. Keep chilled and serve.

This recipe can also be assembled into 1 bite salads quite nicely.

# **ABOUT THIS RECIPE:**

Recipe by — Executive Chef John Smith: Main Street Catering & Brasserie (Prince George's County) Chef – John Smith, Drew Elias and Mary O'Neill (Kitchen Assistant): Main Street Catering & Brasserie Produce needed for this recipe will be supplied by Whole Foods Produce, a local provider



TRY IT WITH: Linganore Wine Cellars; Traminette

# Crepes Filled with Peach Chiffon and Cherry Glen Farms Ricotta



## Crepes

Sift together:

3/4 cup all purpose flour

½ tsp salt

1 tsp baking powder

2 tbsp powdered sugar

# Beat together:

2 eggs

<sup>2</sup>⁄₃ cup milk

1/₃ cup milk

2 tbsp melted butter

1 tsp Gran Marnier

Mix all dry ingredients to wet and whisk gently. Let sit refrigerated for 3 hours. Heat a 5" skillet over medium heat. Add a few drops of oil. Add enough batter to coat bottom of pan. Cook until golden on one side. Flip and let cook on other side for 10 seconds. Turn out onto plate and repeat process until batter is gone.

# Peach Chiffon

Combine together & set aside:

2 cup pureed and strained Maryland peaches

2 tbsp lemon juice

6 oz melted white chocolate

1 lb Cherry Glen Farms Goat Ricotta

Warm slightly and whip together until stiff

3/4 cup sugar

3/4 cup egg white

2 gelatin sheets soaked in cold water & squeezed dry

Fold egg white mixture into peach ricotta mixture and refrigerate overnight. Use a pastry bag to fill crepes with chiffon. Roll crepes and refrigerate.

#### Sauce

4 Maryland peaches, skinned and chopped

1/4 cup Maryland honey, refrigerate mixture for one hour.

Pour a spoon full over one & stuffed crepe. Serve with a rosette of whipped ricotta.

#### **ABOUT THIS RECIPE:**

Government House contribution.



TRY IT WITH: Mount Felix Winery; C'est Le Havre

# The Bayfoam

# **INGREDIENTS:**

- 1 small cantaloupe
- 1 small honey dew melon
- 1 small variegated watermelon
- 4 sprigs fresh mint leaves
- 4 fresh basil leaves
- 2 medium peaches
- 1 Spring Water

## **INSTRUCTIONS:**

- 1. Peel, seed and pulverize peaches into peach juice.
- 2. Peel and seed all melons, in equal amount of all three.
- 3. Place in a blender with a small amount of spring water and peach juice to start the process.
- 4. It should blend up to a fairly thick shake.
- 5. Garnish with a mint and basil leaves. Serves Four.

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## **ABOUT THIS RECIPE:**

Chef — Rob Plant: Blue Wind Gourmet (St. Mary's County)
Chef — Ken Korando: Solomons Island Winery (Calvert County)
Producer — Catoctin Mountain Orchard (Frederick County)

# Strawberry-Rhubarb Refreshing Drink



## **INGREDIENTS:**

1 qt strawberries

2 lb rhubarb

1/4 cup lemon juice

2 cups water

2 cups sugar per 4 cups of berry juice

If not freezing add 1/4 teaspoon sodium benzoate per 4 cups of syrup

## **INSTRUCTIONS:**

- 1. Wash and cut berries and rhubarb in pieces. Squeeze the lemon.
- 2. Mix strawberries, rhubarb, water, and lemon juice in a pot. Let simmer 10 minutes.
- 3. Drain the fruit using a cheese cloth, let it stand at least 30 minutes. Measure the liquid and transfer to a clean pot.
- 4. Add sugar corresponding to the amount of juice (2 cups sugar per 4 cups of juice). Bring to a boil and let simmer approximately 5 minutes.
- 5. Remove "foam".
- 6. If you will store the syrup frozen, transfer to freezer containers and let cool before freezing. If you bottle the syrup add preservative and fill clean bottles, keep refrigerated.

To serve: pour syrup approximately 2 tbsp in the glass and add approximately 1.5 cup seltzer water, the proportions depend on your taste, how sweet you would like your beverage and if you add ice or not.

**ABOUT THIS RECIPE:** 

Chef — Eva Jaatmaa: Trail Garden Baked Goods (Frederick County) Producer — Scenic View Orchards (Frederick County)

# White Sangria



# **INGREDIENTS:**

1 bottle Maryland white wine, DRY (your favorite preferably not aged in oak)

3/4 cup orange liqueur (your favorite)
 1/4 cup - 1/2 cup \*simple syrup (recipe to follow)
 Maryland peaches sliced
 Maryland strawberries sliced

Let the Sangria stand 4-5 hours in the refrigerator before serving.

# Simple Syrup Recipe

1 cup water ½ cup sugar

Boil until reduced by half. Let stand 20 minutes before using.

\*Depending on your choice of DRY white wine, use a ½ cup of simple syrup to Sangria recipe. If not sweet enough add more simple syrup to taste.

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# **ABOUT THIS RECIPE:**

Government House contribution.

# Centerpieces

# FEATURED CENTERPIECE 🌟



Edible Flower & Herb Baskets

The centerpieces are organic and economical; they bloom and grow throughout the summer into the fall. The centerpieces would include: nasturtiums (trailing edible flowers), lemon thyme, rosemary, dianthus (edible flowers), sweet basil & peppermint. The planters are pretty, fragrant and useful in the kitchen or can be picked from at the table.

## ABOUT THIS ARRANGEMENT:

Maria Price: Willow Oak Flower & Herb Farm (Anne Arundel County)

## **CENTERPIECE 1**

Bread baked in a clay pot with a Black-eyed Susan flower made from bread dough attached via a dowel rod. Can be baked with saffron in the bread flower petals to make a more yellow color. Also a fresh flower garland would circle the base of the flower pot to accent the centerpiece with complimentary color.

# ABOUT THIS ARRANGEMENT:

Eva Jaatmaa: Trail Garden Baked Goods (Frederick County) Scenic View Orchards (Frederick County)

## **CENTERPIECE 2**

Frozen bay water with sea grasses and shells made into a vase. Fill with local flowers and herbs.

## ABOUT THIS ARRANGEMENT:

Rob Plant: Blue Wind Gourmet (St. Mary's County) Ken Korando: Solomons Island Winery (Calvert county)

# **CENTERPIECE 3**

Handcrafted Floating Beeswax Candles: Sunflower with a Bee, three floating in Water filled glass bowl in center of each table. Local beeswax from our hives.

# ABOUT THIS ARRANGEMENT:

Andrea Langworthy: The Naked Bee (Frederick County)









Governor Martín O'Malley—Lt. Governor Anthony G. Brown Agrículture Secretary Earl F. Hance