



Recipes

FROM THE



FRESH LOCAL

2016 Maryland Buy Local Cookout

Presented by the Maryland Department of Agriculture





Governor Larry Hogan



Lt. Governor Boyd K. Rutherford



Secretary Joseph Bartenfelder



Deputy Secretary James P. Eichhorst

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CHANGING
Maryland
for the Better

Recipes

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2016 Maryland Buy Local Cookout



FRESH
LOCAL

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Maryland's Best was created to promote and identify Maryland produce and other ag products. The newest addition to the Maryland's Best family of logos introduced in 2015 features "Fresh, Local" to emphasize to consumers that Maryland produce is not only local, but the freshest available. Today, more than 52 percent of consumers in the state are familiar with the logo and more than 78 percent want local produce.

The Maryland Department of Agriculture reaches more than 1 million Maryland and D.C. consumers a year through its Maryland's Best advertising campaigns. To learn more, go to www.marylandsbest.net. On Twitter @MdsBest and @MdAgDept.

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Appetizers





Bruschetta with Fresh Mozzarella and Basil

Ingredients

1 loaf of fresh-baked Italian bread	3 tablespoons extra virgin olive oil
3 imported Italian seed Genovese tomatoes	3 garlic cloves
¼ pound freshly made mozzarella	Salt and pepper, to taste
6 Italian seed basil leaves	

Preparation

Makes 10–15 servings

Cut and chop tomatoes, basil, and mozzarella, mix with 2 tablespoons olive oil, and set aside. Cut bread into ¼-inch to ⅜-inch slices, toast. Hand rub remaining olive oil on each bread slice, then rub with garlic, spoon tomato/mozzarella mixture onto bread, and add salt and pepper to taste.

Pair With...

Thanksgiving Farms Rosé

About the Recipe

Chef: Sammi Olmo, Olmo Bros. Nursery & Farm (Anne Arundel County)

www.olmobros.com

Chef Olmo has more than 30 years experience with menu planning and preparation and with serving catered special events. He is the head chef for the Order Sons of Italy in America (OSIA), Annapolis Lodge 2225, where he plans and prepares the OSIA annual Italian Festival.

Producer: Larry Olmo, Olmo Bros. Nursery & Farm (Anne Arundel County)

www.olmobros.com

Products used in the recipe: Imported Italian seed Genovese tomatoes, fresh imported Italian seed herbs.

Larry is an Italian farmer specializing in unique vegetables and herbs that are predominantly grown from imported Italian seed as well as unique fruits, all grown on a five-acre farm in Annapolis.

Producer: Lucy Chris, Bakers & Co. (Anne Arundel County)

www.bakersandco.com

Products used in the recipe: Bread.

Lucy started her business as a home business, primarily for farmers markets sales; however, her baking became so popular, she opened a brick and mortar store.



Chesapeake Chèvre Deviled Egg in Arugula Nest

Ingredients

- | | |
|---|--|
| 3 cups baby arugula (approximately 6 ounces) | 1 tablespoon finely minced onion |
| 1 tablespoon extra virgin olive oil | 3 tablespoons chopped chives (garnish) |
| 1 dozen farm-fresh eggs, hard-boiled and peeled | 4 pieces of bacon, cooked crisp and crumbled |
| ½ cup mayonnaise | Salt and freshly ground black pepper, to taste |
| ½ cup Caprikorn Farms Chesapeake Bay Blend Chèvre | |

Preparation

Makes 24 servings

Rinse arugula three times and dry completely. Working in batches, roll handfuls of leaves into a spiral and cut with a sharp knife across the leaf into extremely thin ribbons or shreds. Place in a large bowl. When all arugula is shredded, toss with olive oil.

On a platter, make 24 nests of arugula, using a fork to create a shallow central well. Set aside

Cut eggs in half lengthwise and scoop yolks into a mixing bowl, setting whites aside for the moment. Add mayonnaise, Chesapeake Bay Blend Chèvre, and minced onion to the yolks, and stir with a fork until mixed. Add salt and pepper to taste.

Place egg mixture in a pastry bag fitted with a star tip. Alternately, place the mixture in a medium sized zip-lock bag, vent all air, and close the top securely. Push egg mixture into one corner of the bag and snip corner with a pair of kitchen shears. Pipe egg mixture evenly into the 24 egg whites.

Lay each deviled egg on a nest of arugula. Sprinkle with crumbled bacon and chopped chives.

Pair With...

Antietam Brewery Reluctance Double IPA

About the Recipe

Chef: Nancey Veldran, Caprikorn Farms (Washington County)

www.caprikornfarms.com

Growing up in a family of gourmet cooks gave Chef Veldran an appreciation of fine food from a young age, which was then honed through the on-the-job training she received while working in



restaurants and catering kitchens from New York to California and abroad. Nancey's experience ranges from cooking over an open fire in a Mexican beachfront cantina and preparing gourmet meals in a sailboat galley to cooking on the line and running a commercial kitchen. A longtime proponent of locally sourced, sustainably raised and freshly prepared food, Nancey enjoys working with producers in and around Washington and Frederick counties and with chefs throughout the region. As corporate chef for Caprikorn Farms' artisan products, she develops recipes which highlight the unique flavor profiles that can be achieved with goat cheese.

Producer: Alice Orzechowski, Caprikorn Farms (Washington County)

www.caprikornfarms.com

Products used in the recipe: Chesapeake Bay Blend Chèvre.

Caprikorn Farms is a local producer of artisan goat cheeses crafted in the time-honored farmstead tradition. The farm is in Maryland's Pleasant Valley where, since 1978, all Caprikorn Farms goats browse as nature intended. Caprikorn Farms' raw goat milk cheeses handmade in small batches are sold at farmers markets, carried in natural food and specialty markets, and can be found on restaurant menus throughout the state. Caprikorn Farms' fresh chèvre was voted "Best in Baltimore" by Baltimore Magazine and their flavored chèvres are top sellers.

Producer: Tom Cunningham, Mary's Land Farm (Howard County)

www.maryslandfarm.com

Products used in the recipe: Eggs, bacon.

Mary's Land Farm is a grass-based, multi-species farm that includes Berkshire pork, poultry, Devon beef, Kiko goat and Katahdin sheep. With experienced alternative organic farm managers on site, Mary's Land Farm uses organic and permaculture practices. The farm has a young orchard, perennial and annual vegetable and fruit system in a polyculture.

Producer: Steve Goertemiller, Big White Barn (Frederick County)

www.bigwhitebarn.com

Products used in the recipe: Arugula, chives.

Big White Barn is a family owned and operated 200-acre farm which offers a 16-week summer CSA. Along with a variety of hydroponically grown lettuces and greens, Big White Barn provides field-grown greens for wholesale to distributors, restaurants and institutions.



Corn, Tomato, Black Bean and Avocado Salsa

Ingredients

- | | |
|----------------------------------|----------------------------------|
| 3 ears of sweet corn | 3 cups of diced tomato |
| Cilantro butter | 1 diced avocado |
| 1 large red onion | 10 de-stemmed sprigs of cilantro |
| Avocado oil | 2 limes |
| Salt | Chips (your choice) |
| 1 can reduced-sodium black beans | |

Preparation

Pull back husk of corn and remove silk. Brush cilantro butter on the corn, push husk back up and grill for 3 minutes on each side. Remove corn from grill, remove husk, then remove corn from cob.

Peel onion and cut into ¼-inch thick slices, brush with avocado oil and salt. Grill for 3 minutes per side. Remove from grill and dice. Drain and rinse beans. Combine corn, onion, beans, tomato, avocado, and cilantro sprigs. Drizzle with oil and lime juice. Serve with chips of your choice.

Pair With...

Serpent Ridge Vineyard Albariño

About the Recipe

Chef: Brooke Hagerty, The Food Chick (Carroll County)

Brooke Hagerty has been cooking professionally for more than 15 years and has more than 30 years experience in the hospitality industry. Brooke prides herself on always using the freshest ingredients possible and believes that healthy and nutritious food does not have to be complicated or expensive.

Producer: Jennifer Griffin, Lehigh View Farm (Carroll County)

www.lehighviewfarm.com

Products used in the recipe: Corn, tomatoes.

Lehigh View Farm, a family owned and operated farm in Carroll County, grows quality produce and offers pasture-raised beef for steaks, roasts and burgers. The farm also raises chickens for fresh brown eggs, and produces six varieties of cheese from registered Holstein cattle.



Dual Local: Watermelon Topped with Local Basil and Maryland Fried Oyster

Ingredients

Breaded oysters

12 shucked oysters
2 eggs, beaten
2 cups cracker meal
Salt and pepper, to taste
2 quarts of fry oil

Watermelon

2 pounds red seedless
watermelon, cubed
into 2-inch squares
2 pounds yellow seedless
watermelon, cubed
into 2-inch squares

Horseradish cream

1 cup mayonnaise
3 tablespoon horseradish
1 teaspoon Worcestershire sauce

Garnish

12 sweet basil leaves

Preparation

Makes 12 servings

Oysters

Clean the oysters, rinse and set aside in their own liquid until ready to prepare. Preheat fry oil to 350 degrees. Bread the oysters by dipping in eggs and rolling in cracker meal. Do not burst the middle of the oyster. Fry until golden.

Horseradish cream

Mix all ingredients in a mixing bowl and set aside.

Assemble

Stack the watermelon squares on top of each other. Take a melon baller and scoop out a small hole on the top of the stack. Place a dab of horseradish cream in the hole. Garnish with a leaf of fresh basil. Top with the breaded oyster.

Pair With...

DuClaw Brewing Co. Sour Me This (Dry-Hopped Sour)

About the Recipe

Chef: James Gray, Northwest Hospital Aramark (Baltimore County)

James Gray, who has worked in the food industry for 23 years, is now an executive chef for Aramark Northwest Hospital. His culinary skills come from both formal and on-the-job training. He particularly enjoys preparing seafood with different exotic sauces.



Producer: Russ Shlagel, Shlagel Farms (Charles County)

Products used in the recipe: Yellow and red watermelon.

Shlagel farms is celebrating its 105th year of continuous farming in North Waldorf. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.

Producer: Wild Country Seafood (Anne Arundel)

Products used in the recipe: Oysters.

The father-son watermen duo of Pat Mahoney and Pat Mahoney Sr. saw a need to create an old-fashioned seafood store in Maritime Eastport and created Wild Country Seafood. Their boats, The Baby Boy and Wild Country, are now the last commercial work boats out of Eastport. The father-son team is on the water every morning fishing for crabs, oysters, rockfish, and perch which is available at Wild Country Seafood in the afternoon.



Fried Green Tomato and Crab Caprese

Ingredients

2 medium green tomatoes
6 ounces chèvre goat cheese
6 ounces Maryland jumbo lump crab
6 basil leaves
½ cup all-purpose flour
2 eggs, beaten
¼ cup panko bread crumbs
1 sprig fresh thyme, minced
1 sprig fresh oregano, minced
¼ cup grated Parmesan
1 tablespoon butter

1 tablespoon olive oil
4 tablespoons of cherry balsamic
gastrique (recipe below)
Salt and pepper, to taste

Balsamic gastrique

2 cups balsamic vinegar
¼ cups minced dried cherries (or fresh if available)
2 tablespoons sugar
¼ cup apple cider vinegar
¼ cup rice wine vinegar

Preparation

Makes 6 servings

Set up a standard breading station. In first bowl, put all-purpose flour with a pinch of salt and pepper. In second bowl, put 2 beaten eggs. In third bowl, mix the panko, Parmesan, thyme, and oregano.

Cut the green tomatoes into ½-inch slices. Dredge tomatoes in the flour, making sure to pat off any excess flour. Next, coat the tomato in the beaten eggs. Finally, coat with panko mixture and transfer to a sheet pan or plate with parchment paper or to the top of a cookie rack.

In a sauté pan, heat the butter and oil on medium heat. Once hot, carefully add tomatoes, making sure not to overcrowd the pan. (This step might have to be done in batches or even one at a time.) Cook on each side for about 2 minutes or until golden brown. Transfer back to sheet pan or plate with parchment or cooling rack. (You can also place on paper towel.)

Balsamic gastrique (makes about ½ cup)

In a sauce pan, add all ingredients. Reduce for 1–2 hours until balsamic reduces down to a maple syrup consistency. Remove and cool. (Great with chicken, cheeses, salads and even steak.)

Assemble

Place a tomato on a plate and top with 1 ounce of Firefly chèvre goat cheese. (*Optional step:* Using a hand torch, give the goat cheese a little color.) Place 1 ounce of the Maryland lump crab on top of the cheese. Garnish with a sprig of basil and the dried cherry balsamic gastrique.



Pair With...

Deep Creek Cellars Riesling

About the Recipe

Chef: Adam Cho, Loews Annapolis Hotel (Anne Arundel County)

www.loewshotels.com/annapolis

Adam Cho, banquet chef at the Loews Annapolis Hotel, has more than 10 years of experience in the restaurant industry. He came to Loews Annapolis this year from Loews Coronado Bay Resort in Coronado, California, where he served as the fine dining chef and restaurant manager. He has also held positions as executive chef at Katsuya in San Diego, chef de cuisine at Loews Lake Las Vegas, and sous chef at Tapino's Tapas and Wine Bar in Scottsdale, Arizona. At Loews Annapolis, Cho has been preparing locally inspired banquet menus, bringing in more local vendors and their products, and partnering with local charities and organizations to assist the Annapolis community. Cho has a Bachelor's degree in Business Administration from Creighton University in Nebraska, and an Associate's degree in Culinary Arts from the Scottsdale Culinary Institute.

Producer: Mike Koch, FireFly Farms (Garrett County)

www.fireflyfarms.com

Products used in the recipe: Chèvre (goat cheese).

Mike Koch spent several years teaching before entering the business world and developing a career in marketing. In 1997, he moved to Garrett County and co-founded FireFly Farms, which offers nationally and internationally award-winning premium goat cheese that features the distinct regional flavors of Mountain Maryland's Allegheny Plateau. Each cheese is artfully handcrafted and aged with precise detail, and each offers distinguished flavor, exceptional texture, noteworthy composition, and unprecedented aesthetics. The cheese of FireFly Farms is produced using locally sourced fresh goat's milk and time-honored, traditional methods of goat cheese making.

Producer: Jennifer Sturmer, Hummingbird Farms (Queen Anne's County)

Products used in the recipe: Green tomatoes.

Jennifer Sturmer originally studied biology at Tufts University. Farming hadn't even been a consideration when she was approached by a business partner with the opportunity to run a hydroponic tomato greenhouse. Sturmer and her husband now produce two crops of tomatoes each year using hydroponics at Hummingbird Farms. Everything is done by hand, from picking to packing tomatoes. Tomatoes are picked ripe the same day they are put on the trucks to be shipped to grocers across Maryland, at stores such as Giant, Whole Foods, Roots, Grauls, and Balducci's.



Fried Green Tomato and Crab Napoleon

Ingredients

½ pound crab meat	1 tablespoon fresh chopped parsley
2 medium green tomatoes (sliced ¼ inch)	1 tablespoon minced chives
½ cup mayonnaise	1 tablespoon lemon juice
4 ounces cream cheese	1 tablespoon shallot
4 ounces shredded cheddar cheese	Buttermilk, as needed
¼ cup canned pimentos	50/50 mix of cornmeal and all-purpose flour, as needed
Old Bay, to taste	
Salt and pepper, to taste	

Preparation

Makes 4 servings

Combine mayonnaise, cream cheese, pimentos, and cheddar in food processor until blended. Season with salt, pepper, and Old Bay. Slice tomatoes and dip in flour mixture, then dip in milk. Shake off excess and dip again. Set aside.

Mix crab meat with herbs, shallots, and lemon juice, then combine with cheese mixture. Heat canola oil to 350 degrees in a cast iron skillet (about 1-inch thick). In batches, fry tomatoes 2–3 minutes on each side, until golden brown. Remove and drain on paper towels. Layer tomato slices with cheese mixture and crab. Garnish with fresh roasted corn. Great as appetizer or served with a fresh salad.

Pair With...

Evolution Craft Brewing Delmarva Pure Pils

About the Recipe

Chef: David Wells, Evolution Craft Brewing Public House (Wicomico County)

www.evolutioncraftbrewing.com

With a passion for food and flavors, Executive Chef David Wells is committed to the success of Public House. Voted Best American Restaurant and Best Farm to Table by Metropolitan readers, Chef David and his staff deliver quality food on a daily basis. Since the age of 12, Wells has grown up in the restaurant business. Creating a menu that makes food exciting and appealing, he sources local and seasonal ingredients.



Producer: Laura Holland, Chesapeake Bay Farms (Worcester County)

www.supportlocalcows.com

Products used in the recipe: Cheddar cheese and cream cheese.

Chesapeake Bay Farms is a Worcester County, Maryland dairy farm with two locations. Their dairy farm makes ice cream, cheeses, and butter on site in a fully licensed and inspected facility. Fresh ice cream, milk, cheese, butter and more are available for retail or wholesale.

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

www.wrightsmarket.com

Products used in the recipe: Corn.

What started out as a part-time learning process for Charles M. Wright, Jr., has now evolved into a well-managed farming business and 13,000-square-foot retail market, providing only the highest quality vegetables and fruits, plus seasonal and gift items for their customers. No more are the days of selling vegetables off the back of the pickup... the Wrights have grown tremendously through family tradition, values, determination, and commitment to quality, and are now a familiar landmark along Route 50 in Marcella Springs, Maryland.

Producer: Tim Fields, Baywater Greens (Wicomico County)

www.baywatergreens.com

Products used in the recipe: Lettuce, herbs.

Baywater Greens is committed to providing locally grown, quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Located in Salisbury and servicing all parts of the Eastern Shore and beyond, Baywater is a sixth-generation, family owned and operated farm. Baywater currently delivers to customers in Maryland, Delaware, Virginia and Washington D.C.

Producer: A.E. Phillips & Sons, Inc.

www.phillipsseafood.com

Products used in the recipe: Crab meat.

A.E. Phillips & Sons, Inc. is the original seafood harvesting and processing facility for Phillips Foods, Inc.



Galway Bay Naptown Oysters and Brown Ale Mignonette

Ingredients

Mignonette sauce

1 shallot, finely chopped
2 tablespoons Naptown Brown Ale
1 teaspoon lemon juice
1 teaspoon sugar
2 tablespoons malt vinegar
1 teaspoon kosher salt
1 teaspoon fresh cracked black pepper

Oysters

1 ounce micro chives
12 Skinny Dipper oysters

Preparation

Makes 12 servings

Combine first seven ingredients and chill for at least 1 hour. Shuck oysters and top with mignonette sauce and chives. Serve and enjoy!

Pair With...

RAR Naptown Brown Ale

About the Recipe

Chef: Kevin Duffy, Galway Bay Irish Restaurant (Anne Arundel County)

www.galwaybaymd.com

Kevin Duffy has lived in the Annapolis area for more than 30 years. The son of a naval officer, he attended cooking school in Napa Valley and has worked at various restaurants in the Annapolis area before joining Galway Bay in 2013.

Producer: JT Merriweather, Realalerevival Brewing Co. (Dorchester County)

www.rarbrewing.com

Products used in the recipe: Naptown Brown Ale.

Based in Cambridge, on the banks of the Chesapeake Bay, Realalerevival built its brewery in an 80-year-old former pool hall and bowling alley with a goal of producing well-balanced American- and Belgian-inspired brews, ten barrels at a time. It has been proudly brewing since the summer of 2013.



Producer: Gigi Marescu, Power Plant Microgreens (Anne Arundel County)

www.facebook.com/powerplantsmicrogreen/info

Products used in the recipe: Micro chives.

Power Plants was founded in Annapolis in 2014. Its microgreens, a highly delicious gourmet treat, are the tiny seedlings of herbs and vegetables.

Producer: Patrick Hudson, True Chesapeake Oyster Co. (St. Mary's County)

www.trueoyster.com

Products used in the recipe: Skinny Dipper oysters.

The True Chesapeake Oyster Company believes it found what may be the perfect place to grow an oyster—a creek known as St. Jerome, where fresh waters from the north meet the salty Atlantic from the south.



Grilled Drunken Summer Skewers

Ingredients

1 personal-sized cantaloupe (firmer, not fully ripe melons are best)	4 ounces vodka or gin
16 firm, cherry-sized heirloom tomatoes	1 teaspoon red pepper
2 lemon cucumbers	1 teaspoon olive oil
1½ cups dry red wine	Salt and pepper, to taste
2 bottles beer (ales with lots of hop flavor are best)	16 bamboo skewers

Preparation

Makes 8 skewers

Soak bamboo skewers in water until ready to assemble. Mix red pepper into red wine, and add a dash of salt and pepper.

Cut cantaloupe into 1½-inch cubes (make about 16 cubes). Marinate cantaloupe cubes in wine mixture for 1–2 hours.

Slice cucumbers into ¾-inch thick slices (make 16 pieces). Salt cucumbers and let stand between paper towels for 30 minutes. Then marinate cucumber slices in beer.

With turkey injector (or smaller needle and syringe if possible) inject a small amount of the vodka or gin into each tomato. It is best to inject at the spot where the stem was attached to the tomato.

When all items are done marinating, assemble skewers. Each skewer should have two of each ingredient. It is best to use two skewers for each skewer to make it easier to turn without vegetables/fruit falling off. Brush olive oil over the skewers to keep them from sticking.

Grill skewers over hot fire (flames should not be high), turning once to get nice grill marks. It should take approximately 2–3 minutes for the first side and 1–2 minutes for the second side. Add a dash of salt and pepper just before serving immediately.

Pair With...

Twin Valley Distillers Vodka Iced Tea



About the Recipe

Chef and Producer: Russ Testa, Your Chef's Table Farm (Montgomery County)

www.yourchefstable.net

Products used in the recipe: Personal-sized melons.

Russ Testa is a personal chef who went into farming after being dissatisfied with the produce available for use. Currently, he farms three acres of vegetables, and pasture-raised chickens. He specializes in farm-to-table dinner parties with a local focus. Chef Russ is a new farmer in the Montgomery County New Farmer Project. 2016 is the third full year of production for the farm, which is on the property of a residential job-training facility for at-risk youth. On this property, trainees have worked with the farm learning work skills. This year, Chef Russ added a pilot culinary arts introduction program for selected trainees.

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

www.chocolatesandtomatoes.com

Products used in the recipe: Cherry style heirloom tomatoes, lemon cucumbers.

Mark Mills grew up in Chapel Hill, N.C. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening and cooking creatively using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing colorful, delicious ingredients to a local audience of consumers and chefs.



Mary(land) Had a Little Lamb

Ingredients

1 pound ground lamb	4 ounces plain yogurt
1 large egg	Fresh mint, minced, to taste
2 tablespoons za'atar (homemade or store-bought)	2 tablespoons fresh cucumber, minced
2 garlic cloves	4 mini brioche buns
1 tablespoon sweet onion, minced	Extra virgin olive oil

Preparation

Makes 4 servings

Mix first five ingredients together and form into small patties. Sauté patties in olive oil until browned. Mix yogurt, minced mint and minced cucumber together separately. Place lamb patty in brioche bun, top with dollop of yogurt.

Pair With...

The Vineyards at Dodon South Slope (Red Blend)

About the Recipe

Chef: Craig Sewell, A Cook's Cafe (Anne Arundel County)

www.acookscafe.com

As founder of a well-established restaurant and cooking school in the Chesapeake Bay area, Craig Sewell prides himself on his retail, catering, and cooking school developed from years of experience in the kitchens of four-star restaurants and managing corporate and private catering events. The business offers consumers farm-fresh eggs, pasture-raised chickens and turkeys, grass-fed beef and lamb, hydroponic greens, milk and dairy products, and prepared soups and baked goods. All items are from local farms.

Producer: Jean-Francoise Seznek, Hollywood Farm (Anne Arundel County)

www.hollywoodfarm.com

Products used in the recipe: Ground lamb.

When not wrestling sheep, chopping wood, or sipping tea, JF teaches political science at Georgetown University.



Producer: David Smith, Springfield Farm (Baltimore County)

www.ourspringfieldfarm.com

Products used in the recipe: Eggs.

All animals are free-range during the grass growing season.

Producer: Bobby Prigel, Prigel Family Creamery (Baltimore County)

www.prigelfamilycreamery.com

Products used in the recipe: Yogurt.

The Prigel family has been farming in the Long Green Valley for more than 100 years and five generations. John Mathias Prigel moved to the property which is now Bellevalle Farm as a sharecropper in 1895, and Prigels have been dairy farming here ever since. Maryland Good Agricultural Practices (GAP) certified.



Maryland Vegetable Medley Won-Ton Cannoli with Old Bay Crema

Ingredients

Won-ton cannoli

1 zucchini
1 yellow squash
1 portobello mushroom
¼ head red cabbage
Won-ton wrapper squares
2 tablespoons butter
Salt and pepper, to taste
Microgreens, for garnish

Old Bay crema

¼ cup mayonnaise
½ cup sour cream
1 teaspoon salt
1 teaspoon white pepper
1 tablespoon Old Bay seasoning
1 teaspoon smoked paprika
2 teaspoons honey
Juice from ½ lemon

Preparation

Makes 6–8 servings

Preheat oven to 350 degrees. Melt butter and brush on both sides of won-ton wrappers and set aside on cookie sheet lined with parchment paper. Place won-tons in diamond-shaped formation on cookie sheet. Cut vegetables into equal, “match stick”-thick pieces long enough to reach from one point of the diamond to the other. Create a “vegetable bundle,” selecting 1–2 pieces of each vegetable and placing them on the won-ton wrappers. Season with pinch of salt and pepper. Carefully fold each side of the won-ton points to enfold the vegetables. (It should look similar to a cannoli but filled with veggies.) Place the cookie sheet in the oven for 15 to 20 minutes or until the won-ton wrappers become crunchy and golden brown.

While this is cooking, make the Old Bay crema. Combine all ingredients in a bowl, whisk together until fully incorporated and add contents to a squeeze bottle. Add water, 1 tablespoon at a time, to loosen the sauce.

To plate, place each vegetable won-ton on a plate, drizzle the crema on top, and garnish with microgreens.

Pair With...

Romano Winery Fallen Leaf



About the Recipe

Chef: Father Leo Patalinghug, Grace Before Meals (Baltimore County)

www.gracebeforemeals.com

Father Leo Patalinghug is a Catholic priest and a member of a community of consecrated life, Voluntas Dei. He is the host and founder of Grace Before Meals, an apostolate to strengthen families and communities around the dinner table. He is also an internationally renowned conference speaker, author, TV host of “Savoring Our Faith” on EWTN, and a regular contributor and host on Sirius XM. He has appeared on The Food Network, where he defeated a world famous chef in the, “Throw Down! with Bobby Flay.” He was featured on The Cooking Channel show “Holy & Hungry” in 2015. With food, faith and fun, Father Leo hopes to bring people closer together, one meal at a time!

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

www.millerfarmsclinton.com

Products used in the recipe: Vegetables.

Miller Farms is a 267-acre farm that has been family owned and operated since 1840. It grows a wide array of fresh fruits and crisp vegetables. The farm also has a bakery that sells home-baked goods and handmade ice cream, a nursery abundant with beautiful plants and flowers, a farmers market, and seasonal displays.



Olive-Infused Bread with Fresh Ricotta and Basil

Ingredients

1 loaf olive bread	4 basil leaves
¼ pound freshly made ricotta	3 garlic cloves
3 tablespoons extra virgin olive oil	

Preparation

Makes 10 servings

Slice basil leaves in half lengthwise. Slice bread into ½-inch slices and toast them. Hand rub slices with 1 tablespoon of olive oil, then rub with garlic. Spoon fresh ricotta onto each toast slice, garnish with half basil leaves and drizzle remaining olive oil on top.

Pair With...

Great Frogs Winery Vintners White

About the Recipe

Chef: Sammi Olmo, Olmo Bros. Nursery & Farm (Anne Arundel County)

www.olmobros.com

Chef Olmo has more than 30 years experience with menu planning and preparation, and with serving catered special events. He is the head chef for the Order Sons of Italy in America, Annapolis Lodge 2225, where he plans and prepares the OSIA annual Italian Festival.

Producer: Larry Olmo, Olmo Bros. Nursery & Farm (Anne Arundel County)

www.olmobros.com

Products used in the recipe: Imported Italian seed basil.

Larry is an Italian farmer, specializing in unique vegetables and herbs that are predominantly grown from imported Italian seed as well as unique fruits, all grown on a five-acre farm in Annapolis.

Producer: Lucy Chris, Bakers & Co. (Anne Arundel County)

www.bakersandco.com

Products used in the recipe: Bread.

Lucy Chris started her business as a home business, primarily for farmers markets sales; however, her baking became so popular that she opened a brick-and-mortar store.



Pan Roasted Black Angus Beef Strip Loin with City-Hydro Pure Microgreens Salad

Ingredients

Beef strip loin

1 14-ounce New York strip steak
2 tablespoons of oil, grapeseed or other light cooking oil
Salt and black pepper, to taste
1 garlic clove, crushed
6 thyme sprigs, crushed
3 tablespoons butter, unsalted, room temperature

Cardamom black pepper dust

2 tablespoons whole black cardamom
1 teaspoon whole black peppercorns
1 teaspoon espresso coffee grounds
1 tablespoon brown sugar
2 teaspoons kosher salt
2 tablespoons butter
Unsalted flour, all-purpose, as needed

City-Hydro microgreens salad

Micro leeks
Micro radish
Micro mustard
Micro silver pea shoots
Micro lemon basil olive oil
Black pepper, fresh ground, as needed
High quality finishing salt, as needed (Muldon, Fleur de Sel, etc)

Preparation

Makes 14 ounces of steak

Beef strip loin

Preheat oven to 350 degrees. Heat heavy-bottomed sauté pan over moderately high heat and add 2 tablespoons of cooking oil. Rub steak with salt and pepper to season. Once oil moves quickly around the pan and begins to smoke lightly, add steak to pan. Leave steak in oil, not moving it too much to allow it to sear properly for about 2–3 minutes. Turn steak and sear other side. Add butter, thyme and crushed garlic clove to the pan with the steak and move the steak to the preheated oven. Cook to desired internal temperature. Remove from oven, remove steak from pan, and allow to rest on cutting board for about 5 minutes.

Note: Cook the steak in the oven for an additional 3 minutes to achieve a medium-rare internal temperature. Cooking time may vary depending upon thickness and desired doneness. A meat thermometer for use in determining doneness is recommended.

Cardamom black pepper dust

Preheat oven to 350 degrees. On a cookie sheet or in a small sauté pan, combine cardamom, peppercorns, and coffee. Place in the oven and cook until aromatic and fragrant. Remove spices from oven and allow to cool to room temperature. Grind the mixture in a coffee or spice grinder until a



fine powder is achieved. Melt butter and add to toasted spice mixture. Add sugar and salt, combine well. Add flour in very small increments while stirring until a moist, lumpy texture is achieved.

Place all ingredients on the cookie sheet and return to the hot oven for 5–7 minutes until light browning of the spice mixture begins. Remove and cool the mixture. Crumble by hand once cool or return the mixture to the spice grinder for a finer appearance.

City-Hydro microgreens salad

The amount of microgreens is up to you, as is the ratio of one to the other. The choices above were done to achieve a combination of spicy, sweet, herbal, and floral. Snip and place micro shoots and greens in a small mixing bowl. Drizzle with olive oil and season with fresh ground black pepper and finishing salt.

Plating

Slice steak to desired thickness and shingle slices in the center of two plates. Lightly dust the entire steak with the cardamom dust. Top each steak with salad of microgreens.

Pair With...

Heavy Seas Beer Deep Six Porter

About the Recipe

Chef: Eric Yeager, Stratford University - Baltimore (Baltimore County)

www.stratford.edu

Eric Yeager, born and raised in Baltimore, is a chef and epicurean devoted to educating palates with his use of the freshest local, seasonal ingredients. Since graduating from Johnson & Wales University in 1997, Chef Yeager has been the executive chef at restaurants and hotels across the state and most recently at the National Aquarium in Baltimore. His pride in educating future chefs and motivated youth led him at one time to teach Culinary Arts at Baltimore International College and has encouraged him to accept the position of program director for the School Of Culinary Arts at Stratford University.

Producer: Larry Hountz, City-Hydro (Baltimore City)

www.city-hydro.com

Products used in the recipe: Pure microgreens.

City-Hydro founders believe that everyone should make a livable sustainable income while at the same time contributing to their community.



Roasted Tomato Bruschetta with Garlic Scape Pesto and Goat Cheese

Ingredients

Garlic scape pesto

¼ cup chopped garlic scapes
¼ cup grated Parmesan cheese
¼ cup lightly toasted pine nuts
¼ cup fresh basil, roughly chopped
1 teaspoon fresh lemon juice
¼ cup olive oil
Salt and pepper, to taste

Tomato bruschetta

½ pound of red cherry tomatoes, halved
½ pound yellow cherry tomatoes, halved
2 tablespoons olive oil
2 tablespoons herb mix
Salt and pepper

Herb mix

1 teaspoon fresh parsley, chopped
2 teaspoons fresh oregano, chopped
2 teaspoons fresh thyme, chopped
1 teaspoon fresh rosemary, chopped

4 ounces Firefly goat cheese
1 baguette

Preparation

Makes 1 baguette

Garlic scape pesto

Combined all pesto ingredients except the olive oil in a food processor. Blend to a smooth paste. Slowly start to add the olive oil while the food processor is running. Salt and pepper to taste.

Tomato bruschetta

Preheat oven to 425 degrees. Cut tomatoes in half lengthwise and place in a mixing bowl. Add 2 tablespoons of olive oil, sprinkle with salt, pepper, and 1 tablespoon of herb mix (see recipe below). Lightly coat a baking sheet with olive oil and arrange tomato mixture in a single layer over top. Bake for 10 minutes.

Herb mix

Combine parsley, oregano, thyme, and rosemary.

Assemble

Crumble goat cheese. Slice baguette into ½-inch thick slices, brush with olive oil, salt and pepper. Grill 30 seconds, olive-oil-side down. Spread garlic scape pesto over grilled crostini. Top with oven-roasted tomatoes and crumbled goat cheese.

Pair With...

Faulkner Branch Cidery & Distilling Co. Tax Ditch Green Cider



About the Recipe

Chef: Kurt Peter, Azure/Westin Annapolis Hotel (Anne Arundel County)

The executive chef of the Westin Annapolis Hotel and Azure Restaurant, Chef Kurt Peter was born and raised on the Eastern Shore of Maryland spending most of his time off fishing, hunting and enjoying the outdoors. He studied culinary arts at Anne Arundel Community College. Chef Kurt loves cooking with fresh local ingredients and supporting local farmers.

Producer: Jennifer Sturmer, Hummingbird Farms (Caroline County)

Products used in the recipe: Tomatoes.

Jennifer Sturmer originally studied biology at Tufts University. Farming hadn't even been a consideration when she was approached by a business partner with the opportunity to run a hydroponic tomato greenhouse. Sturmer and her husband now produce two crops of tomatoes each year using hydroponics at Hummingbird Farms. Everything is done by hand, from picking to packing tomatoes. Tomatoes are picked ripe the same day they are put on the trucks to be shipped to grocers across Maryland, at stores such as Giant, Whole Foods, Roots, Grauls, and Balducci's.

Producer: Mike Koch, FireFly Farms (Garrett County)

www.fireflyfarms.com

Products used in the recipe: Chèvre (goat cheese).

Mike Koch spent several years teaching before entering the business world and developing a career in marketing. In 1997, he moved to Garrett County and co-founded FireFly Farms, which offers nationally and internationally award-winning premium goat cheese that features the distinct regional flavors of Mountain Maryland's Allegheny Plateau. Each cheese is artfully handcrafted and aged with precise detail, and each offers distinguished flavor, exceptional texture, noteworthy composition, and unprecedented aesthetics. The cheese of FireFly Farms is produced using locally sourced fresh goat's milk and time-honored, traditional methods of goat cheese making.



Shishito Peppers with Honey Lemon Goat Cheese

Ingredients

Approximately 1 pound Shishito peppers
8 ounces Caprikorn Farms chèvre
1 tablespoon honey

Zest of 1 lemon
Salt and pepper, to taste
Olive oil

Preparation

Makes 12 servings

Wash peppers and toss with olive oil and a pinch of salt in a mixing bowl. Preheat broiler. Place peppers on a baking sheet. Place into oven under broiler. Broil for 4–6 minutes until peppers blister and begin to soften. Remove from broiler and allow to cool.

In a mixing bowl, combine chèvre, lemon zest, honey, salt, and pepper. Put into a piping bag. Carefully remove stems from peppers and fill peppers with goat cheese mixture. If easier, slice open peppers and use a spoon to fill them. (Alternately, filling can be used as a dip for the peppers.)

Pair With...

Layton's Chance Vineyard Lazy Day Rosé

About the Recipe

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

www.chesapeakeculinarycenter.com

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

Producer: Wayne Cawley, Plain Wayne Farms (Caroline County)

www.facebook.com/PlainWayneFarms

Products used in the recipe: Shishito peppers.

Plain Wayne Farms in Denton grows specialty fruits and vegetables including heirloom tomatoes, “Doc Martin” pole lima beans, Shishito peppers, colorful bell peppers, and other hard-to-find items. The farm markets directly through a CSA, farmers markets, and local restaurants.



Producer: Alice Orzechowski, Caprikorn Farms (Washington County)

www.caprikornfarms.com

Products used in the recipe: Goat cheese.

Alice Orzechowski and Scott Hoyman have been raising award-winning Saanen dairy goats for more than 30 years. They have won numerous national awards for total milk production, as well as butterfat and protein content. The fertile Blue Ridge Mountains provide a diet resulting in high quality milk with exceptional flavor, perfect for cheese making. The farm's raw-goat-milk cheeses are hand made in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn Farms is Maryland's first on-farm, home-licensed goat cheese processor.



Stuffed Heirloom Tomatoes Garnished with Tempura-Battered Zucchini Flowers

Ingredients

Tomatoes

10 medium heirloom tomatoes

Stuffing

4 cipolini onions, finely chopped

3 red bell peppers

4 teaspoons elderflower oil

4 teaspoons yellow sweet clover

1 teaspoon lovage oil

1 teaspoon sea salt

Tempura-battered zucchini flowers

10 zucchini flowers

.85 cups all-purpose flour

.85 cups rice flour

10 oz. lager beer

10 oz. vodka

4 teaspoons honey

1 tablespoon baking powder

1 teaspoon salt

0.4 teaspoon espelette piment

Preparation

Tomatoes

Peel tomatoes, take the insides out (reserve) and dehydrate for 4 hours.

Stuffing

Roast the bell peppers slowly with elderflower oil at 300 degrees for 2 hours. Sauté the finely chopped cipolini onions until caramelized. Add the roasted bell pepper, the tomato seeds (the insides) and salt, and slowly cook over low temperature in a pot for at least 4 hours or until all the water is evaporated. Add the yellow sweet clover leaves and let infuse for one hour. Blend into food processor and cool it down. When cold, stuff the semi-dried tomatoes with the stuffing.

Tempura-battered zucchini flowers

For the batter, mix the dry ingredients (all-purpose flour, rice flour, salt, baking powder) with the liquids (honey, beer and vodka). Refrigerate the batter. Prepare the zucchini flowers by splitting them in half, being careful not to break them. Coat with the tempura batter and deep fry at 370 degrees until crispy. Pat dry and season with salt and espelette piment.

Serve the zucchini flowers on the side of the stuffed tomatoes.

Pair With...

Charm City Meadworks Original Dry



About the Recipe

Chef: Steve Monnier, Aromes Restaurant (Baltimore City)

www.aromesrestaurant.com

Chef Steve Monnier has worked in France for 12 years in 2- and 3-Michelin Star restaurants: Taillevent, le Laurent, le Carre des Feuillants, and le Martinez Hotel. He moved to Los Angeles in 2002 and was sous chef at La Cachette restaurant and then the Orangerie restaurant. In 2013, he and his wife moved to Maryland to be closer to her family and to welcome a new son. He opened his first restaurant, Aromes, almost a year and a half ago.

Producer: Jack Gurley, Calvert's Gift Farm (Baltimore County)

www.calvertsgiftfarm.com

Products used in the recipe: Heirloom tomatoes, peppers, cipolini onion, lovage.

This family-owned farm has been certified organic since 1994. Calvert's Gift Farm uses extensive crop rotations, minimizes off-farm inputs, and relies almost entirely on natural systems to produce safe, healthy food.



Tomato and Manchego Crostini

Ingredients

2 large local tomatoes, grated	½ cup extra virgin olive oil
½ cup Manchego cheese, cubed ½ inch	¼ cup Marcona almonds, chopped
1 sprig rosemary, remove leaves from stem	Pinch of fresh ground black pepper
½ teaspoon crushed red pepper flakes (optional)	Pinch of sea salt, or to taste

Preparation

Prepare one day in advance for best flavor

Steep the red pepper flakes, rosemary, and olive oil in a small pan. Bring the ingredients to a gentle simmer then immediately remove from heat and allow to cool to room temperature. (15–20 minutes)

Cut the tomatoes in half and grate the tomatoes with the large holes of a box grater into a bowl. Discard the skins.

Cut the Manchego cheese into ½-inch cubes. Roughly chop the Marcona almonds. Add all ingredients into the bowl with tomatoes, mix well, salt and pepper to taste. Place in refrigerator for 4–6 hours, or best overnight. Serve with toasted bread of choice (French baguette suggested).

Pair with...

Calvert Brewing Double Amber

About the recipe

Chef: Chad Sargent, Chad's BBQ (Anne Arundel County)

www.chadsbbq.com

Chef Chad Sargent grew up in Severna Park, attended The Boy's Latin School and Towson University. His passion for food over the years has allowed him to work in some of the area's finest restaurants. Three years ago he had the vision to open Chad's BBQ in Edgewater. There he creates dishes, sourcing local ingredients when possible. The restaurant smokes its meats with local white oak from the Eastern Shore.

Producer: Fred and Diane Klinken, Marco Ridge Farm (Anne Arundel County)

www.facebook.com/Marco-Ridge-Farm-1657331047830120/

Products used in the recipe: Tomatoes.

Marco Ridge Farms is a family owned farm located in Davidsonville, MD. It grows tomatoes, bell peppers, hot peppers, squash, zucchini, eggplant, corn and some potato varieties. The farm stand opens in early July.



Wild Western Maryland Ramp Mak

Ingredients

1 pound of chicken livers
24 ramps
12 slices bacon (about 1 pound)

1 bottle homemade or bought BBQ Sauce
Salt and pepper, to taste
1 Tulkoff's Tiger Sauce for dipping

Preparation

Makes 24 servings

Cut cold chicken livers in half. (Note: When preparing chicken livers, always keep them ice cold.) Cut 12 slices of bacon in half. Clean ramps and use the bulbs; save the leaves for garnish. Place ramp bulb in center of liver, wrap bacon around liver, skewer, and add salt and pepper to taste. If preparing in advance, place on cookie sheet with waxed paper and refrigerate. (This recipe can be frozen.)

Cook on hot grill until bacon starts to crisp. Flip and brush with BBQ sauce. Grill another 5–7 minutes, and brush with BBQ sauce again. Remove from grill and cool. Place on tray with ramp leaves. Serve with Tiger Sauce on the side.

This can also be done in an oven at 425 degrees for 15–20 minutes.

Pair With...

Smoketown Brewing Berlin Brown Ale

About the Recipe

Chef: Keith Lewis, Big Lew's Cruisn' Treats (Allegany County)

Keith Lewis owns and operates Big Lew's Cruisn' Treats, a hot dog and ice cream stand in Westernport, where he has lived all of his life. He has won many awards for cooking, including several chili cook-offs for the Judge's Choice and People's Choice. He also raises herbs and peppers.

Producer: Terrie Hardesty, Working H Meats (Garrett County)

www.workinghmeats.com

Products used in the recipe: Chicken liver, bacon.

Working H Farms and Meat Market is a family affair of the Hardesty family. Terrie, Glenn, and their son Justin are the primary owners and operators. The market and meat processing facility also have a talented team of butchers and meat cutters with more than 75 years of combined experience.

Salads/Side Dishes





Eastern Shore Summer Salad

Ingredients

4 large ripe tomatoes	¼ cup scallions, chopped
2 medium cucumbers	¼ cup tarragon vinegar
¼ cup fresh basil, chopped	¼ cup olive oil
¼ cup fresh parsley, chopped	1 teaspoon salt

Preparation

Makes 6–8 servings

Slice the tomatoes and cucumbers and arrange on a platter. In a bowl, combine the basil, parsley, scallions, vinegar, olive oil, and salt. Pour over the cucumbers and tomatoes.

Pair With...

Blackwater Distilling Co. White Rum Mojito

About the Recipe

Chef: Katie Moose, Conduit Press (Talbot County)

www.conduitpressmd.com

Katie Moose is the author of five cookbooks—Chesapeake’s Bounty, Chesapeake’s Bounty II; New England’s Bounty; Nantucket’s Bounty; and God’s Bounty. She is now working on an international cookbook and also one on edible flowers.

Producer: Charles Wright, Wright’s Market (Wicomico County)

www.wrightsmarket.com

Products used in the recipe: Tomatoes, cucumbers, parsley, basil, scallions.

Charles Wright is the fourth generation to own this very large farm on the Eastern Shore. Wright’s also has a produce market, and celebrates many events during the season.



Fingerling Potato Salad with Charred Sweet Corn and Dill

Ingredients

4 pounds fingerling potatoes,
simmered until tender, cooled
½ cup mayonnaise
2 tablespoons whole grain mustard

1 ear Maryland sweet corn, charred on grill
1 tablespoon fresh dill
Salt and pepper, to taste
Old Bay seasoning (optional)

Preparation

Makes 6–8 servings

Cut fingerling potatoes in half lengthwise and place into a medium-sized mixing bowl. Using a knife, carefully remove the charred corn kernels from the cob. Place kernels into the bowl with potatoes.

In a separate bowl, combine mayonnaise and mustard with a whisk. Pour the mayonnaise mixture over the potatoes and corn. Add fresh dill and gently combine until all potatoes are coated. Season with salt, pepper, and Old Bay seasoning, if desired.

Pair With...

Chesapeake Brewing Company Waterman Soul IPA

About the Recipe

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

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

Producer: Wayne Cawley, Plain Wayne Farms (Caroline County)

Products used in the recipe: Fingerling potatoes, dill, sweet corn.

Plain Wayne Farms in Denton grows specialty fruits and vegetables including heirloom tomatoes, “Doc Martin” pole lima beans, shishito peppers, colorful bell peppers, and other hard to find items. The farm markets directly through a CSA, farmers markets, and local restaurants.



Grilled Peach & Pecan Salad with Orange-Citrus Vinaigrette

Ingredients

Salad

2 peaches, halved, skin on
2 tablespoon butter, melted
Kosher salt and freshly cracked black pepper
½ cup pecans, chopped and toasted
½ cup Gorgonzola
1 large container mixed baby greens
½ red onion, sliced as thinly as possible
5 large fresh mint leaves, cut into chiffonade

Vinaigrette dressing

1 cup orange juice
1 clove garlic, minced
Salt and black pepper
Zest of 1 lemon, finely grated
¼ cup extra virgin olive oil
½ cup honey

Preparation

Makes 8 servings

Vinaigrette dressing

Whisk together all ingredients.

Salad

Toss the peach halves in the butter and season to taste with salt and pepper. Preheat the grill and grill the fruit for about 3 minutes per side. Place the grilled fruit in a bowl and refrigerate until chilled.

Toast the pecans in a dry pan over medium heat, tossing frequently to prevent burning, until they are evenly colored and fragrant. Transfer to a plate to cool. Set aside.

In a large bowl, toss the fruit, greens, red onion, pecans, Gorgonzola, and mint with enough dressing to coat. Taste and add more dressing if needed.

Pair With...

White Tiger Distilling Rice Whiskey



About the Recipe

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

www.NoThymeToCook.com

A graduate of the Baltimore International Culinary College and a member of the United States Personal Chef Association, Gwyn Novak is the chef and owner of No Thyme to Cook, Southern Maryland's home for cooking classes. She has been cooking and writing about food for more than 25 years. She has worked in numerous B&Bs, country inns, and country clubs on the East Coast.

Producer: Bernie Fowler, Farming 4 Hunger (Charles County)

www.farming4hunger.com

Products used in the recipe: Lettuce.

Farming 4 Hunger is a non-profit organization formed in 2012 to serve those in need of fresh food in Southern Maryland. The organization grows and distributes over a million pounds of locally grown, fresh food each year. Farming for Hunger accomplishes its mission through unique partnerships with 27 local farms, more than 20 churches, local businesses and schools, the Maryland Food Bank, the Maryland Department of Corrections, and a network of community volunteers.

Producer: Joe-Sam Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Peaches.

Swann Farms is a sixth-generation, wholesale produce farm in Southern Maryland. It supplies fresh-picked produce to the Southern Maryland, Baltimore and Washington D.C. regions.



Infused Watermelon and Feta Salad

Ingredients

½ pound feta, crumbled	1 tablespoon olive oil
1½ pounds watermelon, cut into 1-inch cubes	¼ pound micro arugula
¼ cup white balsamic vinegar	Salt and pepper, to taste

Preparation

Place cubed watermelon into a zip-lock bag with white balsamic vinegar, olive oil, and a pinch of salt and pepper. Let sit in the refrigerator for at least 2 hours. Place watermelon and liquid in a salad bowl and top with feta and micro arugula.

Pair With...

Port of Leonardtown Winery Wicomico Rose

About the Recipe

Chef: Kurt Peter, Azure/Westin Annapolis Hotel (Anne Arundel County)

The executive chef of the Westin Annapolis Hotel and Azure Restaurant, Chef Kurt Peter was born and raised on the Eastern Shore of Maryland, spending most of his time off fishing, hunting and enjoying the outdoors. He studied culinary arts at Anne Arundel Community College. Chef Kurt loves cooking with fresh local ingredients and supporting local farmers.

Producer: Russ Shlagel, Russ Shlagel (Charles County)

www.shlagelfarms.com

Products used in the recipe: Watermelon.

Shlagel farms is celebrating its 105th year of continuous farming in North Waldorf. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.



Mexican Corn

Ingredients

4 ears of local corn
1 stick salted butter
1 tablespoon Guajillo chili powder*
1 teaspoon freshly ground black pepper
¼ cup good quality mayonnaise

2 tablespoons freshly squeezed lime juice.
½ cup queso fresco, crumbled*
1 small bunch cilantro, chopped

**Available in most grocery stores and Latin markets*

Preparation

Makes 4 servings

Steam or boil the corn in the husk for 12–14 minutes. Allow the corn to cool slightly then remove the husk. (This can be done in advance and the corn can be reheated at time of service.) Melt the butter in a pot and add the Guajillo chili powder and the black pepper. Next, mix the mayonnaise and lime juice together.

To assemble: brush the chili butter onto the hot corn, brush the lime mayonnaise on the corn, then sprinkle the crumbled queso fresco and the cilantro on top of the corn.

Pair With...

Cassinelli Distilling Classic Gin and Tonics

About the Recipe

Chef: Chad Sargent, Chad's BBQ (Anne Arundel County)

www.chadsbbq.com

Chef Chad Sargent grew up in Severna Park, attended The Boys' Latin School and Towson University. His passion for food over the years has allowed him to work in some of the area's finest restaurants. Three years ago he had the vision to open Chad's BBQ in Edgewater. There he creates dishes, sourcing local ingredients when possible. The restaurant smokes its meats with local white oak from the Eastern Shore.

Producer: Fred Klinken, Marco Ridge Produce (Anne Arundel County)

www.facebook.com/Marco-Ridge-Farm-1657331047830120/

Products used in the recipe: Sweet corn.

Marco Ridge Farms is a family-owned farm in Davidsonville, MD. It grows tomatoes, bell peppers, hot peppers, squash, zucchini, eggplant, corn and some potato varieties. The farm stand opens in early July.



Summer Heirloom Tomato and Maryland Crab Salad with English Cucumbers and Watermelon Radish

Ingredients

1 pound Maryland lump crab
¼ cup lemon garlic aioli
Zest of 1 lemon
1 small shallot
1 sprig lemon thyme
2 medium heirloom tomatoes
1 medium local grown English cucumber
2 watermelon radishes
4 each of basil and cilantro microgreens (for garnish)
3 purple mizen leaves (for garnish)

Lemon vinaigrette

1 cup lemon juice
2 teaspoons honey
2 teaspoons Dijon mustard
1 tablespoon shallot, fine brunoise
2 cups canola oil
1 cup olive oil

Preparation

Makes 4 servings

Pick through crab meat to remove any shells. Combine crab meat, garlic aioli, lemon zest, shallot, and lemon thyme, toss gently, and season with salt and pepper to taste. Keep the crab mixture cold until needed.

Next, place lemon juice, honey, Dijon mustard and finely diced shallots in a blender and mix at low speed. Combine both oils into 1 container and slowly drizzle in and increase the speed to medium until all the oil is incorporated into the dressing. Taste the dressing and add salt and pepper as needed.

Thinly slice the heirloom tomatoes, watermelon radishes, and English cucumber and place slices of each on a plate, overlapping starting with the tomato, cucumber, and then radish. Drizzle 2 tablespoon of the lemon vinaigrette on the tomato, cucumber, and radish arrangement, and sprinkle with salt and pepper. Top with a 4-ounce scoop of the prepared crab salad and top off with the microgreens and purple mizen.

Pair With...

Franklin's Brewery Tenacious C American Sour Ale



About the Recipe

Chef: Rasheed Abdurrahman, Eat and Smile Catering (Washington, D.C.)

<http://eatandsmilecatering.com>

Chef Rasheed, a graduate of the Culinary Institute of America, has more than 20 year's of culinary experience, including positions with Kinkeads Restaurant and the Hay-Adams Hotel in Washington D.C., and as owner and executive chef of the Wild Onion Cafe. Chef Rasheed was twice featured in the Washington Post. Chef Rasheed lives in Maryland, his focus is on local, healthy, organic and delicious, seasonal farm to table fare. He believes providing the best quality locally produced foods combined with impeccable service is always the key to a successful meal.

Producer: Margaret Morgan-Hubbard, Eco City Farms (Prince George's County)

www.ecoffshoots.org

Products used in the recipe: Heirloom tomatoes, watermelon radish, English cucumbers, cilantro and basil sprouts, honey, shallots, purple mizen.

Established in 2010, Eco City Farms is an educational, non-profit organization in Prince George's County, designed to serve as a prototype for sustainable local urban farming. Eco City Farms seeks to enhance food security, safety and access, to improve nutrition and health, to preserve cultural and ecological diversity, and to accelerate the transition to an economy based on preservation, recycling and restoration.



Watermelon Salad

Ingredients

2 cups watermelon	Lemon zest
1 cup baby kale	Splash of lemon juice
1 cup crumbled feta cheese	Dash of lemon pepper
½ cup white balsamic vinegar	Truffle salt
Splash of avocado oil	8 fresh basil leaves, cut chiffonade

Preparation

Combine watermelon, kale and feta. Set aside.

To make dressing, whisk vinegar with avocado oil, lemon zest, lemon juice, salt and basil. Toss dressing and watermelon mix. Salad can be stored up to three days in the refrigerator.

Pair With...

Cygnus Winecellars Royele Hampton Cuvée (Sparkling Rose)

About the Recipe

Chef: Brooke Hagerty, The Food Chick (Carroll County)

Brooke Hagerty has been cooking professionally for more than 15 years and has more than 30 years experience in the hospitality industry. Brooke prides herself on always using the freshest ingredients possible and believes that healthy and nutritious food does not have to be complicated or expensive.

Producer: Jennifer Griffin, Lehigh View Farm (Carroll County)

www.lehighviewfarm.com

Products used in the recipe: Watermelon, baby kale.

Lehigh View Farm, a family owned and operated farm in Carroll County, grows quality produce and offers pasture raised beef for steaks, roasts and burgers. The farm also raises chickens for fresh brown eggs and produces six varieties of cheese from registered Holstein cattle.



Watermelon Salad with Feta, Thai Basil and Chile-Lime Vinaigrette

Ingredients

1 whole watermelon
1 pound feta cheese, crumbled
2 bunches Thai basil, chiffonade
1 bunch pepper cress
½ cup pine nuts
1 cup olive oil

Vinaigrette

½ cup white balsamic vinegar
1 tablespoon sugar
1 tablespoon Dijon mustard
1 small shallot
1 garlic clove
1 teaspoon kosher salt
1 serrano pepper
1 lime, juice and zested

Preparation

Heat oven to 350 degrees and toast pine nuts for 8–12 minutes, until golden brown, cool. Remove rind from watermelon and cut edges straight to create a square. Large dice watermelon into perfect cubes (reserve).

Vinaigrette

In a blender, add the shallot, garlic, vinegar, sugar, lime juice, salt, serrano pepper, and mustard, and blend until smooth. Slowly add in the oil until it thickens. Taste and adjust seasoning if need.

Place watermelon on a platter or in a bowl, crumble feta cheese over top, and top with basil, pepper cress, and pine nuts.

Pair With...

Boordy Vineyards Seyval, Chardonnay, Vidal Blend

About the Recipe

Chef: Alan Morgan, Whole Foods Market (Anne Arundel County)

www.wholefoods.com

Chef Alan Morgan is the culinary coordinator for Whole Foods Market and a graduate of the Mid Atlantic Region Culinary Institute of America.



Producer: B&K Farms LLC (Dorchester County)

Products used in the recipe: Watermelon.

B&K Farms LLC is a third-generation family owned and operated watermelon grower, shipper and broker business. It has been in business for more than 23 years with its main packing facility on the Eastern Shore of Maryland. That farm is in the process of becoming a USDA-certified business.

Producer: Koinonia Farm (Baltimore County)

www.gramercymansion.com/koinonia-farm

Products used in the recipe: Thai basil.

Koinonia Farm officially opened its doors in 1951 as an ecumenical training center whose campus currently houses Gramercy Mansion Bed & Breakfast as well as the surrounding outbuildings.

Individuals with skills came from far and near and were trained at Koinonia for service overseas.

Technical training given was in literacy methods and organic gardening. The garden is still organically operated and is the oldest organic farm in Maryland, providing fresh herbs to local supermarket distribution centers.

Entrées





Apple Berry Pork Slider with Roasted Jalapeño Slaw

Ingredients

Sliders

One 3–5 pound pork shoulder
24 slider rolls

Slaw

3 cups chopped cabbage
1 cup shredded carrots
1 roasted jalapeño, chopped
1 tablespoon sriracha chili sauce
1 cup mayonnaise
3 tablespoon honey
2 tablespoon apple cider vinegar

BBQ sauce

1½ cup raspberries
1½ cup (2) Granny Smith
apples, chopped
1 cup packed brown sugar
1 cup Worcestershire sauce
½ cup apple cider vinegar
½ cup honey
1 tablespoon chili powder
3 tablespoon yellow mustard
½ teaspoon black pepper
½ tablespoon granulated garlic
1 tablespoon paprika

Preparation

Makes 24 sliders

BBQ sauce (can be made a day ahead)

Combine all ingredients for BBQ sauce in a 3-quart saucepan. Simmer until thickened. Puree and strain to remove seeds. Refrigerate overnight.

Slaw (can be made a day ahead)

Make dressing first by combining mayonnaise, honey, sriracha sauce, and apple cider vinegar. Fold this mixture into a bowl with the cabbage, carrots, and jalapeno.

Apple berry pork slider

Smoke pork shoulder over 6 hours in smoker or grill (or pork may be cooked overnight in a crock pot). When pork is done cooking, shred pork and combine with BBQ sauce that has been reheated. Serve 2 ounces of BBQ pork over slider roll and top with 1 ounce of slaw.

Pair With...

Baltimore Whiskey Company Charles Street Apple Brandy on the Rocks



About the Recipe

Chef: Aaron Bessick, Union Hospital of Cecil County (Cecil County)

www.uhcc.com

Chef Aaron Bessick has worked in the Union Hospital Food Service Department for 11 years. He studied at the Philadelphia Culinary School, and his specialty has been BBQ. Union Hospital is committed to local purchasing, working with local farmers and ranchers to provide healthy meals for patients, visitors, and staff.

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

www.libertydelightfarms.com

Products used in the recipe: Pork shoulder.

Liberty Delight Farms is a family owned and operated meat producer in Reisterstown. All crops are grown on the farm or sourced by verifiable local farmers.

Producer: Vic Priapi, Priapi Gardens (Cecil County)

www.priapigardens.com

Products used in the recipe: Raspberries, honey, jalapeño peppers, cabbage, carrots.

Vic Priapi was raised on a vegetable farm in New York. He graduated from Cornell University with a Bachelor's in Science degree in Plant Science and is a Maryland Certified Professional Horticulturist.

Vic created Priapi Gardens to offer premium quality plants (landscape, tropicals, perennials, annuals, pond, etc.) at reasonable prices. The farm also offers Asian pears along with certified organic.

Producer: Ilene Milburn, Milburn Orchards (Cecil County)

www.milburnorchards.com

Products used in the recipe: Granny Smith apples.

For more than 100 years, families have been driving from Pennsylvania, New Jersey, Delaware, Maryland, and points beyond to visit the Milburn Orchards. The family owned and operated farm has been growing and selling fresh fruit since 1902, and is now run by the fourth generation of the Milburn family. The orchard was established by Esma B. Milburn in 1902.



Back Creek Crab and Roasted Asparagus Quiche

Ingredients

Pastry dough for a single-crust pie
3 eggs, lightly beaten
½ cup mayonnaise
2 tablespoons flour
1 teaspoon chopped thyme
Freshly ground black pepper

8 ounces Swiss cheese, finely shredded (2 cups)
½ small onion, thinly sliced
½ pound roasted or grilled, trimmed asparagus stalks
1 pound Maryland backfin or lump crab meat, picked over
Sprigs of thyme and sliced fresh fruit for garnish

Preparation

Prepare the pastry dough and line a 9-inch pan. Preheat the oven to 350 degrees. Combine the eggs, mayonnaise, flour, thyme, and black pepper in a bowl. Mix well. Gently stir in the cheese, onion, and crab meat. Pour the crab mixture into the pie shell. Arrange asparagus spears decoratively into the crab meat mixture. Bake until a knife inserted in the center comes out clean, about 40 minutes. Garnish each serving with a sprig of thyme and sliced fresh fruit.

Pair With...

Basignani Winery Chardonnay

About the Recipe

Chef: Douglas Wetzel, Gertrude's (Baltimore City)

www.gertrudesbaltimore.com

Graduating from the Culinary Institute America in 2003, Chef Doug Wetzel started his career at a California farm bakery, Della Fattoria. He eventually came back home to Maryland to work at the Ritz Carlton in Washington, D.C. He has been working with Gertrude's for six years.

Producer: Bill Brooks, JM Clayton Seafood (Dorchester County)

www.jmclayton.com

Products used in the recipe: Fresh Maryland crab meat.

JM Clayton is the oldest crab packing operation in Maryland.



Beef Bulgogi with Romaine Lettuce and Napa Cabbage Salad

Ingredients

Beef Bulgogi

2 pounds beef coulotte
½ cup honey or sugar (organic or brown)
3 tablespoons of garlic, minced
1 tablespoon of ginger, minced
½ cup green onions, chopped
1 large onion, sliced (optional)
⅓ cup soy sauce
¼ cup sesame oil
2 teaspoons ground black pepper

Romaine lettuce and napa cabbage salad

1 head of romaine lettuce
¼ head of napa cabbage
¼ medium carrot
½ red bell pepper
¼ cup vinegar
1½ tablespoons sugar
¼ cup soy sauce
3 cloves garlic, chopped
2 teaspoons chives, chopped
½ tablespoon toasted sesame seeds
½ teaspoon sesame oil

Preparation

Makes 4 – 6 servings

Beef Bulgogi

Place the thinly sliced beef coulotte in a large mixing bowl, combined with all other ingredients. Let the mixture marinate for 30 minutes to 1 hour. Place large skillet on high heat and add marinated beef mixture. Sauté marinated beef mixture until thoroughly cooked and liquid is reduced. Remove from heat and place meat on serving platter with rice.

Romaine lettuce and napa cabbage salad

Remove the ends of romaine lettuce and napa cabbage. Chop lettuce and cabbage lengthwise into 1½-inch slices. Rinse lettuce and cabbage and let water drain out. Thinly slice carrot and red bell pepper. Gently mix all ingredients in large bowl, and serve immediately.

Pair With...

Union Craft Brewing Co. Old Pro (Gosse)

About the Recipe

Chef: First Lady Yumi Hogan

Maryland's First Lady Yumi Hogan is the first Korean-American First Lady in the United States. Mrs. Hogan is a first-generation Korean-American, an accomplished artist, and an adjunct professor at



Maryland Institute College of Art. Mrs. Hogan grew up on a farm in the South Korean countryside and immigrated to the United States more than 20 years ago. Her artwork, created on traditional Hanji paper with traditional Sumi ink, has been featured in art shows and museums around Maryland, Virginia, the District of Columbia, and Seoul, Korea. In 2010, she won the Caruso Award at the International Juried Exhibition Circle Gallery in Annapolis. As First Lady, Mrs. Hogan supports the arts community and advocates for arts programs in schools across the state, and hosts exhibitions for Maryland artists at Government House. In addition, she plans to become involved with organizations aimed at supporting single mothers and victims of domestic violence.

Producer: Mike Brannon, Roseda Black Angus Farm (Baltimore County)

www.rosedabeef.com

Products used in the recipe: Beef coulotte.

When Ed Burchell started Roseda Beef, he started using computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers.

Producer: Tim Fields, Baywater Greens (Wicomico County)

www.baywatergreens.com

Products used in the recipe: Romaine lettuce.

Baywater Greens is committed to providing locally grown, quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Located in Salisbury and servicing all parts of the Eastern Shore and beyond, Baywater is a sixth-generation, family owned and operated farm. Baywater currently delivers to customers in Maryland, Delaware, Virginia and Washington D.C.

Producer: Garrett Growers Cooperative (Garrett County)

www.garrettgrowers.com

Products used in the recipe: Napa cabbage.

Garrett Growers offers a wide variety of fresh produce items, available throughout the normal Garrett County growing season. In addition, co-op growers use season-extension techniques to provide local fresh produce from early spring through late fall.



Caribbean-Style Tilapia with Beet Puree

Ingredients

2 tilapia
½ cup apple cider vinegar
⅓ cup olive oil
½ cup white wine
¼ cup sugar
¼ cup jerk seasoning

Beet puree
2 large red beets
⅓ cup sugar
¼ cup balsamic vinegar
Pinch of salt and pepper
1 onion, minced

Preparation

Makes 2 servings

In a bowl, mix vinegar, olive oil, white wine, sugar, and jerk seasoning. Pour mixture over fish and marinate for two hours. Grill fish until done.

Beet puree

Steam beets until tender. Add beets, sugar, balsamic vinegar, salt and pepper, and onion into food processor. Puree until smooth. Serve atop grilled fish.

Pair With...

Lyon Distilling Co. Rum Dark & Stormy

About the Recipe

Chef: Frank Leake, FutureCare Cherrywood (Baltimore County)

www.futurecare.com

With more than 35 years of catering, cooking, and kitchen management experience, Chef Frank Leake is the executive chef at FutureCare Cherrywood and has incorporated local produce, meats, and poultry in its menus. He was the executive sous chef at the Harriman House in Reisterstown for 17 years where he incorporated fresh, local farm produce, meats, and poultry. Recently Chef Frank won the Pikesville Taste of the Town.

Producer: Tom Reynolds, Farmer Tom's (Baltimore County)

Products used in the recipe: Tilapia, red beets, onion.

In its early days, the Reynolds' farm was an orchard. It also raised pigs, chickens and various crops. In 1985, after graduating Penn State University with a degree in agriculture business management, Tom Reynolds began farming full time. The farm has grown from 50 to 170 acres and grows tomatoes, cantaloupes, watermelon, zucchini, squash, peppers, corn, and raises tilapia.



Carrot Toona

Ingredients

3 pounds organic carrots
1 medium red onion
1 red bell pepper
1 stalk celery
1 cup vegenaïse

3 tablespoons organic relish
1 teaspoon powdered kelp
2–3 tablespoons dulse flakes
1 teaspoon granulated garlic
½ teaspoon cayenne pepper

Preparation

Juice carrots, keep pulp. Reserve juice to drink later. Dice red onion, red bell pepper, and celery into small pieces. Add diced veggies and relish to carrot pulp. Mix. Add kelp, dulse, cayenne and garlic to mixture. Stir in vegenaïse.

Enjoy on crackers or in a wrap with other veggies.

Pair With...

Ocean City Brewing Company Krusher IPA

About the Recipe

Chef: Tiffany Robbins, My Nature (Worcester County)

www.mynatureoc.com

Raw food chef Tiffany Robbins brings a wealth of health knowledge to the food world. She has studied under many well known chefs and brings a tremendous amount of knowledge about the wild edible and medicinal plants with her.

Producer: John Colley, Fox Farms (Somerset County)

Products used in the recipe: Carrots, red pepper, red onion.

John Colley has a history of environmental awareness, and a desire to create healthy living environments on the Eastern Shore. He is working with My Nature this year to grow organic produce for the store.



Cheese-Stuffed Beef Burger Slider over Arugula and Red Onion Salad

Ingredients

Burgers

½ pound smoked pepper cheddar cheese
1 pound ground beef
1 teaspoon salt
½ teaspoon pepper
¼ teaspoon coriander
¼ teaspoon cumin

Salad

3 cups arugula
1 thinly sliced red onion
½ cup basil, chiffonade cut
¼ cup white balsamic vinegar
⅓ cup avocado oil

Preparation

Burgers

Shred cheese and combine with ground beef. Season with salt, pepper, cumin, and coriander. Form into patties and grill to desired temperature.

Salad

Combine arugula and onion with basil. Lightly drizzle with white balsamic vinegar and avocado oil.

Serve burger over salad.

Pair With...

Ruhlman Brewing Company Our Ale Rebel Rye

About the Recipe

Chef: Brooke Hagerty, The Food Chick (Carroll County)

Brooke Hagerty has been cooking professionally for more than 15 years and has more than 30 years experience in the hospitality industry. Brooke prides herself on always using the freshest ingredients possible and believes that healthy and nutritious food does not have to be complicated or expensive.

Producer: Jennifer Griffin, Lehigh View Farm (Carroll County)

www.lehighviewfarm.com

Products used in the recipe: Ground beef, Smoked Pepper Cheddar Cheese, Lehigh View Farm, a family owned and operated farm in Carroll County, grows quality produce and offers pasture raised beef for steaks, roasts and burgers. The farm also raises chickens for fresh brown eggs and produces six varieties of cheese from registered Holstein cattle.



Crispy Pork and Pickles with Maryland Corn Spoon Bread

Ingredients

Crispy pork belly

3 pounds pork belly, skin on
2 tablespoons and ½ teaspoon
kosher salt
2 tablespoons maple sugar
Canola oil, as needed for frying

Spicy smoked mustard sauce

½ cup Dijon mustard
½ cup vinegar cider
¼ cup brown sugar
1 teaspoon Worcestershire sauce
1 tablespoon paprika, smoked
1 teaspoon chipotle pepper powder

Maryland sweet corn spoonbread

1 cup cornmeal
2¾ cups whole milk
4 tablespoons butter
2 fresh sprigs thyme

2 cups corn, kernels, shucked
1 teaspoon sugar
1 teaspoon salt
¼ teaspoon hot sauce
3 large eggs

Pickled cherry tomatoes

¾ cup red wine vinegar
¾ cup water
1 tablespoon and 1 teaspoon
kosher salt
1 tablespoon sugar
2 ounces dill, whole stem
1 teaspoon coriander seed
1 tablespoon mustard seeds,
yellow and brown
2 garlic cloves, crushed
¼ teaspoon red pepper flake
2 pints cherry tomatoes,
mixed colors

Dill pickle chips

1 pound Kirby cucumbers,
cut with ridged cutter
into ¼-inch chips
1 tablespoon salt
1 tablespoon peppercorns
1 tablespoon dill weed, dry
8 fresh garlic cloves, crushed
4 ounces fresh dill, stems
included, chopped
1 teaspoon red pepper flake
1 teaspoon coriander seed
1 teaspoon mustard seeds, yellow
12 ounces vinegar, rice wine
4 ounces water

To finish

Bouquet greens, mixed as
needed to garnish

Preparation

Crispy pork belly

Score pork belly in cross-hatch, cutting deeply through the skin and into the fat. Combine 2 tablespoons of salt and sugar, and rub into bottom and sides of pork. Sprinkle ½ teaspoon of salt over skin portion. Place into glass dish and refrigerate for 24 hours.

Pre-heat oven to 425 degrees. Place pork on a lightly greased metal rack set into a roasting pan. Roast until pork is 200 degrees internal temp, about 3½ to 4 hours. Drain fat and combine with canola as needed to sufficiently deep fry pork belly. Fry in heavy iron skillet, skin-side down, until puffy and crisp. Slice as needed to serve.

Smoked mustard dressing

Place all ingredients into a jar or squeeze bottle; shake vigorously.



Maryland sweet corn spoon bread

Pre-heat oven to 375 degrees. Grease 8 individual, 4-ounce molds or a medium casserole or baking dish. Combine milk, corn kernels, salt, sugar, thyme and butter into a medium pan, bring to simmer, remove from heat and cover. Allow corn to steep into milk mixture 20 minutes. Remove thyme. Use immersion blender to puree corn-milk mixture, then return to heat and bring to boil. Reduce heat and add corn meal in a slow, steady stream while whisking. When thickened, remove from heat and cool. Once cool, whisk in eggs and hot sauce. Add to prepared molds/dish and bake 30–35 minutes or until just set.

Pickled cherry tomatoes

Place tomatoes into a clean and sterilized glass jar with a sealable lid. Add dill sprigs. Combine all remaining ingredients into medium saucepan, bring to simmer to dissolve salt and sugar, pour over cherry tomatoes. Let cool, seal and refrigerate overnight before using.

Dill pickle chips

Toss cucumber chips with salt, garlic, dry dill, fresh dill and red pepper. Make sure it is all well combined. Let stand in large bowl, covered for one hour. Discard any accumulated liquid and transfer cucumber mixture to clean, sterilized jars with sealable lids. Bring vinegar, water, and all remaining ingredients to a simmer, pour over pickle chips, let cool, seal and refrigerate overnight before serving.

To finish

Place a mold or portion of spoon bread at base of plate or bowl. Add 2–3 slices of carved crispy pork belly. Place a small bundle of greens adjacent, along with a few pickled tomatoes and chips. Top with mustard sauce.

Pair With...

Independent Brewing Company Calibration IPA

About the Recipe

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

www.gastrokitty.blogspot.com

Chef Michael Cleary has worked with Bon Appétit Management Company since 2009, starting at the University of Maryland Baltimore and Goucher College in the Baltimore region. His career in food and restaurants goes back more than 20 years. Michael was the chef de cuisine at Restaurant Nora in Washington D.C. – the nation's first certified organic fine dining restaurant. He was also the regional research and development chef for Whole Foods Market. He has held positions at The Ritz-Carlton in Philadelphia, Signature Restaurants by Chef Georges Perrier, and Dean & DeLuca. Chef Michael apprenticed under CIA/Colavita Center Chef/Professor Alberto Vanoli of Bergamo, Italy.

Producer: Nick Bailey, Grand View Farm (Harford County)

www.grandviewfarming.com

Products used in the recipe: Pork belly.



Grand View Farm uses intensive pasture management, rotational grazing and multi-speciation of the pastures to deliver the highest quality and most nutrient dense food possible.

Producer: David Smith, Springfield Farm (Baltimore County)

www.ourspringfieldfarm.com

Products used in the recipe: Pork belly.

All animals are free-range during the grass growing season.

Producer: John Maniscalco, Chesapeake Greenhouse (Queen Anne's County)

www.wegrowlettuce.com

Products used in the recipe: Lettuce greens.

Chesapeake Greenhouse is a family-owned commercial greenhouse in Queen Anne's County. The company's massive 24,000-square-foot greenhouse is able to produce up to 38,000 heads of lettuce at any given time throughout the year. Chesapeake Greenhouse lettuce is sold with the "roots on" to help the produce remain fresh longer than field-grown lettuce. Additionally, the company uses a unique growing method called Controlled Environment Agriculture, meaning the lettuce is grown indoors and in water. The hydroponic methods use about one tenth of the water that is normally used in open field agriculture.

Producer: Jennifer Sturmer, Hummingbird Farms (Caroline County)

Products used in the recipe: Cherry tomatoes.

Jennifer Sturmer originally studied biology at Tufts University. Farming hadn't even been a consideration when she was approached by a business partner with the opportunity to run a hydroponic tomato greenhouse. Sturmer and her husband now produce two crops of tomatoes each year using hydroponics at Hummingbird Farms. Everything is done by hand, from picking to packing tomatoes. Tomatoes are picked ripe the same day they are put on the trucks to be shipped to grocers across Maryland, at stores such as Giant, Whole Foods, Roots, Grauls, and Balducci's.



CSA Kale, Beet and Blueberry Salad

Ingredients

4–6 small beets	1 cucumber, halved lengthwise and chopped
½ cup Tessemae's French Vinaigrette	1 pint blueberries
2 bunches red kale, stems removed, leaves chopped	Coarse salt, as needed
1 pound chicken tenders (optional)	Freshly ground pepper, as needed

Preparation

Heat oven to 400 degrees. Place each beet on a small piece of foil and drizzle with 2 tablespoons French vinaigrette, season with salt and pepper. Wrap foil around the beets and place them on a large-rimmed baking sheet. Roast until tender when pierced with the tip of a paring knife, about 30 minutes.

Meanwhile, prep the kale and chicken. Toss the kale with ¼ cup French vinaigrette and let marinate. Season chicken with salt and pepper, and grill until cooked through, 2–3 minutes per side.

Once the beets are cooked, let them cool until they are easy to handle. Peel them by rubbing the outside with a paper towel; the skins will slide right off. Halve the beets and cut into wedges. Toss with 2 tablespoons of French vinaigrette.

Toss the beets with the kale, cucumbers, and blueberries. Top with the chicken and drizzle with a little more French vinaigrette.

Pair With...

Pub Dog Beer Blueberry Dog

About the Recipe

Chef: Kristen Dittami, Tessemae's All Natural (Baltimore County)

www.tessemaes.com

Kristen Dittami has been the head of research and development, and culinary development for Tessemae's All Natural since 2013. A Maryland native, she enjoys crabbing on the Severn River and is passionate about using local seafood and produce.

Producer: Libby Longendorf, The Zahradka Farm (Baltimore County)

www.thezahradkafarm.com

Products used in the recipe: Scallions, carrots, watercress.

George Zahradka III was raised and still lives on his family's farm in Middle River. He is the only farmer who works the land and personally sees to all aspects of the business. He believes in providing everyone with the most deliberately, well cared for produce possible.



Fire-Roasted Chicken with Mexican Street Corn

Ingredients

Chicken

3 pounds chicken breast
½ jalapeño, thinly sliced
¼ onion, thinly sliced
3 tablespoons cilantro, chopped
2 tablespoons canned chipotle pepper, chopped
1 tablespoon garlic, minced
1 teaspoon black pepper
1 tablespoon salt
2 ounces extra virgin olive oil
2 ounces lime juice
1 tablespoon honey

Chipotle red pepper pesto

¼ cup canned chipotle pepper
6 roasted red bell peppers
½ bunch cilantro, leaves only
¼ cup pine nuts
2 teaspoons garlic
2 tablespoons lime juice
½ cup extra virgin olive oil
Salt and pepper, to taste

Mexican street corn

1 cup tomato, vine ripe, ¼-inch diced
2 cups corn, fresh
¼ jalapeño, ¼-inch diced
2 green onions, thinly sliced
2 teaspoons chili powder
½ teaspoon cumin, ground
1 tablespoon lime juice
1 ounce extra virgin olive oil
1 teaspoon cilantro

Preparation

Chipotle red pepper pesto

If you are using fresh and not canned red bell peppers, place the red bell pepper on the grill or over high heat on the stove. Place the peppers directly on the grates and allow them to char on each side, approximately 2 minutes per side. Place in a bowl and cover tightly with plastic wrap. Allow them to sit for 5–10 minutes. Rub the skin off of the peppers and remove the seeds and stem. Place all of the ingredients in a food processor and puree until smooth. Season to taste with salt and pepper. Set aside or make this a day ahead and place in the fridge.

Fire roasted chicken

Marinate the chicken in the remaining ingredients for at least 8 hours. Pre-heat the oven to 375 degrees. Place a cast iron skillet or heavy sauté pan over high heat. Allow the pan to heat for 2–3 minutes. Put some of the chicken breasts in a pan and sear on each side until golden brown. Remove the chicken from the skillet and place on a sheet pan. Continue the process for the remaining chicken breasts. Put the chicken in the oven and roast to an internal temperature of 165 degrees. Remove them from the oven and let them sit at room temperature for 5–10 minutes.

Mexican street corn

Place a heavy sauté pan or cast iron skillet on the stove over high heat. Allow the pan to reach high heat and add the oil. Heat the oil until just before smoking and add the remaining ingredients to the pan. Sauté for 2–3 minutes, stirring occasionally. Allow the corn and tomatoes to get some char on them, approximately 3 minutes.



Assembly

Place the chicken breast on the plate. Top with Mexican Street Corn and then drizzle with Chipotle Pesto.

Pair With...

Jailbreak Brewing Co. Welcome to Scoville Jalapeno IPA

About the Recipe

Chef: Mike Archibald, Herrington on the Bay Catering (Anne Arundel County)

www.herringtononthebay.com

Chef Mike Archibald graduated with honors from Johnson & Wales University, during which he had the opportunity to work in Ireland at one of the country's finest luxury hotels, the Great Southern Parknasilla. After graduation, Mike worked with the Select Restaurant Company and soon became the head chef of two locations. Mike's specialty is farm fresh cooking, so you will often find him at one of the partnership farms in the tri-county area picking out produce for the day's menu.

Producer: Joe-Sam Swann, Swann Farms (Calvert County)

www.swannfarms.com

Products used in the recipe: Tomatoes, peppers, corn.

Swann Farms is a sixth-generation, wholesale produce farm in Southern Maryland. It supplies fresh picked produce to the Southern Maryland, Baltimore and Washington D.C. regions.

Producer: John VanAlstine, VanAlstine Seafood and Farms (Calvert County)

www.facebook.com/VanAlstineSeafoodAndFarm

Products used in the recipe: Chicken.

VanAlstine Seafood and Farms sells fresh quality crabs (live), seafood, and oysters as well as fresh eggs, poultry and rabbits. Chickens at VanAlstine Seafood and Farms are pasture-raised, antibiotic-free and fed an all-plant protein diet.

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

www.enticementfarmraisedmeats.com/

Products used in the recipe: Chicken.

Joe, Deana, and Jay Tice are fourth-generation farmers, while Brittany, Josh, Justin, and Cody are fifth. Joe and Jay are brothers who grew up on farmland in Anne Arundel County and are electricians by day. Deana grew up in Montgomery County on land that had beef, lamb, pigs, and turkeys. She received a degree from the University of Maryland in Agriculture and Farming Resources. En-Tice-Ment Farm offers their farm-raised meats in both small and large quantities. The farm store is located in Joe and Deanna's garage, which is consumed by large commercial freezers with just about every type and cut of meat.



Go Vegan “Crab” Salad

Ingredients

1 cup coconut chips,
soaked in water to
rehydrate
3 cans or jars of organic
hearts of palm, chopped
in chunks

½ cup diced red onion
½ cup diced red pepper
½ cup diced celery
¼ cup fresh squeezed lemon
seafood seasoning, to taste

Sauce
1 cup raw almond butter
½ cup red onion
½ cup red pepper
⅛ cup fresh squeezed lemon
2 tablespoons seafood seasoning

Preparation

Soak coconut chips in water. While soaking, chop hearts of palm, and dice red onion, red pepper, and celery and put in a bowl. Add fresh squeezed lemon.

For the sauce: Combine all sauce ingredients in a food processor and blend until smooth, then add to bowl. Add seafood seasoning to taste. Serve as is or in salad greens, or with raw onion bread, or form into balls or crab cakes and dehydrate at 115 degrees or below to insure that the healthy enzymes are not destroyed by cooking.

Pair With...

Backshore Brewing Boardwalk Blonde

About the Recipe

Chef: Janet Phillips, My Nature (Worcester County)

www.mynatureoc.com

Janet Phillips took her first wild edible plant walk 15 years ago and it changed her life. She opened My Nature as an educational outlet for the community, and a way to help people realize that healthy food does not have to be expensive food.

Producer: John Colley, Fox Farms (Somerset County)

Products used in the recipe: Red peppers, onions, parsley.

John Colley has been a staple in the Berlin community for creating beautiful gardens and landscapes. He has a strong commitment to growing food organically and with respect to soil conservation and protection. This is his first year growing exclusively for My Nature.

Producer: Janet Phillips, Backyard Bounty (Worcester County)

Products used in the recipe: Plantain, dandelion, Lamb’s Quarters, dock, violet, clover, wild carrot.

The cornerstone of what Janet Phillips teaches is about self sufficiency, and abundance. She put her money where her mouth is when she let her backyard grow and harvests nutritious plants while creating a wildlife sanctuary, which she has certified with the National Wildlife Federation.



Maryland Adobo Pork Chop with Maryland Apple Chutney and Silver Queen Corn Risotto

Ingredients

Pork chop

4 pork chops
½ teaspoon salt
½ teaspoon pepper
1 tablespoon Old Bay
1 tablespoon rice vinegar
1 tablespoon butter
2 tablespoons olive oil

Microgreens for garnish

Apple chutney

1 Granny Smith apple
½ white onion
2 tablespoons rice vinegar
1 tablespoon soy sauce
2 tablespoons water
1 tablespoon brown sugar
1 teaspoon curry powder
1 teaspoon chili pepper flakes
1 tablespoon red wine vinegar
1 pinch salt and pepper

Silver Queen corn risotto

2 ears Silver Queen corn
2 cups of long grain or jasmine rice
2 tablespoons butter
¼ cup white onion, minced
1 can (13.5 ounces) coconut milk
1 cup dry white wine
2 cups vegetable broth
2 teaspoon salt
2 teaspoon white pepper
1 garlic clove minced

Preparation

Pork chop

Preheat oven to 350 degrees. Season pork chop with vinegar, salt, pepper and Old Bay. Rub in the dry seasoning then add vinegar. Heat pan with olive oil and butter. When melted and heated on high, add the pork chop carefully and sear for 1–2 minutes per side, then place in preheated oven for 10–12 minutes or until internal temperature reads 140 degrees. When cooked, remove and set the pork chops on a baking rack to drain and rest.

Apple chutney

In the same pan where the pork chops were cooked and with all of the pork drippings, add the onions and Granny Smith apple, and sauté over medium heat for 1–2 minutes. Deglaze pan with water, rice vinegar, red wine vinegar, and soy sauce. Add the brown sugar, curry, chili peppers and a pinch of salt and pepper. Combine ingredients and scoop into a bowl, setting aside to top off the pork chop.

Silver Queen corn risotto

Silver Queen corn should be husked, de-bearded, lightly grilled with olive oil, and shucked. Melt butter in a large, non-stick sauce pan, add the onions and sauté until translucent, about 1 minute. Add the rice and toast. Add the white wine and cook until the alcohol has almost evaporated. Add the coconut milk and broth, season with salt, pepper, and minced garlic. Stir all ingredients together. Liquid should cover the rice about 1 inch over the bed of rice. Lower the heat to medium low and



cook uncovered, stirring occasionally. Cook for about 15–20 minutes or until rice is cooked and somewhat “sticky”. Add the shucked corn kernels and mix together.

To Plate

Scoop some of the rice on plate, place pork chop on the top of it, scoop some of the apple chutney over the pork chop. Garnish with microgreens.

Pair With...

Fiore Winery & Distillery Proprietor’s Reserve Chambourcin

About the Recipe

Chef: Father Leo Patalinghug, Grace Before Meals (Baltimore County)

www.gracebeforemeals.com

Father Leo Patalinghug is a Catholic priest and a member of a community of consecrated life, Voluntas Dei. He is the host and founder of Grace Before Meals, an apostolate to strengthen families and communities around the dinner table. He is also an internationally renowned conference speaker, author, TV host of “Savoring Our Faith” on EWTN, and a regular contributor and host on Sirius XM. He has appeared on The Food Network, where he defeated a world famous chef in the, “Throw Down! with Bobby Flay.” He was featured on The Cooking Channel show “Holy & Hungry” in 2015. With food, faith and fun, Father Leo hopes to bring people closer together- one meal at a time!

Producer: Lynne Ferguson, Ferguson Family Farm (Baltimore County)

www.fergusonfamilyfarm.com

Products used in the recipe: Pork chops.

Lynne Ferguson graduated from the University of Maryland in Baltimore County and pursued a career in medicine before going back to school for a degree in construction management. From there, she bought land in the Prettyboy watershed in northern Baltimore County and began raising her young son and a few pigs and later chickens.

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

www.millerfarmsclinton.com

Products used in the recipe: Sweet corn.

Miller Farms is a 267-acre farm that has been family owned and operated since 1840. It grows a wide array of fresh fruits and crisp vegetables. The farm also has a bakery that sells home baked goods and handmade ice cream, a nursery abundant with beautiful plants and flowers, a farmers market, and seasonal displays.



Miss Shirley's Chesapeake Cheeseburger Slider with Mini Jumbo Lump Crab Cake

Ingredients

Roseda burger and fixings

4 pounds Roseda Farm Black Angus ground beef
Salt and pepper
20 mini slider rolls, split
4 yellow tomatoes, sliced (20 slices)
5–6 ounces of baby arugula
Tabasco bacon onion jam, see recipe, (room temperature)
Chow Chow, see recipe
20 small slices Palmyra Farm Chesapeake White Cheddar Cheese

Tabasco bacon onion jam

16 slices applewood smoked bacon, raw
2 teaspoons olive oil
1 small sweet onion, julienned
2 teaspoons garlic, chopped
2 tablespoons brown sugar
¾ cup brewed coffee
3 tablespoons maple syrup
3 tablespoons apple cider vinegar
1 teaspoon hot sauce
¼ teaspoon ground black pepper

Chow chow

2 green tomatoes
½ red bell pepper
½ yellow bell pepper
½ Vidalia onion
½ jalapeño, seeded
1 cup apple cider vinegar
½ cup water
¾ cup sugar
⅛ cup kosher salt

Crab cake mix

4 whole eggs
1 cup mayonnaise
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 teaspoon Old Bay
½ teaspoon kosher salt
Few dashes of hot sauce

Crab cakes

1 pound fresh jumbo lump crab meat
¼ cup roasted red peppers, diced
½ tablespoon parsley, chopped
½ cup crab cake mix
¼ cup cracker meal

Preparation

Estimated total cook time is 3–4 hours. Bacon jam and chow chow can be made up to several days in advance and held in the refrigerator.

Tabasco bacon onion jam (yields about 1 pint)

Preheat oven to 375 degrees. Chop cold, raw bacon and spread evenly on a sheet tray. Place into preheated oven and bake for 5–10 minutes. Check often. Bacon should be dark and crispy, not burnt. Remove from oven and set to the side.

In a large pot, over medium to high heat, add olive oil. Add julienned onions into pot and stir occasionally. Brown the onions until they are soft, but not burnt, about 4–5 minutes. Add in the garlic, stir and cook for another minute. Add the remaining ingredients to the pot, including the cooked bacon and all the bacon grease!



Stir ingredients to mix. Simmer over medium/low heat for about 2 hours until reduced, dark in color and all ingredients are soft. Stir occasionally so as not burn or stick to the bottom. (If it appears to dry up, add about a ¼ cup of water.) Remove pot from heat and let come to room temperature.

Once cooled, place into a food processor and blend until no more large lumps are visible, about 1–2 minutes. Place jam in squeeze bottle to use. Store jam in refrigerator when not using.

Chow chow (yields about 1 quart)

In a food processor, roughly chop the tomatoes, onion, and peppers. Place in a heatproof container. In a medium saucepan, place the vinegar, water, jalapeño, and salt and bring to a boil. Remove from heat and stir in sugar until dissolved. Pour hot liquid over the chopped vegetables and stir to mix. Let sit for two hours and then cover and refrigerate.

Roseda burger (yields 20 burgers, 3 ounces each)

Portion beef into twenty 3-ounce burgers. Sprinkle both sides with salt and pepper. Place on plate and refrigerate until ready to use.

Crab cake mix (yields 2 cups)

In a large bowl, place cracked eggs. Whisk for about a minute to break up the eggs. Add all of the remaining ingredients into the bowl and mix until well incorporated. Place in plastic container, cover and refrigerate until needed.

Crab cakes (yields 20)

Place crab meat in a large bowl. Be careful not to break up lumps. In a smaller bowl mix red peppers, parsley and crab cake mix. Add in the cracker meal and mix. Pour over crab meat, mixing gently to just coat crab meat and not break the lumps. You may need to add a bit more cracker meal if it is too wet. You want the meat to just begin to stick together. Shape into small balls and portion out 20 small balls, roughly 1-ounce portions. Store on a greased sheet tray lined with parchment paper. Cover and refrigerate until ready to cook.

Preheat oven to 375 degrees. Place mini crab cakes on a greased baking sheet, and place in oven until golden brown and cooked through, about 7–9 minutes.

Burgers

While crab cakes are in the oven, brush olive oil on hot grill. Place Roseda Farm Black Angus ground beef patties on the grill. Grill 2–3 minutes on each side. Once you flip the burgers, place split slider buns on the grill to toast for 1–2 minutes. Add slice of Palmyra Farm Chesapeake Cheddar Cheese to burger and melt for about 1 minute.

Place bottom bun on plate and spread generously with Tabasco bacon onion jam, top with arugula, and 1 slice of yellow tomato. Then place the cheeseburger on top of the tomato, top with chow chow, and then the mini crab cake. Spread more bacon jam on top bun and place bun on top of crab cake. Use a sandwich pick to hold together.



Pair With...

Old Line Distilling Whiskey Sour

About the Recipe

Chef: Brigitte Bledsoe, Miss Shirley's Cafe Annapolis, Inner Harbor & Roland Park

www.MissShirleys.com

Chef Brigitte Bledsoe's career with Miss Shirley's Cafe began in 2005 after reading an ad calling for the "Best Breakfast Chef in the World." She prepared her Crab Cake and Fried Green Tomato Eggs Benedict and Coconut Cream Stuffed French Toast for Miss Shirley's Founder Eddie Dopkin and was hired on the spot. These two signature dishes have remained on Miss Shirley's menu since the restaurant opened. As the Corporate Executive Chef, she works to ensure that the presentation and flavors of the restaurant's unique and award winning dishes are executed flawlessly at all three Miss Shirley's locations.

Producer: Ed Burchell, Roseda Black Angus Farm (Baltimore County)

www.rosedabeef.com

Products used in the recipe: Roseda Farm Black Angus ground beef.

When Ed Burchell started Roseda Beef, he started using computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers.

Producer: Michael Creek, Palmyra Farm Cheese (Washington County)

www.palmyrafarm.net

Products used in the recipe: Chesapeake Cheddar Cheese.

Palmyra Farm has been owned by the Creek and Shank families since 1942. The farm is now operated by the third and fourth generations of the family who care for 300 purebred registered dairy cows. Twice each day, 150 cows are milked and fed a balanced diet made from feeds raised on the farm. Only whole milk produced by the cows is used to make 100 percent pure pasteurized cheeses. The Palmyra cows have won many awards from local, state and national organizations for the quantities and quality of milk they produce. They have also been recognized for the last nine consecutive years as the Ayrshire Premier Breeder's Herd at the World Dairy Expo.

Producer: Gary Rosendorff, Rosendorff's Artisan Bakery (Baltimore City)

www.rosendorffchallah.com

Products used in the recipe: Mini challah slider rolls.

Inspired by Baltimore's need for delicious kosher bread, Gary Rosendorff set about creating Rosendorff's challah. In the early years, Gary and his family of seven children would work together to produce Rosendorff's challah which they sold from their home to friends and neighbors. Today, Rosendorffs produces several thousand challahs weekly, and their challah and other baked goods are sold in stores all over the Baltimore-Washington area.



Open-Faced Soft Crab BLT

Ingredients

2 jumbo soft crabs, cleaned
10 percent oil for grilling
2 slices thick brioche bread, toasted
½ cup lemon aioli
4 leaves romaine lettuce, cleaned

1 vine-ripe tomato, sliced
4 thick slices apple wood bacon, cooked crisp
Salt and pepper, to taste
Basil for garnish

Preparation

Makes 2 servings

Properly clean soft shell, cutting away eyes, mouth, gills and apron. Lightly brush crab with oil and season with salt and pepper. Gently grill crab about 3 minutes per side. Place a piece of brioche on each plate. Spread aioli generously over each piece, layer with lettuce leaves, tomato and warm bacon. Finish with warm soft crab and drizzle with remaining lemon aioli. Garnish with fresh basil.

Pair With...

Great Shoals Blanc de Blancs (Sparkling Wine)

About the Recipe

Chef: George Betz, Boatyard Bar & Grill (Anne Arundel County)

www.boatyardbarandgrill.com

Chef George Betz is a graduate of Baltimore International Culinary Arts and has been with the Boatyard since 2005. He has worked in the restaurant business in one manner or another for about 40 years and has extensive experience preparing and cooking seafood.

Producer: Pat Mahoney, Wild Country Seafood (Anne Arundel County)

www.wildcountryseafood.com

Products used in the recipe: Soft shell crab.

The father-son watermen duo, Pat Mahoney and his father Pat Mahoney Sr. saw a need to create an old-fashioned seafood store in Maritime Eastport and created Wild Country Seafood. Their boats, The Baby Boy and Wild Country, are now the last commercial work boats out of Eastport. The father-son team can be found on the water every morning fishing for crabs, oysters, rockfish and perch white which will be available that afternoon at Wild Country Seafood.



Raw Zuch-ghetti Alfredo

Ingredients

1 cup cashews (soaked)	½ red bell pepper
½ teaspoon coconut vinegar	2 fresh chive sprigs
1½ tablespoons Namu Shoyu	2 fresh parsley sprigs
1½ tablespoons coconut amino	3 fresh basil sprigs
Juice of 1 lemon	2 teaspoons black pepper
½ tablespoon himalayan salt	1 teaspoon paprika
1 tablespoon olive oil	

Preparation

Makes 2 servings

Place bell pepper and soaked cashews in blender (or start with nuts, bell pepper, and a little lemon juice in a food processor for best product then transfer to blender).

Blend slowly and add liquids while blending. First add lemon juice, then aminos. Then add olive oil and vinegar as you slowly process. Finally, add spices and fresh herbs and slowly pulse in.

Pair With...

Bordeleau Vineyards Chardonnay

About the Recipe

Chef: Douglas Martin, My Nature (Worcester County)

www.mynatureoc.com

Douglas Martin is a raw and vegan chef from Philadelphia who focuses on using local, organic, and heirloom produce. He specializes in the raw, vegan category of juice and smoothie mixology. He also focuses on salads and raw dressings, soups, raw wraps, and raw, dairy-free “nice cream” made with hemp and coconut “mylks.”

Producer: John Colley, Fox Farm (Somerset County)

Products used in the recipe: Zucchini.

John Colley has been working on the farm, producing incredible heirloom produce.



Seared Rockfish, Seared Red Corn Polenta Cake and Succotash

Ingredients

Seared rockfish

4 portions of rockfish,
6 ounces each
Salt and pepper, to taste
1 tablespoon oil
1 tablespoon butter

Red corn polenta cake

4 tablespoons olive oil
4 garlic cloves, minced
2 cups red onion, brunoise
2 cups polenta
6 cups chicken stock
6 tablespoons butter, cubed
2 tablespoons parm
Salt and pepper, to taste

Succotash

1 tablespoon olive oil
½ white onion, fine dice
1 cup edamame
1 cup local corn, cut off cob
1 cup cherry tomatoes, halved
¼ cup chopped basil
¼ cup sliced scallion
Salt and pepper, to taste

Preparation

Makes 2 servings

Seared rockfish

Heat 1 tablespoon of oil in a sauté pan, then sear fish for 4 minutes. Turn fish over, sear for another 3–4 minutes.

Seared polenta cake

Sweat garlic and onions in olive oil. Add polenta and cook until aromatic. Add chicken stock, bring to boil then down to a simmer. Add butter and parm, stir and cover for 15 minutes. Pour onto parchment-lined half sheet tray and cool to let the polenta set. Cut the polenta into 3-inch squares. Heat 1 tablespoon of olive oil in sauté pan and sear the polenta cakes on both sides, about 3 minutes per side.

Succotash

Sauté onion over medium heat until translucent. Add corn and edamame and sauté for 3 minutes, stirring occasionally. Add tomatoes and cook for 1 minute. Add basil, scallions, salt and pepper to taste.

Pair With...

Manor Hill Brewing Grisette



About the Recipe

Chef: Kurt Peter, Azure/Westin Annapolis Hotel (Anne Arundel County)

The executive chef of the Westin Annapolis Hotel and Azure Restaurant, Chef Kurt Peter was born and raised on the Eastern Shore of Maryland spending most of his time off fishing, hunting and enjoying the outdoors. He studied culinary arts at Anne Arundel Community College. Chef Kurt loves cooking with fresh local ingredients and supporting local farmers.

Producer: Vint Lawrence, Lands End Farm (Kent County)

Products used in the recipe: Floriana red corn polenta.

Vint Lawrence specializes in organic hay production, non-GMO soybeans, organic field corn, vegetables, small orchard, and organic Piedmontese, Angus, and Hereford cattle. Vint also grinds his own Floriana polenta corn, Hickory King white corn meal, and organic Red Fife and rye flour.



Slow-Cooked Pork Taco with Watermelon Salsa, Arugula and Crema

Ingredients

Pork

2 pounds boneless pork shoulder
1 tablespoon smoked paprika
1 tablespoon chili powder
½ tablespoon salt
½ tablespoon brown sugar
2 teaspoons ground cumin
1 teaspoon granulated garlic
½ teaspoon cayenne
½ teaspoon ground black pepper

Salsa

2 cups watermelon, cubed or cut with a melon baller
1 tablespoon minced serrano chile, or other chile
½ cup diced red onion
2 tablespoons lime juice
Salt and pepper, to taste

Tacos

12 tacos
3 cups arugula
1 tablespoon lime juice
½ cup of crema or sour cream
½ cup cilantro leaves
Lime wedges for garnish, if desired

Preparation

Makes 12 tacos

Pork

Combine the spices and salt in a small bowl. Coat the surface of the pork shoulder generously with the spice rub. Cook pork shoulder over low heat on grill for 2½–3 hours, or until the meat is tender. (Small chunks of the pork should pull away easily when tested with a fork). Cover pork loosely with foil during cooking if the surface becomes too dark. Alternatively, cook pork in a 275-degree oven until tender. Remove the pork from the grill or oven and break into small pieces. Keep warm until ready to serve.

Salsa

Combine all the salsa ingredients in a small bowl and season to taste.

Tacos

Divide the shredded pork between the tacos. Top each with watermelon salsa, arugula and crema. Serve immediately.

Pair With...

Sagamore Spirit Rye Punch



About the Recipe

Chef: Sabrina Sexton, Sabrina Sexton/Sabrina in the Kitchen (Kent County)

www.sabrinainthekitchen.com

Chef Sabrina Sexton is a professional chef, educator and recipe developer. As program director of the Culinary Arts Program at The Institute of Culinary Education in New York City, she trains the next generation of great chefs. Prior to teaching and consulting, Sabrina honed her skills cooking in some of New York City's finest restaurant kitchens including cooking under Tom Colicchio at Gramercy Tavern and David Waltuck at Chanterelle. A graduate of Johns Hopkins University, she is proud to be the third generation of her family to live on the Eastern Shore of Maryland.

Producer: Theresa Mycek, Colchester Farm (Kent County)

www.colchesterfarm.org

Products used in the recipe: Watermelon, arugula, cilantro, Chile peppers, honey.

Colchester Farm's CSA operates on 10 acres of the 345-acre farm on the Sassafras River near the town of Galena on Maryland's Eastern Shore. The CSA is a nonprofit farm that grows fresh local produce for shareholders and community members, and offers apprenticeships and education programs. The CSA promotes an alternative model of farming that strengthens the relationship between farmers, community members, food, and the land.

Producer: Kim Wagner, Black Bottom Farms (Kent County)

www.blackbottomfarms.net

Products used in the recipe: Pork.

Black Bottom Farm is a small, diverse, first-generation family farm that raises pastured heritage pork, pastured rose veal and pastured poultry. The farm strives to produce quality, all-natural food.



Smoked Corn and Goat Cheese Flan, Honey Maple Pork Belly and Oven-Roasted Heirloom Tomatoes

Ingredients

Flan

2 cups heavy cream
6 eggs
8 ounces goat cheese
2 tablespoons fresh basil,
chiffonade
½ teaspoon kosher salt
¼ teaspoon white pepper
3 cups smoked Silver
Queen corn

Pork belly

2 pounds pork belly
(skin on)
½ cup brown sugar
4 teaspoons sea salt
1 tablespoon black pepper
¼ teaspoon cayenne pepper
½ cup maple syrup
½ cup honey
1 tablespoon brown mustard
1 cup water

Tomatoes

1 pound heirloom cherry tomatoes
2 tablespoons extra virgin olive oil
¼ teaspoon sea salt
¼ teaspoon black pepper

Smoked corn

5 pounds smoked wood chips
6 ears corn in husk

Garnish

Micro arugula and corn shoots

Preparation

Pork Belly

Combine sugar, salt and peppers, and sprinkle over pork. Place pork belly in a baking dish (skin side up) and refrigerate for two hours. After two hours, cook pork for one hour in 325-degree oven. Remove from pan. Add water, syrup, honey, and brown mustard. Put pork back in pan and cook for 30 minutes (skin side up). After 30 minutes, set aside to cool.

Smoked corn

In smoker, lightly smoke corn whole with low smoke for 30 minutes. Do not smoke any longer, so corn won't cook. Remove kernels from cob.

Flan

Preheat oven to 325 degrees. Add cream, eggs, and goat cheese in mixing bowl, and mix until smooth. Add basil, salt, pepper, and smoked corn. Spray eight 4-ounce ramekins with nonstick spray. Add the mixture with a ladle, filling the ramekins $\frac{3}{4}$ full. Place ramekins in a large pan. Add hot water to fill halfway up the side of the pan. Bake uncovered for 50 minutes at 300 degrees. Remove from oven and place ramekins on rack to cool.



Tomatoes

Cut tomatoes in half. Toss olive oil, sea salt, and pepper with the tomatoes and spread out on sheet pan. Roast tomatoes at 325 degrees for one hour until light brown and set aside.

Finish

Cut pork belly into 1½ inch cuts, lengthwise and then cut into two-inch chunks. Place on baking sheet and brush with remaining liquid and bake for 20 minutes. To assemble, place the flan on plate, flipping over easy. On opposite side, place pork belly. Garnish with micro arugula and corn shoots. Place tomatoes around the pork and flan.

Pair With...

Falling Branch Brewery Amber Waves

About the Recipe

Chef: Bryan Davis, The Classic Catering People (Baltimore County)

Chef Bryan Davis, the company's chef de cuisine, has been with Classic Catering since 1997, and is responsible for managing kitchen operations, as well as menu creation and plating design. Born and raised in Towson, Chef Davis has led a distinguished career in the culinary arts. He has worked in many of Baltimore's most recognizable kitchens and has spent time with notable James Beard award winners and nominees. Chef Davis believes in using the earth and natural foods that come from it for inspiration. Similarly, he likes cooking with food and ingredients that are in season, so they can be enjoyed at their optimum flavors. Chef Davis studied Culinary Arts at Johnson & Wales University, specializing in French-American fusion.

Producer: Nick Bailey, Grandview Farms (Harford County)

www.grandviewfarming.com

Products used in the recipe: Pork belly.

Grand View Farms uses intensive pasture management, rotational grazing and multi-speciation of the pastures to deliver the highest quality and most nutrient dense food possible.

Producer: Alice Orzechowski, Caprikorn Farms (Washington County)

www.caprikornfarms.com

Products used in the recipe: Goat cheese.

Alice Orzechowski and Scott Hoyman have been raising award winning Saanen dairy goats for more than 30 years. They have won numerous national awards for total milk production, as well as butterfat and protein content. The fertile Blue Ridge Mountains provide a diet resulting in high quality milk with exceptional flavor – perfect for cheese making. The farm's raw goat milk cheeses are hand made in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn is Maryland's first on-farm, home licensed goat cheese processor.



Thai Turkey Meatballs with Asian Slaw

Ingredients

Thai meatballs

1 cup panko bread crumbs
1½ cup smooth, no-salt peanut butter
1½ cup organic, wheat-free tamari
½ bunch chopped cilantro
¼ cup organic lime juice
¼ cup Thai red curry paste
¼ cup local clover honey
1 tablespoon garlic, granulated
1 tablespoon ginger, ground
2½ pounds Maple Lawn turkey, ground
2 eggs

Asian slaw

6 tablespoons organic lime juice
4 tablespoons brown rice vinegar
1½ teaspoons fresh ginger
2 tablespoons natural cane sugar
1 teaspoon kosher salt
1 teaspoon red pepper, crushed
2 pounds organic red cabbage, shredded
½ cup organic red onion, sliced
1½ cup organic carrot, shredded
4 tablespoons basil, chopped
Large pinch cilantro, chopped
½ cup dry roasted peanuts

Preparation

Makes 40 meatballs

Thai meatballs

Preheat oven to 350 degrees. Mix all ingredients except turkey in large bowl, add turkey and mix through, shape into meatballs of 1 ounce each. Bake 12–15 minutes or until cooked through with internal temperature of 165 degrees.

Asian slaw

Whisk first six ingredients together. Mix cabbage with onion, carrot, basil and cilantro, pour dressing over cabbage mixture and mix well.

Serving

Place large scoop of slaw on center of plate, top with 4–8 meatballs, garnish with peanuts.

Pair With...

Turkey Point Vineyard Rosé



About the Recipe

Chef: Justin Kay, Dawson's Market (Montgomery County)

www.dawsonsmarket.com

Chef Justin Kay received formal culinary training from the Le Cordon Bleu program in Pittsburgh before relocating to Vail, Colorado to work under Chef Thomas Newsted at Vail's Highest Caliber Establishment, "Game Creek Club." He then moved to Denver to work for the JW Marriott. He spent 10 years working as a sous chef and executive chef in Frederick, where he developed a passion for "Farm to Table" concept dining while building relationships with farmers in the area. He then turned his focus back to hotels to invest time in learning important management skills.

Producer: Mark Mills, Chocolates & Tomatoes (Montgomery County)

www.chocolatesandtomatoes.com

Products used in the recipe: Cabbage, onion, carrot, basil, cilantro and ginger.

Mark Mills grew up in Chapel Hill, N.C. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening, and cooking creatively using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing colorful, delicious ingredients to a local audience of consumers and chefs.

Producer: BJ Radhe, Maple Lawn Turkey Farm (Howard County)

www.maplelawn.com

Products used in the recipe: Ground turkey.

Maple Lawn Farms is known for its registered Holstein dairy cattle and "Sho-Nuf" oven-ready fresh turkeys. The Iager family has actively farmed the land since 1839 and they continue to raise crops to feed the livestock and the community. The turkey operation began in 1938 and is still going. The fourth generation is now learning the operation. The turkeys' nutritional needs are overseen by a Ph.D. nutritionist who regularly monitors the flock's growth and progress.

Desserts





Bryce's Fruit Tart

Ingredients

6 peaches
1 pound cherries
9 apricots
8 ounces blueberries
4 boxes Pepperidge Farm
Puff Pastry

Custard
2 tablespoons lemon curd
6 cups milk
2 cups heavy cream
6 egg yolks
2 cups sugar
3 teaspoons vanilla extract
Freshly grated lemon zest

Preparation

Makes 20 fruit tarts

Custard

Combine all ingredients for the custard mix and blend on medium until the mix is smooth and thick. Refrigerate until ready to use. (Note: The mix will thicken further once it has chilled.)

Tarts

Pre-heat oven to 400 degrees. Slice fruit into desired shapes or lengths. Refrigerate until ready to use.

Place the puff pastry shells on a cookie sheet and bake at 400 degrees for 12–15 minutes. When they are ready, they will have tripled in size and will be golden brown. Remove the puff pastry from the oven and allow to cool for a few minutes. Once the puff pastry has cooled, gently remove the center and dispose of it. Fill the puff pastry shells with the chilled custard mix and top with the desired amount of fruit. (Optional: Sprinkle the finished tart with confectioner's sugar.) Serve immediately or refrigerate.

Pair With...

Fiore Winery & Distilling Limoncello

About the Recipe

Chef: Bryce Taylor, Chef Bryce Taylor (Baltimore City)

www.chefbrycetaylor.com

Bryce Taylor is a 13-year-old Food Network Teen Chef, who is well on his way to a career in culinary arts. He was a finalist on Food Network's Chopped Junior. Bryce mastered his very first dish – the grilled cheese sandwich – when he was 5 years old. He started watching cooking shows and online food tutorials to sharpen his skills and learn new techniques. He imparts his own creative ideas as



he creates unique and tasty cuisines. He began formal cooking lessons locally and has already worked closely with some of Baltimore's most renowned chefs.

Producer: Butler's Orchard

www.butlersorchard.com

Products used in the recipe: Raspberries.

Butler's Orchard is a third-generation family farm and market in Germantown. The Butlers cultivate more than 25 varieties of fruits, vegetables, flowers, and trees on more than 300 acres. The Butler family pioneered the "Pick Your Own" business, opening their farm for public picking in the 1950s.

Producer: Baugher's Orchard

www.baughers.com

Products used in the recipe: Strawberries, cherries and peaches.

Baugher's Orchard has been a working fruit and vegetable farm since 1904. They expanded the farming efforts, developed improved methods of operating and survived the Great Depression because of their frugality and business savvy. What started out as a 60-acre piece of land has become a 600-acre operation, and one of the largest orchards in Maryland. Now a bustling business enterprise in two locations in Westminster, Maryland, Baugher's is still family-owned and operated and has expanded their farm to include a fruit market, bakery and restaurant.

Producer: Deborah Bogg, Blueberry Gardens

www.blueberrygardensupick.com

Products used in the recipe: Blueberries.

Blueberry Gardens offers three acres of u-pick blueberries. Its blueberries are organically grown with composted cow manure and biodynamic preparations, which help with nutrient intake, disease prevention, and flavor enhancement.



Dough Run and Prigel Family Creamery Peach Bread

Ingredients

2 cups of Dough Run cinnamon pancake mix	1 egg
½ cup brown sugar	2 cups fresh chopped peaches
¼ cup Prigel Family Creamery milk	(or use half blueberries and
¼ cup vegetable oil	make Peach Blueberry Bread)

Preparation

Grease and flour a loaf pan and preheat oven to 350 degrees (or 325 degrees for a convection oven). Combine pancake mix with brown sugar. Add milk, oil and egg, and mix just until incorporated. Mix in peaches and fill loaf pan with batter. Bake for 38–42 minutes. Insert knife to check if it is done. It should come out clean.

Pair With...

Orchid Cellars Castellan

About the Recipe

Chef and Producer: Sarah Sprigg, Dough Run (Baltimore County)

www.doughrun.com

Products used in the recipe: Dough Run pancake mix.

Sarah Sprigg has learned the joy of baking from both her mother and late grandmothers who both inspired her to follow her dreams of baking. After baking granola bars for fun to give to friends and family, Sarah decided to start up her own baking venture, Dough Run, with a mission dedicated to creating great tasting, wholesome food for the every busy lifestyle! In addition to Sarah's line of granola, cookies and pancake products with Dough Run, she is always eager to create simple recipes for families to enjoy.

Producer: Mandy Prigel, Prigel Family Creamery (Baltimore County)

www.prigelfamilycreamery.com

Products used in the recipe: Milk.

Prigel Family creamery processes milk from Bellevalle Farm into fresh, nutrient dense dairy foods from cows that graze on grass grown from organically balanced soils.



Honey Watermelon S'mores with Vanilla Bourbon Crackers and Pecan Pie Goo

Ingredients

Vanilla bourbon crackers

1½ cups all-purpose flour
½ teaspoon baking soda
½ cup dark brown sugar,
firmly packed
¼ teaspoon cinnamon, ground
¼ cup granulated sugar
¼ teaspoon salt
3 tablespoons vanilla extract
4 tablespoons butter, unsalted
3 tablespoons bourbon

Pecan pie goo

1 cup flour
¾ cup brown sugar,
firmly packed
1 tablespoons shortening
¼ teaspoon salt
1 egg
1 cup molasses
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup hot water

White stuff filling

2 egg whites
1 tablespoon vanilla extract
4 tablespoons flour
4 tablespoons milk
4–6 cups powdered sugar
2 dashes of salt

Compressed honey watermelon

1 watermelon
2 cups honey

Preparation

Vanilla bourbon cracker

Add butter to mixer and mix until soft. Then add bourbon and cream together. Combine all other cracker ingredients and mix until incorporated. Roll out onto a greased sheet pan, cut into desired shapes, and bake at 350 degrees for 8–10 minutes.

White stuff filling

Cream egg whites, vanilla, flour, salt, milk and 2 cups of the powdered sugar. Beat well. Add 2 cups more of the powdered sugar and the shortening. Beat until fluffy.

Pecan pie goo

Mix the flour, brown sugar, shortening and salt together, cutting it in for a crumb mixture. Use a fork or pastry cutter. Take resulting crumb mix and put into a deep saucepan, add the one egg beaten, the molasses and vanilla. Dissolve the baking soda in the hot water. Stir into the mixture in the saucepan. Whisk and cook over medium heat, whisking the entire time.

Compressed honey watermelon

Take rind off watermelon and cut into planks, then spread honey onto it and vacuum pack it for 25 seconds to infuse the flavor.



To assemble

Cut watermelon and crackers into similar shape/size. Build s'mores with cracker first, then pecan pie goo, compressed watermelon, a layer of white fluff filling, then cracker.

Pair With...

Big Cork Vineyards Vidal Ice

About the Recipe

Chef: Ben Simpkins, Richardson Farms (Baltimore County)

www.richardsonfarms.net

Chef Ben Simpkins is a graduate of Johnson and Wales University with an Associate Degree in Applied Science in Culinary Arts. Chef Simpkins started his early career in hotels and is a World Certified Chef. He is also a member of the American Culinary Federation as Certified Executive Chef and Certified Culinary Administrator. Chef Simpkins has garnered various awards throughout his career. He has won 1st place, People's Choice, and Best Wine Pairing for the 2006 Mid Atlantic Taste of Elegance as well as numerous medals from the American Culinary Federation. Chef Simpkins traveled to New York in 2014 with his team where he cooked at the famous James Beard house Chef Simpkins now calls Richardson Farms his home where he oversees 36 cooks on a 5th-generation vegetable farm and truly bring guests a "Seed to Fork Experience."

Producer: Les Richardson, Richardson Farms (Baltimore County)

www.richardsonfarms.net

Products used in the recipe: Watermelon.

Richardson is a fifth-generation family farm in White Marsh that is committed to providing the best tasting, freshest, locally grown produce available. For more than 75 years, it has also been known as the place to buy fresh poultry. Open year-round, the farm is the headquarters for flowering and garden plants, and herbs. In 2010, a new farm market opened with a fabulous selection of freshly prepared hot foods and fresh baked products as well as an extensive deli.



Peach, Ricotta and Honey Crepes

Ingredients

Crepes

1 cup all-purpose flour
1 teaspoon sugar
¼ teaspoon salt
1½ cups whole milk
3 large eggs
2 tablespoons butter

Ricotta

4 cups whole milk
2 cups heavy cream
1 teaspoon salt
3 tablespoons white wine vinegar

⅓ cup honey
4 peaches, sliced

Preparation

Crepes

Mix all ingredients in blender until smooth. Preheat small sauté pan on medium heat. Wipe a little bit of oil in pan with a paper towel. Pour about ¼ cup batter in pan. Tilt and swirl until entire surface of pan is covered. Let mixture set and brown slightly around the edges. Flip crepe and cook for a few seconds. Turn out onto sheet pan and repeat process, keeping crepes separated. (Makes about 8.)

Ricotta

Pour milk, cream and salt into large pot and stir. Bring to full boil over medium heat stirring occasionally. Turn off heat, stir in vinegar and let sit for about 1 minute. The mixture will separate into chunks (curds) and liquid (whey). Take a large screen strainer, line it with 2 layers of cheesecloth that has been moistened with water and place over a large bowl. Pour the mixture into the strainer and let sit for about one hour. Put the contents of the strainer into a bowl and chill. Discard the cheesecloth and strained liquid. This will make about 2 cups of ricotta.

Assembly

Stir honey into chilled ricotta. Divide the ricotta and honey mixture evenly onto 8 crepes. Place peaches on top and roll up. Place one rolled crepe on a plate and drizzle with honey.

Pair With...

Charm City Meadworks Sweet Blossom

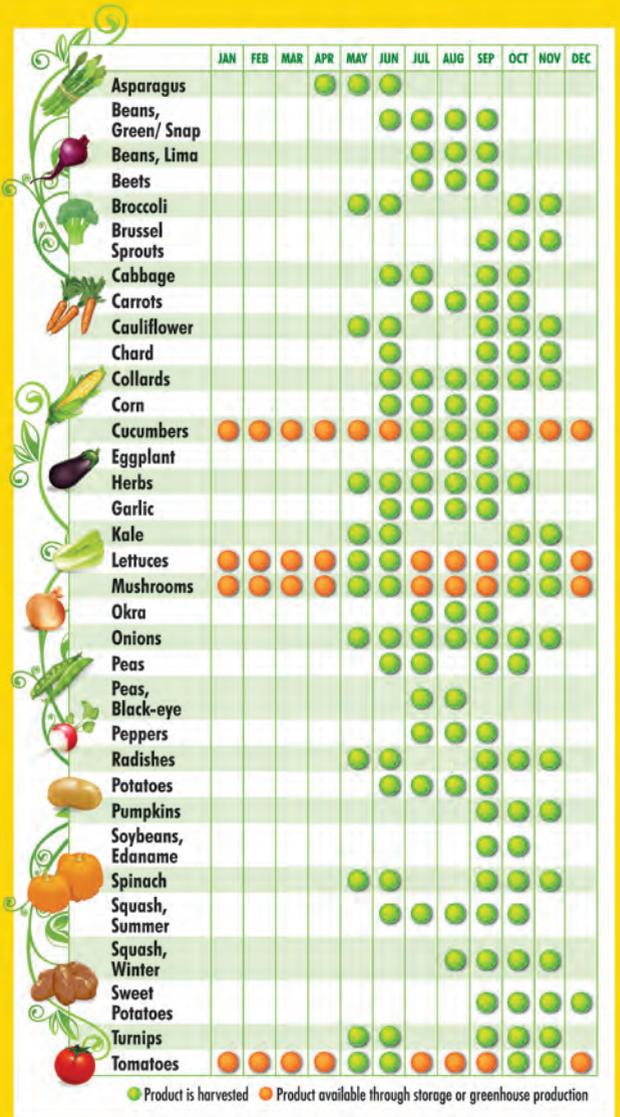
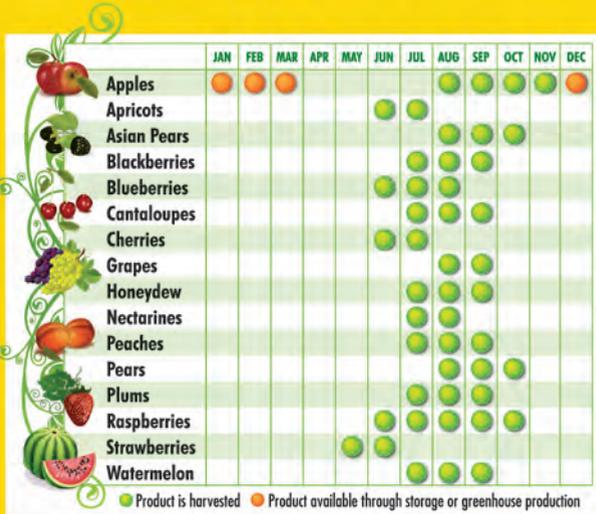
About the Recipe

Chef: Medford Canby, Government House (Anne Arundel County). Chef Medford Canby is a 1983 graduate of Johnson and Wales University with a degree in Culinary Arts. He is proud to have served six Maryland governors and thousands of Marylanders.

Local products used: Milk and butter from Nice Farms Creamery, cream from Kilby Cream, eggs from Triple J Farm, peaches from Blades Orchard, honey from Government House.

Buy Local Year-Round

You'll find dozens of varieties of locally grown produce available April through December, and value-added products like meat, cheese and other dairy items, jams and wine available year-round. Visit MarylandsBest.net for listings and maps of your nearest producers.



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