

2023 GOVERNOR'S BUY LOCAL COOKOUT MENU

Appetizers

- Blueberry Lemonade <u>Pathfinder Farm Distillery</u>
- Chesapeake Sausage Stuffed Pepper with Summer Harvest Ragout Dinnerfix

Side Dish

Maryland Sweet Corn, Kale, & Quinoa Summer Succotash* aka "Not Yo Momma's Succotash!"
 *Vegan- Richardson Farms

Main Dish

- Citrus Pork Panini Bread and Butter Kitchen
- Grilled Maryland Blue Catfish Lettuce Cups <u>Preserve</u>
- Sweet Potato Greens (as a Stew), Sweet Potato Greens (as an Entree Salad)
 Grilled Blue catfish over Fonio DAS Food Consulting Group LLC
- Crispy Skin Rockfish on a Bed of Okra Corn Succotash topping Fried Green Tomato and served with a Smoked Tomato Coulis <u>Howard County Community College</u>
- Chesapeake Chowder- <u>Caroline Culinary Arts Center</u>
- Miss Shirley's Cafe Crabby Grilled Cheese- Miss Shirley's Cafe
- Old Bay Chicken Fried Rockfish <u>InGrano Bistro Bakery</u>
- Taste of the Tropics <u>Black Betty's Cuisine</u>

Desserts

- Peach Melba Cream Pie- Food & Friends
- Black Rock Orchard Peach Upside Down Cake- <u>Gertrude's Chesapeake Kitchen</u>
- Lavender Basil Buzz Lemonade- *Jillian's Fare*
- Hot Dogs and Sliders provided by Roseda Black Angus Farm
- Fresh Maryland Oysters on the Half Shell provided by <u>Annapolis Oyster Company</u>, <u>Shell and Barrell</u>. and <u>True Chesapeake Oyster Co.</u>
- <u>Maryland Best Ice Cream Trail farm fresh ice cream provided by Keyes Creamery, Prigel Family Creamery, Woodbourne Creamery at Rock Hill Orchard, Rocky Point Creamery, and South Mountain Creamery.</u>
- Fresh Watermelons provided by the <u>Mar-Del Watermelon Association</u>
- Beer, Wine and Spirit Samples provided by the <u>Brewers Association of Maryland</u>, <u>Maryland Distillers Guild</u>, <u>Maryland Wineries Association</u>
- Non Alcoholic Beverages provided by Pepsi

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