



Chef Demo Schedule

Booth #7981

Thank you to our sponsors!



Chef Works



SATURDAY, MAY 17

11:00am Minnesota State Showcase

Good Sense Foods Sunflower Kernel fritters demo. Dip into **The Amazing Chickpea** Apple, Cinnamon, and Chocolate Spreads with **Triple Crown Organic BBQ Sauces** BBQ Sauce. **Kakookies and Valley's Own Bakehouse** GF Tart Shell quick "quiche" with **K-Mama Sauce** GF Sauce drizzled over demo.

Kakookies and Valley's Own Bakehouse GF Tart Shells with **Sweet Haven Tonics** Pineapple Turmeric and Jalapeno Concentrate cheesecake.

12:30pm Colorado State Showcase Featuring Chef Richie Farina

Polidori Sausage Heirloom Italian Sausage served on **Dry Storage Mill** Yecora Rojo Bread. **Local Hive Honey** Hot Honey with marinated **Meati Foods** Classic Chicken Cutlet tacos served with **Green Belly Foods Inc.** Hot Sauce and **Rocky Mountain Spicy Company** Spices. **Dry Storage Mill** handmade White Sonora Tortillas served with **Tres Picosos** Birria Red Chile Sauce and Barbacoa Beef.

Tres Picosos Queso Green Chile Sauce served on nacho chips. **Palava Fine Foods** various Protein Samosas served with **Green Belly Foods** Hot Sauce on the side.

2:00pm New York State Showcase Featuring Chef Dee Dee Saracco

Beef Loin marinated in **Rob Salamida Co.** Flat Iron Grill Marinade, finished with **Red Jacket Orchards** Fuji Apple Juice reduction. **BelGioioso** Ricotta wrapped with **Brooklyn Cured** Bresaola and seared. **Kay Foods** Crispy Tofu fried and served with **Cabot Creamery** Cheddar Cheese sauce.

Chobani Yogurt and **Gatherer's Granola** Squirrel Bait Granola drizzled with **Belle Hollow Farms** Maple Syrup. **Kay Foods** Carrot Waffles seasoned with **Rob Salamida Co.** Jungle Fries Deluxe Seasoning blend, cheese blinz served on side with **Belle Hollow Farms** Maple Syrup. **Codino's Foods** Lasagna Rolls samplings.

3:00pm ATOTS Demo #1 - Top Chef Cook Off!

Breaking down a chicken contest and utilizing **Pasta Montana** Pasta, **Jaydobo** Adobo Seasoning and **Yes Honey** Garlic Honey Drizzler.

4:00pm ATOTS Demo #2 - Breaking down a block of Ahi Tuna!

NOH Foods of Hawaii Hula Hula Sauce turned into salad dressing over spam and egg cobb salad. **Norpac Fisheries Export** Poke Kit with ahi tuna served over **Specialty Rice Inc.** Rice and **Best in the West** chopped Chiles.

Lowcountry Oyster Company Oyster Cups served with **Bittermilk Bottling Co.** Bloody Mary Mix.

SUNDAY, MAY 18

11:00am ATOTS Demo #3 - Utilizing rice paper to make the crispiest fried bite ever!

La Crosse Distilling Company Whiskey/Miso Caramel drizzled over crispy seared **Natural State Rabbit** fried Rabbit Loin and **Meati Foods** Chicken Cutlet.

Coy's Southern Eats Garlic Butter served with **Burry Foods** French Toast English Muffin and drizzled with **Maple Valley Cooperative** and **La Crosse Distillery** Whiskey Maple Syrup glaze. **Tasting India** Masala with **Natural State Rabbit** Rabbit Loin over **Specialty Rice Inc.** Rice with **Tasting India** Bombay Chili Crunch.

12:00pm Michigan State Showcase Featuring Chef Richie Farina

The **Mushroom Angel Company/Cruz Burgers** Mushroom Patty served with **Michigan Asparagus** Asparagus pesto, **Hummus Goodness** and **Cherry Marketing Institute** Dried Cherries/Hummus combo sandwich. Served with **Michigan Potatoes** Potato chips, glazed with honey, torchon'd and topped with reconstituted **Michigan Blueberry Commission** Blueberry glaze. .

1:00pm

Oregon State Showcase

Better Bean Uncanny Refried Black Beans cooked with **Mama Lil's** Mildly Spicy Peppers in Oil, **Tan Tan Foods** Hoisin Sauce chicken tacos demo. Lunch turkey burgers with **Laurel Foods** Crushed Hazelnut Kernels over **Barhyte Specialty Foods Inc.** Champagne & Honey Mustard sauces. Drizzled with **Secret Aardvark Trading Co.** Spicy Mayo.

2:30pm

Virginia State Showcase

LilyBean Baking GF Molten Lava Cake served with vanilla ice cream and **Mar Mar Foods** Chili Garlic crunch variant. **Mar Mar Foods** Chili Garlic crunch over seared feta watermelon salad, and Chili Garlic crunch mixed in with a chicken scampi.

Mar Mar Foods Chili Garlic crisp on vanilla ice cream samples.

4:00pm

ATOTS Demo #4 - Making a mother sauce! 1 of 7 & why it goes on almost everything.

Pasta Montana Pasta with **Mountain View Meat** Andouille Sausage, cream and tomato based sauce, finished with **Mauro Provisions** Pepper Relish.

Tucson Foods Pork and Chile Tamales, topped with **Lola's Fine Sauces Inc.** Hot Sauce!

MONDAY, MAY 19

11:00am

Illinois State Showcase

Burry Foods French Toast English Muffin served with **Vanee Foods Company** Charro Beans and topped with **Tasting India** Masala Egg Scramble. **Burry Foods** Jalapeno Cheddar Bagel with **Phoenix Bean/Jenny's Tofu** Tofu and **Marconi Foods** Chicago Style Giardinara whipped spread. **Burry Foods** Asiago Bagel with **Clown Global Brands** Almond Paste and **Tasting India** Bombay Chili Crunch.

Vosges Haut-Chocolat Dark Belgian Truffles. **Yings Kitchen Inc.** Sauce served with **Phoenix Bean/Jenny's Tofu** Tofu samples! **Distinctive Foods, LLC** Gooney Butter Cake served with **Clown Global Brands** Almond Paste.

12:00pm

Georgia State Showcase Featuring Chef Richie Farina

Sweet Grass Dairy Spicy Cheese, **Georgia Grown** Onions, and crushed Pecan quesadilla, drizzled with **Brooksmade Gourmet Foods, Inc.** BBQ Sauce. **Georgia Grown** Onion and Pecan french onion soup with **Sweet Grass Dairy** shaved Cheese on top.

RAIN, **Pure Mountain Spring Water** served samples!

1:00pm

Indiana State Showcase

Old Major Market Chorizo and Jowl Bacon with **Tulip Tree Creamery** Nightshade creamy stuffed **Tell City Pretzel Company** Pull Apart Pretzels. Using **Smoking Goose Charcuterie** Applewood Smoked Bacon, wrap **Tell City Pretzel Company** Pretzels and glaze with **Triple XXX Root Beer**.

2:30pm

CAN. IT. SANDWICH? Featuring Chef Jeff Mauro

4:00pm

ATOTS Demo #5

The Amazing Chickpea Apple Cinnamon Spread and **Good Sense Foods** Sunflower Kernel fritters.

Sweet Haven Tonics Pineapple Turmeric and Jalapeno Concentrate served with **LaCrosse Distilling Company** Gin.

TUESDAY, MAY 20

10:30am

ATOTS Demo #6 - Q&A

Driftless Provisions Bratwurst, seared and served with classic **AMPI** Sliced American Cheese, **Best in the West** Chiles, and **3 Farm Daughters** Cavatappi Pasta salad demo.

11:30am

ATOTS Demo #7 Featuring **Richie Farina**, discussion on the benefits of cricket & why it is an emerging protein!

Meati Foods crispy fried Chicken with creamy **3 Cricketeers Cricket** polenta, sauteed **Michigan Asparagus** Asparagus and greens and seasonal mushrooms..

12:30pm

ATOTS Demo #8

Fish breakdown, how to debone a whole fish, then filet and remove any pinbones. Then utilize said fish to make various dishes from pasta diavoloa to poke