



Chef Demo Schedule

Booth
#7981

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SATURDAY, MAY 16

11:00am ATOTS Demo 1

Tucson Foods Nacho Bites crisped and topped with **Mountain View Meat Co.** Hatch Chile Link Sausage crumble and **Zia Hatch Chile Company** Green Chile, finished with **High Desert Milk, Inc.** Cream Cheese queso and a bright pop of **Prickly Foods** Prickly Pear Syrup.

Tucson Foods Nacho Bites served on side.

12:00pm North Dakota State Showcase

North Dakota Department of Agriculture Potato hash served with **Medora Honey** Signature Blend Clover Honey and Pomegranate. **North American Bison LLC** Whole Bison Striploin seared, served as samples and served atop **Zalvina Foods LLC** Alfredo Sauce pasta.

Grand River Honey Co. Honey Sticks drizzled into coffee and tea samples. **Peggy's Bloodies** Concentrate samples served on side.

1:00pm Indiana State Showcase

Tell City Pretzel Company Soft Pretzel Bowl filled with **Shoup's Country Foods, Inc.** Pulled Pork BBQ sliders. **Culver Duck Farm** Duck Breast with **Triple XXX Root Beer** Root Beer Jelly butter glaze tacos. **Fischer Farms** Beef Tenderloin Filet Medallions with **Triple XXX Root Beer** Root Beer chimichurri bites. **Amish Pretzel Company** Pretzels coated over **Old Major** Mexican Chorizo meatballs.

Smoking Goose Charcuterie 'Nduja spread with **Amish Pretzel Company** Pretzel Bites. **Earth Life Foods** Uncured 100% Angus Beef Corndog samples served on side.

2:00pm Woman-Owned Exhibitor Showcase 1 Featuring Chef Tania Harris

7th Sky Ventures Florapina Coffee Rum panna cotta with a swirl of **Clown Global Brands** Vanilla Icing topped with orange supremes and candied cocoa nibs. **Fischer Farms** Beef Tenderloin Filet Medallions crusted with **Char Crust Seasonings** All American Barbecue Seasoning and seared, finished with **Tres Picosos & Naughty Chile Taqueria** Queso Green Chile Sauce.

Alberto's Food Products, Inc. Sweet Jalapeno Relish over chicken and rice, wrapped with **Bambuza Vietnam Kitchen** Bambuza Rice Paper. **Jack&Annie's** Shredded Jackfruit, **Bambuza Vietnam Kitchen** Bambuza Rice Paper wraps with **41 Grains** Lentil Crunchers with remaining orange supremes.

3:00pm WUSATA Showcase

Goose Point Oysters IQF Breaded Oyster Meat fried in **Nanak Foods** Ghee served with **Mama Lil's** Mildly Spicy Pickled Peppers and drizzled with a Mildly Spicy Pickled Pepper aioli. **SUGIYO U.S.A., INC.** Alaskan Snow Legs bathed and served with **Nanak Foods** and **Wood Valley Ranch Mamaki** Loose Leaf Mamaki herbed Ghee and **WUSATA** Barley Couscous. **Tsar Nicoulai Caviar** Sturgeon Chips and Caviar with **Wood Valley Ranch Mamaki** Loose Leaf Mamaki creme fraiche.

Wood Valley Ranch Mamaki Loose Leaf Mamaki tea. **Nanak Foods** fried Paneer in Ghee drizzled with **WUSATA** Alaska Birch Syrup.

4:00pm ATOTS Demo 2

Black Market Gelato & Sorbet Pistachio Gelato, plated with candied **Arkansas Department of Agriculture** Pecans and a sweet-savory dusting of **Padiano's Kitchen** Literally Sour Powder, finished with a light drizzle of **Prickly Foods** Prickly Pear Syrup for contrast.

Prickly Foods Prickly Pear Syrup and **Black Market Gelato & Sorbet** Pistachio Gelato milkshakes.

SUNDAY, MAY 17

11:00am Oregon State Showcase

Bambuza Vietnam Kitchen Bambuza Rice Paper rolls stuffed with spinach, rice, vegetables, and **Pistakio** Creamy Pistachio Spread. **Ahara Rasa** Brown Butter Ghee used to sear pancakes with **Portland Syrups** Marionberry Syrup and **Secret Aardvark Trading Co.** Buffadill Green Buffalo Sauce spicy pancakes.

Individual samples to be served with dipping vessels (pretzels, chips, etc.)

12:00pm Colorado State Showcase

Jack&Annie's Shredded Jackfruit added into **Pappardelle's Pasta** Calabrian Chile and Honey Pappardelle. **Pappardelle's Pasta** Japaneze Yuzua and Chive Linguine with **Honey Smoked Fish Co.** Smoked Salmon, **Rocky Mountain Spice Co.** Spice Library, and **Green Belly Foods** Red Belly Hot Sauce. **Elevation Gourmet** BBQ Sauce served with creme fraiche and **Honey Smoked Fish Co.** Smoked Salmon spread.

Tres Picosos & Naughty Chile Taqueria Queso Green Chile Sauce drizzled over **Whole Fresh Foods** Lazo Empanadas. **OSIA** OSIA Ease drink samples served on side. **Ready Foods** Street Corn Chowder/Dip served as samples on side.

1:00pm Illinois State Showcase

Phoenix Bean LLC Extra Firm Tofu turned into "mozzarella" cheese served as dipping sauce with **Gifted Breads** Gluten-Free Baguette.

Phoenix Bean LLC Extra Firm Tofu seared with **Columbus Vegetable Oils** Vegetable Oil, crusted with **Char Crust Seasonings** All American Barbecue Seasoning, tossed in **Vanee Foods Company** General Tso Sauce and **Tasting India** Bombay Chili Crunch and layered onto **Gifted Breads** Gluten-Free Baguette open faced sandwiches.

Phoenix Bean LLC Extra Firm Tofu and chicken stir fry with **Ying's Kitchen Inc** Kungpao Sauce. **Gifted Breads** Gluten-Free Baguette with **V. Formusa-Marconi Foods** New Orleans Style Olive Salad toasted bread salad.

Distinctive Foods Goopy Butter Cake with **Vero Gelato** Gelato. **E. Formella & Sons Inc.** Hot Muffuletta samples served on side. **Clown Global Brands** Icings served atop **Gifted Breads** Gluten-Free Baguette with cocoa and coffee dusted.

2:00pm Woman-Owned Exhibitor Showcase 2 Featuring Chef Tania Harris

Ernestine Foods Sweet Potato Pie Filling sweet potato cake with dulce de leche cream cheese icing and topped with **Far Out Nuts** Cinnamon Roasted Sunflower Seeds. **Sweet Grass Dairy** Thomasville Tomme Cheese shaved and plated over **Gifted Breads** Gluten-Free Baguette toast points finished with **Tasting India** Bombay Chili Crunch and a drizzle of **Prickly Foods** Prickly Pear Syrup.

N&H Foods Pickled Red Onions, **Prickly Foods** Prickly Pear Syrup, **Sweet Grass Dairy** Thomasville Tomme Cheese, and **Gifted Breads** Gluten-Free Baguette charcuterie spread.

3:00pm New York State Showcase

Red Jacket Orchards Fuji Apple Juice reduced and glazed over **Cahoon Farms** Sliced Apples and **Polly-O** Ricotta. **Rosina Food Product** Italian Style Meatballs served with **Rob Salamida Co., Inc.** Jungle Fry Seasoning and **Chobani** Plain Yogurt sauce. **Upstate Niagara** Evaporated Milk and **Red Jacket Orchards** Fuji Apple Juice dipping sauce for crisps.

Red Velvet NYC Chocolate Chip Cookies with **Chobani** Plain Yogurt dipping sauce. **Boundary Breaks** White Wine samples served on side.

MONDAY, MAY 18

11:00am **ATOTS Demo 3**

Arkansas Department of Agriculture Bourbon glazed Sweet Potatoes, roasted and lacquered with **Prickly Foods** Prickly Pear Syrup, served over **Della Rice** Jasmine Rice with **Natural State Rabbit** Rabbit Tenderloin Chunks, finished with **N&H Foods** Pickled Red Onions and a drizzle of **Naples Drizzle** Chili Oil.

Loaded **Arkansas Department of Agriculture** Sweet Potato with **Natural State Rabbit** ground Rabbit Tenderloin Chunks and **High Desert Milk, Inc.** Cream Cheese.

12:00pm **Minnesota State Showcase**

Nikolas Bakery and Daily Kneads Breads Avocado Bread Loaves and **The Amazing Chickpea** Chocolate Chickpea Butter toast points.

Nikolas Bakery and Daily Kneads Breads Avocado Bread Loaves and **Compart Family Farms** Bacon BLTs. **Compart Family Farms** Frenched Rack of Pork with **Chef FLO-K Foods** Afric Sauce silky drizzle.

MR. MOMO Momo and Nepali Dumplings served with **Chef FLO-K Foods** Afric Sauce.

1:00pm **Michigan State Showcase**

Michigan Asparagus Asparagus battered and coated in **Fry Krisp Food Products** Fry Batter and fried with **Alden Oils** Avocado Oil, served with **Hummus Goodness** Hummus dip. **Michigan Potatoes** 10 minute confit Potatoes.

Hummus Goodness Hummus and **Beirut Bakery, Inc.** Fattoush spreads with **The Cloud Boys Bakery, Inc.** Gluten Free Bread.

2:00pm **Hawaii State Showcase**

Norpac Fisheries Export Pacific Ahi Tuna seared and served with **NOH Foods of Hawaii** Spaghetti Pasta Noodle, served with **NOH Foods of Hawaii** Hawaiian Hot Sauce. **Aloha Shoyu Company, Ltd.** Aloha Shoyu Kalbi Sauce over **Aloha Shoyu Company, Ltd.** Chuck Flap. **NOH Foods of Hawaii** Korean Kimchee Seasoning Mix kimchi salad.

Waiakea Hawaiian Volcanic Beverages Volcano Iced Mocha Coffee, Liqueur, Vodka, and Simple Syrup samples, kimchi simple syrup with coconut ice cube mocktail. **Hawaiian Soda Co** Lilikoi Lychee, Ko Hana Kea Rum, Lime Juice, Angostura Bitters, and Mint cocktail with coconut ice cube.

3:00pm **Woman-Owned Exhibitor Showcase 3** Featuring Chef Tania Harris

Dark Chocolate Tahini ganache with **Pistakio** Creamy Pistachio Spread and toasted kataifi. **Black Market Gelato & Sorbet** Pistachio Gelato served alongside **Pistakio** Creamy Pistachio Spread and **Grand River Honey Co.** Honey drizzled over.

Hawaiian Soda Co soda samples and mocktail smoothies.

TUESDAY, MAY 19

10:00am **ATOTS Demo 4**

Mountain View Meat Co. Hatch Chile Link Sausage, sliced and seared with **Monsoon Kitchens, Inc.** Butter Sauce drizzled on top, served over **Della Rice** Basmati Rice and topped with **Alberto's Food Products, Inc.** Sweet Jalapeno Relish.

Individual Samples Served on Side.

11:00am **ATOTS Demo 5**

Natural State Rabbit Rabbit Wings fried and tossed in **Naples Drizzle** Chili Oil, served with roasted **Wada Farms** Red & Yellow Potatoes, **N&H Foods** Pickled Red Onions, and a crunchy garnish of **41 Grains** Lentil Crunchers.

41 Grains Lentil Crunchers served on side.

12:00pm **Georgia State Showcase**

Scratch Gluten Free Chicken Batter used to fry chicken thighs, crusted with **Georgia Grown** Pecans, chopped, and finished with **Sweet Grass Dairy** Thomasville Tomme Cheese shavings and a honey polenta base.

River City Beverages Zamm's Regular Cocktail Sauce served alongside **RAIN** Spring Water as beverage pairing.

1:00pm **ATOTS Demo 6**

The Town Dock Rhode Island Calamari Rings & Tentacles, flash fried and tossed with **Padiano's Kitchen** Salt & Vinegar Seasoning aioli served alongside **FOODMatch/Divina** Roasted Red Tomato Wedges and **High Desert Milk, Inc.** Cream Cheese whipped dip blended with **Los Roast** Roasted Green Hatch Chile.

Individual Samples Served on Side.

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