

minnesota cooks™

2010 State Fair Event, Aug 31, Carousel Park

	farmers	farm	chef/cook	restaurant	event recipe	host	
9:00 AM	Corinne & Stu Peterson	Camp Aquila	Josh Hanson	Spanky's Stone Hearth	Camp Aquilla French Toast	JD Fratzke - The Strip Club Meat and Fish	
	Mike & Dan Minar	Cedar Summit Farm	David Jones	The Marsh	Dried Cranberry Scones		
10:00 AM	Connie Karstens & Doug Rathke	The Lamb Shoppe	Kevin Kathman	Barbette	Herb Marinated Grilled Leg of Lamb with Late Summer Vegetable Ragout and Butternut Squash Puree		
	Leah Nesbitt	Nesbitt's Nursery	Desiree & Philip Dorwart	Create Catering	Apple-Squash Gnudi with Crispy Proscuitto and Apple Cider Caramel		
11:00 AM	Lori Callister	Callister Farms	Justin Schoville	Sontes	Callister Farms Stuffed Chicken Thigh, Goat Cheese, Piquillo Pepper, Chicken Jus Roti and Fresh Herbs		
	Ed Eichten	Eichten's Hidden Acres	Paul Lynch	FireLake Grill House & Cocktail Bar	Buffalo Pot Roast with Cipollini Onion & Thyme		
noon	Michelle & Roger Benrud	PastureLand	Mike Phillips	The Craftsman	Grilled Hangar Steak with Fingerling Potato and Charcuterie Salad and a Wild Mushroom Beurre Blanc		
	Marijo & Tim Fischer	Fischer Family Farms Pork	Joe Hatch-Surisook	Sen Yai Sen Lek	Laab Moo: Savory Isaan Chopped Pork Salad and Khao Neow: Steamed Sticky Rice		
1:00 PM	Lin & Doug Hilgendorf	Whole Grain Milling	Dan & Hallie Patterson	Rabbit's Bakery	Arugula Grain Salad with Smoked Bison and Sunflower Aioli		Lori Sturdevant - Star Tribune
	Leslie & Brian Axdahl	Axdahl Farms	Shawn Smalley	Smalley's Caribbean Barbeque	Pimento Smoked Pork Belly with Sweet Corn and Tomato		

2:00 PM	John Jacobson	Pine Tree Apple Orchard	Jason Littlefield	Manitou Station	Apple Walnut Field Greens Salad with Warm Brie Dressing
	Maureen & John Maloney	Cannon River Winery	Dick Trotter & Lisa Scribner	Trotter's Cafe and Bakery	Cannon River Meritage Red Beet Risotto
3:00 PM	Pat Ebnet	Wild Acres	Ben Pichler	Grand Cafe	Smoked Wild Acres Chicken Chasseur with Summer Vegetable Succotash
	Sandy & Lonny Dietz	Whitewater Gardens	Kristin Tombers, William Evans, & Wayne Schroeder	Clancey's Meats and Fish	Asparagus Broth w/Sheep Cheese Panna Cotta
4:00 PM	Jenni McHugh & Jack Hedin	Feathersone Farm	Lucia Watson	Lucia's Restaurant and Wine Bar	Chop Chop Salad with Green Goddess Dressing and Grilled Chicken
	Paul Otten	Natura Farms	Donald Gonzalez	Forepaugh's	Housemade Cavatelli, Chopped Garden Pesto, Smoked Heirloom Tomato Sauce and Homemade Mozzarella Curd with Natura Farms Summer Veggies
Lori Sturdevant - Star Tribune					