

Chef Demo Schedule



Saturday, May 18

11:00am **ATOTS Demo #1**

King's Cupboard Cream Caramel Sauce drizzled over **Le Waf** Belgian waffles, **Hazelnut Marketing Board** hazelnut paste glazed **Burger Specialty Foods** bacon crumbles. **Maui Fruit Jewels** mango & pineapple morning smoothie served on side.

NOH Foods of Hawaii poke demonstration, patties as topping and in samples, **Maryland Department of Agriculture** Catfish breakdown, seared with **1820, Wingredient & Best in the West Brands** Green sauces for comparison. Served with **Kipuka Mills** macadamia nut oil finished over **Atlantic Sapphire** Salmon Flakes, **Farmented Foods** Radish Kimchi, **Castor River Habitat & Farm** rice bowl. **NOH Foods of Hawaii** Hawaiian Style Teriyaki Burger Patties served on side.

12:30pm **CAN. IT. SANDWICH?** Featuring Celebrity Chef Jeff Mauro

2:00pm **Colorado Showcase**

RollinGreens Ground Taco ME'EAT nachos seasoned with **Rocky Mountain Spice Co.** Spice Library seasoning, with **Seed Ranch | GrownAs* Foods** cheese sauce drizzle and topped with **Tres Picosos** Hatch Green Chile Sauce. **Sugar Lab of Colorado** and **Säti Soda** Ice cream CBD soda served on side.

3:00pm **Georgia Showcase**

Plantation Quail Quail seared with orange butter, **Georgia Department of Agriculture (GDA)** Vidalia Onions & toasted Georgia Pecans. **Papa Mountain** Classic Cheese Bread, served with **Hot N Saucy** Garlic N Pepperoncini hot sauce served on side.

FPL Food & Chatel Farms open faced Wagyu sliders, **GDA** pickled vidalia onions on **Papa Mountain** classic cheese bread. **Plantation Quail** Bacon wrapped Quail Breast on side.

4:00pm **ATOTS Demo #2 - Q&A**

Great Range Premium Bison seared and served with fermented **MOR Kombucha** BBQ sauce.

Sunday, May 19

11:00am **ATOTS Demo #3**

CJ's All Terrain Seasoning on **North American Bison** striploin, **Owl Creek Organics** Banana Rum Jam & **Burger Specialty Foods** bacon butter glaze. **Yellowstone Soup Co** Golden Curry lentil & Quinoa Soup samples, served with **First Field** crushed tomato & basil parmesan garnish served on side.

12:00pm **ATOTS Demo #4 - Q&A**

Liko Lehua LLC lime butter over **Heritage Berkshire Pork**, Japanese Style Single Rib **BNLS** Ribeye with **Mama Lil's** spicy pickled pepper and **Michigan Potatoes** whipped potato mixture, drizzled with **Secret Aardvark** Habanero hot sauce. **Tempesta Artisan Salumi** 'Nduja served on with water wafer on side.

1:00pm **Michigan Showcase**

Michigan Onions Caramelized onion butter showcased over proteins, pickling demonstration with **Michigan Blueberries** macerated blueberry, **Michigan Potato** live potato confit demonstration and **Michigan Asparagus**. **Dave's Sweet Tooth Toffee**, **Michigan Cherry Committee** cherries and **Michigan Blueberries** blueberries sprinkled on yogurt and small salad. Cocktail cherries to be served as side samples and in yogurt.

Papa's Brittle pecan brittle topped over **Grand Traverse** Custard Pie. Pie will include **Michigan Blueberries**, **Michigan Cherry Committee** cocktail cherries and **Michigan Apples** gala varietal. **Pop Daddy Snacks** Garlic Parmesan Seasoned Pretzles served on side.

3:00pm **Minnesota Showcase**

Papa George Pork Sausage Rolls seared and showcased with **Stickney Hill** goat cheese, topped over **Forever Green Initiative** Kernza Perennial grain, spinach, and Elderberry. **P&TY Granola Co.** granola bars served as side samples.

Papa George Italian rolls sliced and served over quinoa, will showcase italian grain salad bowl. **Per Se** Paloma mocktails drink served on side.

4:00pm **ATOTS Demo #5**

Biadgi sauces and **Clown Global Brand** icings showcased over various ice creams, cookies and base cakes. Icing to be glazed over buns and cakes. **Biadgi** and **Clown Global Brand** products served on side after demo.

Monday, May 20

10:30am **ATOTS Demo #6**

Mapleland Farms Maple Syrup, **Hudson River** Fruit Apple, **Hudson Valley** Cold Press GF Sunflower pancake demonstration. **Beth's Farm Kitchen** Apple butter & **Chobani** yogurt meal planning muffin demonstration. Served with Mini bites for snacking mixture and topped with **Hudson Valley** Apples.

11:30am **ATOTS Demo #7**

Ying's Asian Sauce on split **Plantation Quail** Quail stir fry, served with **Cahokia Rice**.

12:30pm **ATOTS Demo #8 - Q&A**

Meats by Linz Seared filets with **Rollicking Buckaroo** Pepper Jam, Seared and fried with Rice Paper for a wild crunch! **Vanee Foods** Buffalo Blue Cheese Sauce showcased with fried bone in **Plantation Quail** Quail garnished with **Marconi Foods** Giardiniera.

2:30pm **New York Showcase**

Sunset Ridge Beef patty melt sliders with **McCadam** Cheddar Cheese, **The Truffleist** truffle honey and caramelized onions with **BelGioioso** Mozzarella Cheese basil and **The Truffleist** truffle honey appetizer. **Toma Beverage Co.** mixer samples served on side.

4:00pm **Illinois Showcase**

Cahokia Rice bowl with **Big Fork Brands** Chicago Fry Sauce, **Marconi Foods** Giardiniera topping & **Meats by Linz** 2oz BI Filet. Seared with **Colombus Vegetable Oils**. **Meats by Linz** hot dog with **Big Fork Brand** Chicago sauce. **Hahn's Bakery** Midwest Gourmet Crumb cake and **Silverland Bakery** Double Chocolate Brownie warmed and served with **Clown Global Brands** icing.

Distinctive Foods, LLC, gooey butter cake. **E. Formella & Sons, Inc.** Simply Salsa served on side with chips.

Tuesday, May 21

10:30am **ATOTS Demo #9 - Q&A**

Plantation Quail Semi-Boneless Quail, **Meats by Linz** Rice Paper Rubbed and Seared (comparison versus without), both glazed with **CLARK + HOPKINS** district sauce and **CLARK + HOPKINS** district butter compound. **Sugar Lab of Colorado** and **Sāti Soda** Ice cream CBD soda served on side.

11:30am **Virginia Showcase**

Mind Blown™ by **The Plant Based Seafood Co.** Mind Blown Crab Cakes toasted and showcased with aioli's, tomato/ **AR's Hot Southern Honey** hot honey-based sauces. Crab cakes served as as side sample.

12:30pm **ATOTS Demo #10**

AR's Hot Southern Honey - Southern Chimichurri base, Pickling demonstration, pizza demonstration. Sauces and dough's finished product served as samples.