

A MEALS ON WHEELS DELAWARE EVENT

The logo for Celebrity Chefs' CELEBRATION, featuring a stylized chef's hat above a crossed fork and knife, with the words "Celebrity Chefs'" in a cursive script and "CELEBRATION" in a bold, sans-serif font below it.

Celebrity Chefs'
CELEBRATION

HYBRID EVENT

APRIL 18 - 25, 2021

📍 **NEW CASTLE COUNTY, DELAWARE**



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MEALS ON WHEELS
DELAWARE.**



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A LETTER FROM OUR BOARD CHAIR

HELLO & WELCOME

TO THE 2021 MEALS ON WHEELS DELAWARE CELEBRITY CHEF'S CELEBRATION!

You may have noticed a slight change in our event name from “Celebrity Chef’s Brunch”. This temporary event name change embodies several things Meals On Wheels Delaware, and many non-profits, have been dealing with during the SARS-CoV-2 / Covid-19 pandemic.

The name change represents our need to adapt to a new reality in how to accomplish the goal of our events across the board:

Raise awareness and funds in support of the mission of Meals On Wheels Delaware and of the five partner Meals On Wheels programs across that State of Delaware, which we support.

“Celebration” is also appropriate as Meals On Wheels Delaware is now in our 25th year of our pursuit of that mission! It is truly an accomplishment that has been earned on the backs of so many before us.

It represents our admiration and support for the Meals On Wheels Programs, which we support and the deserving seniors across our great State who benefit from having a hot, nutritious meal delivered to their door – especially during these very challenging times.

Finally, it represents our sincere gratitude to YOU. To our event sponsors and ticket purchasers, the army of volunteers who donate their time and energy to produce these events, and to the chef’s, beverage distributors, and other staff who give of their skills and time to serve you delicious, creative meals – a sincere THANK YOU to every one of you!

I ask for your continued support throughout the year be it with your financial support or time. Please consider a recurring gift to our organization or sign up to deliver meals with one of the Meals On Wheels Programs as your schedule allows.

To the light at the end of this pandemic tunnel which we have begun to see, I raise a glass in Celebration of our unity of mission and of hope!



Thank you so very much,

MICHAEL CLEMENT

**BOARD CHAIR
MEALS ON WHEELS DELAWARE**

UPCOMING MEALS ON WHEELS DELAWARE EVENTS



WALK WITH US!

HIGHMARK WALK FOR A HEALTHY COMMUNITY NOW UNTIL JULY 15

Join Meals on Wheels Delaware and “virtually” walk for homebound seniors! Register now and walk anytime from now until July 15th.



SIP & SAVOR AT HOME SEPTEMBER 11 & 12, 2021

We invite you to virtually join your favorite Kent County chefs and mixologists in their kitchen for a live, hands-on cooking class.



BEACH BRUNCH OCTOBER 3, 2021

Guests will enjoy a seated brunch prepared by local guest chefs at the Rusty Rudder.



CELLARS MASTERS WINE AUCTION & DINNER

OCTOBER 9, 2021 6:00 PM – 10:00 PM

Featuring an upscale four-course gourmet dinner with wine pairings prepared by award winning chefs – a live auction of premier wines and luxury travel.



THE ULTIMATE TAILGATE

OCTOBER 28, 2021 6:00 PM – 9:00 PM

Guests will enjoy creative tailgate bites and brews. This casual event features live entertainment and the Brew Masters’ Beer Auction.



...AND SAVE THE DATE FOR CELEBRITY CHEFS’ BRUNCH 2022

APRIL 24, 2022 DUPONT COUNTRY CLUB

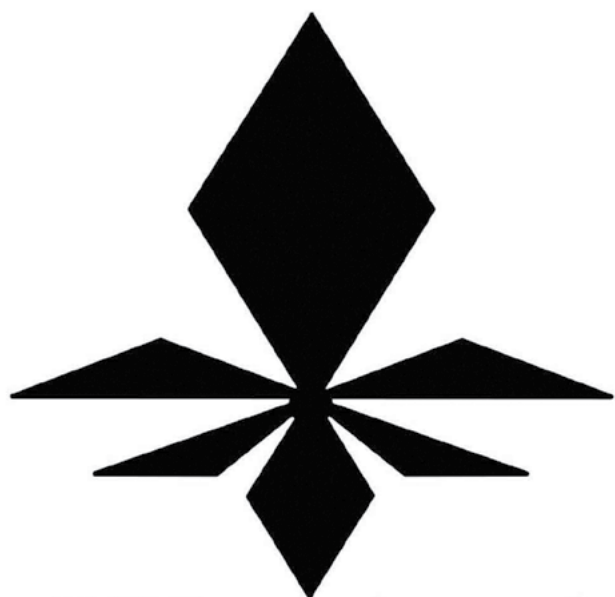
The return of the great event you know and love! In 2022 we plan to revisit our event with Brunch bites, beverages, live entertainment and best of all the amazing chefs!

IN MEMORY OF CHEF BRANDON FOSTER



The 2021 Celebrity Chefs’ Celebration is dedicated in memory of Chef Brandon Foster.

Chef Foster dedicated his career to helping others with healthy food. Brandon participated in the Celebrity Chefs’ Brunch fundraiser for numerous years sharing his talents to raise funds for Delaware’s homebound seniors. He is truly missed.



Woolard
Family Foundation

*A proud partner of the
Celebrity Chefs' Celebration
and Meals On Wheels Delaware*



ABOUT MEALS ON WHEELS DELAWARE

MEALS ON WHEELS DELAWARE provides diverse opportunities for individuals, groups and organizations to make a financial or volunteer contribution that has a meaningful impact on the lives of homebound senior Delawareans.

We are focused on ensuring that everyone in Delaware who requests help with a home delivered meal is able to receive the nutritional support they need, when they need it.

In 2020, 877,682 hot, nutritious meals were delivered to over 6,200 seniors statewide. As a result of the pandemic, the number of homebound seniors using Meals on Wheels services has increased by more than 40%. The number of meals served to seniors in need increased by over 26%.

Meals on Wheels recipients are women and men, aged 60 and over, who often live alone. Many are struggling to balance their needs on a fixed income, and are unable to shop or safely prepare a hot meal for themselves. Some require help when recovering from a hospital stay, but for most the meals are a long term lifeline.

Overwhelmingly, seniors who receive meals at home say a daily meal makes them eat healthier, feel more safe and secure, and remain comfortable to live at home.

The nutritious meal, friendly volunteer visit, and safety check help our seniors cope with three of the biggest threats of aging: hunger, isolation, and loss of independence.

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Meals on Wheels Delaware — We're proud to support you

Bank of America is a proud sponsor of Meals on Wheels Delaware's Celebrity Chefs Virtual Program. Thank you for all you do to support meal delivery programs for our homebound seniors in Delaware.

Visit us at bankofamerica.com/delaware



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VOLUNTEER WEEK

The week of April 18 to 24 is a week to celebrate and thank all those who take the time to volunteer to improve lives and increase opportunities from right in their neighborhood, to all around the world.

Wherever you choose to volunteer, thank you!

The Meals On Wheels program could not exist without the commitment from so many who volunteer to deliver meals each weekday. Across Delaware, vehicles arrive at pick-up points around the state. Insulated carriers and coolers that are used to keep meals hot, and beverages cool, are loaded into cars and trucks and driven to the seniors waiting for their lunch. The nutritious meals sustain their physical strength, while dedicated volunteers bring hope for senior's hearts.

Although 2020 brought changes including PPE and contactless deliveries, there was no interruption in meal delivery. Thanks to the volunteers, and program staff who all stepped up to do more in a time of personal challenges. More meals were delivered along with new services such as groceries and pet food for those most in need.

Volunteers are always welcome and schedules are flexible – sign up to deliver once a week, once a month, or to cover Holidays or fill-in when extra help is needed. Due to work at home policies, there is a high need in New Castle County currently.

Contact the local Meals On Wheels program near you to learn more about delivering with them. They will be thrilled to hear from you and share the details on how to help with getting the meals to those who need them most.

Meals On Wheels Delaware could not provide the essential support that the Meals On Wheels programs need to continue without our own amazing volunteers. Thanks to all who serve on the Board, give their time and ideas to bring successful events to life, and those we have missed in the last 12 months who become part of the Meals On Wheels family by volunteering at in person events year on year.



THANKS TO ALL WHO VOLUNTEER TO DELIVER MEALS

Asbury United Methodist Church	Marshallton Cedars United Methodist Church
21st Century Insurance	Mid Atlantic Farm Credit
AdvoServ	Middletown Odessa Townsend Rotary Club
Agilent	Meals On Wheels Delaware
Aldersgate United Methodist Church	New Beginnings- Chimes of Delaware
Asbury United Methodist Church	New Castle Lions Club
AstraZeneca	New Castle Presbyterian Church
Bank of America	New Castle United Methodist Church
Barclays	Patterson Schwartz Real Estate
Berkshire Hathaway HomeServices	Point of Hope
Calvary Church	Principal Trust Co.
Camden Wyoming Rotary	Red Clay Presbyterian Church
Cecil Vault & Memorial	Resurrection Parish
Choices for Community Living	Richardson Park United Methodist Church
Citibank	Silverside Church
Concordia Lutheran Church	Skyline Methodist
Del Tech Students	SoDel Concepts
Delmarva Power an Excelon Company	St. Barnabas
Division of Services for Aging and Adults with Physical Disabilities	St. Helena's Church
Dover Air Force Base	St. James Episcopal
Dover Kiwanis	St. Mark's United Methodist Church
DuPont	St. Mary Magdalene Church
Easter Seals	St. Mary of the Assumption
First and Central Presbyterian Church	St. Matthew's Church
Green Beret Project	St. Paul's United Methodist Church
Green Hill Presbyterian Church	True Value Hardware
Hershey Run	University of Delaware Students
Immaculate Heart of Mary	Wesley Church, Georgetown
Immanuel Episcopal Church	Westminster Presbyterian Church
JP Morgan Chase	Wilmington University Students
Kiwanis Club	WSFS Bank
Lower Brandywine Presbyterian Church	WSFS Bank of Lewes & Rehoboth
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PARTNER MEALS ON WHEELS PROGRAMS

In Most of New Castle County:

CITY FARE MEALS ON WHEELS / ST. ANTHONY'S CENTER

Volunteer Coordinator Contact: MaryKate Murzyn

mealsonwheels@cityfare.org

302-421-3734

www.cityfare.org

In the City of Newark:

NEWARK SENIOR CENTER

Volunteer Coordinator Contact: Stefanie Thomas

stthomas@newarkseniorcenter.com

302-737-5747

www.newarkseniorcenter.com

In Kent County:

MODERN MATURITY CENTER

Volunteer Coordinator Contact: Trudie Clay

mow.coordinator@modern-maturity.org

302-734-1200

www.modern-maturity.org

In Most of Sussex County:

CHEER

Volunteer Coordinator Contact: Elizabeth Walls

biffy@cheerde.com

302-856-5187

www.cheerde.com

In the Lewes and Rehoboth Beach area:

MEALS ON WHEELS LEWES-REHOBOTH

Volunteer Coordinator Contact: Donna Hitchens

donna@mealsonwheels-lr.org

302-645-7449

www.mealsonwheels-lr.org



Supporting Our Community

Agilent is committed to providing advanced laboratory solutions to help ensure the quality, safety, and authenticity of our food. We are grateful to our employees who are committed to the community by regularly volunteering their time to Meals on Wheels.

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CELEBRITY CHEFS' CELEBRATION COMMITTEE

Thank you to all of the event volunteers who have worked tirelessly to make the Celebrity Chefs' Celebration possible in 2021. You are truly the most dedicated and creative group of volunteers. All of us at Meals On Wheels Delaware salute you for your generous contributions of time and talent.

ERIC ABER
CAROL ARNOTT-ROBBINS
KATHY BERG
MICHAEL CLEMENT
TOM COONS
SCOTT DANIELS
STEVEN GOLDBERG

JANE GOLDBERG
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AUCTION DONORS

Please thank our generous auction donors and remember their support of Meals On Wheels Delaware throughout the year.

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Bardea Food & Drink	Houppette
Boyd's Flowers	Mrs. Carol Hunter
Brandywine Coffee Roasters	LabWare
Brandywine Conservancy & Museum of Art	Mr. & Mrs. Leonard Lewkowitz
Brandywine Zoo	Longwood Gardens
Brew Haha!	Michael Christopher
Chanel - Macy's Christiana Mall	Moore Brothers Wine Company
Chef Chrissy Donahue/Cuisinatrix	Museum of the American Revolution
Chez Nicole Hair & Nail Salon	Overture Ultimate Home Electronics
Chico's of Greenville	Mrs. Noreen Lyons Poole
Michael Clement & Mac Gardner	Barry Schlecker & Ginger Weiss
Cutco	Greg and Pat Schulze
Delaware Park	Ms. Heather Shupe
Ms. Tisa Della-Volpe	Swigg Real Wine Craft Beer & Spirits
Design Center of Rehoboth	Timothy's of Newark
Donati Family Vineyard	White Horse Winery
Elite Laser & Skin Care Center	Winterthur
Friends of Meals on Wheels Delaware	
Jane & Steve Goldberg	



FOUR-COURSE DINNER AND WINE FOR 6 FROM BARDEA FOOD & DRINK

Bardea Food & Drink's Executive chef Antimo DiMeo will curate a culinary experience for 6 guests. Enjoy four-courses of Italian Classic Cuisine created by a James Beard nominated restaurant in Delaware! Each course has been hand-selected with a wine pairing. **Valid until October 31, 2021.**

Restrictions: Must know allergies or dietary restrictions | Winner must give the restaurant 2 weeks notice of redemption.

To Buy Raffle Tickets Visit:
MealsOnWheelsDE.org/celebrity-chefs-2021

CELEBRITY CHEFS' CELEBRATION VIRTUAL AUCTION

The Virtual Auction begins on **SUNDAY, APRIL 18 AT 3:00 PM AND ENDS ON SUNDAY, APRIL 25 AT 4:00 PM.**
Happy bidding!

ONLINE & MOBILE BIDDING

We are using One Cause mobile bidding for the Silent Auction. No application is needed to bid. Bidding can be done by text message or web browser.

TO BID VIA WEB BROWSER:

Visit www.bidpal.net/ccc21

TO BID VIA TEXT:

Register your phone to bid, text number 243725. Text message is: ccc21.

Your phone will receive an invitation to the CCC21 virtual auction, click on it and register. A credit card is required at check in.

To bid on an item in the Silent Auction, click the item name and photo to view the item details and press the BID button.

Select the Amount you wish to Bid and then you will be asked to Confirm the Bid.

The Silent Auction Closes at 4 p.m. on Sunday, April 25th!
Good Luck!

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around
the corner.
And always
in yours.

For nearly 200 years, WSFS Bank has stood for one thing: Service. We're committed to doing what's right and helping the communities where we live, work and play. That's why we're honored to support the **Meals on Wheels' 2021 Celebrity Chefs' Brunch**.



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CELEBRITY CHEFS' CELEBRATION VIRTUAL PROGRAM ENTERTAINMENT

What the Funk! Band Musical Performance



CRAFT COCKTAIL DEMO

Sagamore Craft cocktail demo by Mixologist Brian Burnett



COCKTAIL #1:

Italian Old Fashion – using Sagamore 83
3 basil leaves
2 pieces red bell pepper
1 tablespoon orange blossom honey
3 dash cardamom bitters
Muddle
Add 2 oz Sagamore Whiskey.
Add ice
Stir and strain into a rock glass.
Garnish with slice bell pepper and basil

COCKTAIL #2:

Smoked Orange Fig Manhattan.
1 table spoon brown sugar.
2 orange slices
2 dried figs
3 dash black walnut bitters
Muddle
Add 2 oz Sagamore Whiskey
Stir and strain into a martini glass
Smoke with hickory wood chip and spices
Garnish with dried fig and orange twist



BRENT CHELLEW

La Banca
MIDDLETOWN, DE
labancamiddletown.com

Chef Brent Chellew is originally from New Castle, Delaware, and graduated from the Art Institute of Philadelphia with a degree in Culinary Arts. Post-graduation, Brent began his culinary career ascent at several noteworthy Delaware establishments, including Harry's Savoy and Harry's Seafood (now Banks' Seafood Kitchen).

In 2009, Brent accepted a sous chef position at the notable Old Calypso, taking him to Delray Beach, Florida. He returned to Delaware in 2014 to work at Domaine Hudson in Wilmington, DE under Dwain Kalup, the James Beard Semi Finalist, Best Chef Mid Atlantic 2017, as his sous chef. During this time, Brent also volunteered as a culinary mentor for the CROP Foundation, working with students at William Penn High School.

In 2018, Brent moved to Arizona and took helm as sous chef at The Fat Ox, under Chefs Rochelle Daniel & Matt Carter. He returned to Delaware in late 2019 and took the position of Chef de Cuisine at La Banca. Since, Brent has been promoted to Executive Chef.



ALEX SEIDEL

Mercantile Dining & Provision,
Fruition Restaurant
DENVER, CO
mercantiledenver.com
fruitionrestaurant.com

Alex Seidel is chef-owner of Fruition Restaurant, Mercantile dining & provision, Füdmill and Chook. Alex, Fruition and Mercantile have been fortunate to find themselves featured as Chef of the Year and Best Restaurant rankings in numerous local and national magazines and guides including Denver Magazine, 5280, Bon Appetite, Gayot, and Zagat, and alumni from the restaurants have gone on to receive similar honors. Seidel himself has been the recipient of many accolades, including Food & Wine magazine's Best New Chef in 2010, Chef of the Year titles from local media including Denver Magazine and 5280. Seidel was awarded the 2018 James Beard Foundation Best Chef: South West. In addition to his restaurants, Seidel owns Fruition Farms Creamery, Colorado's first artisan sheep's milk creamery, located in Larkspur, Colorado.

Seidel participates in numerous off-site events for both charitable and fine dining experiences. He very much enjoys furthering the culture of cuisine all the while staying down to earth and championing such causes as food advocacy, mindfulness when it comes to eating habits and waste. Becoming a chef and a business owner has allowed him to hone his very impressive skills while controlling the ingredients and the sourcing of his provisions.



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FOLLOW US ON SOCIAL AND VISIT OUR WEBSITE TO LEARN MORE ABOUT MEALS ON WHEELS DELAWARE, UPCOMING EVENTS, VOLUNTEER OPPORTUNITIES AND MORE.

LA BANCA

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef Alex Seidel | Meal prepared by Chef Brent Chellew

MIXED SWEET PEAS & CARROT SALAD

Heirloom carrot variations, orange-carrot vinaigrette, pea tendrils, soft herbs, sumac, sunflower seed & puffed wild grains.

ROASTED COLORADO LAMB SADDLE

Morels, asparagus, black truffle hollandaise

STRAWBERRY & RHUBARB COMPOTE

Balsamic beet meringue, yogurt sorbet, pistachio soil, toasted marshmallow

COCKTAIL OPTION 1

La Banca Manhattan Bulleit Rye Whiskey, Capano Antica Sweet Vermouth, Bitters

COCKTAIL OPTION 2

Zenato Valpolicella Superiore 2017 Italy





MICHAEL DIBIANCA

Ciro Food & Drink
WILMINGTON, DE
cirofoodanddrink.com

Michael DiBianca is a Culinary Institute of America graduate and New Jersey native who has been a local star in the Wilmington food/dining scene for more than a decade.

This local treasure comes to the area from the former Restaurant 821 in Wilmington, where he was owner Tobias Lawry's sous chef and then chef de cuisine. He went on to launch the renowned Moro restaurant and Satsuma Asian Kitchen & Bar in the Trolley Square area.

The 15-year veteran of the Wilmington dining scene and semifinalist for multiple James Beard Awards teamed up with Venu Gaddamidi of Veritas Wines to take guests down an exciting, unique culinary experience via *Ciro*.



JOHN TESAR

Knife
DALLAS, TX
knifedallas.com

In the midst of an influential culinary career spanning nearly four decades, Executive Chef and Partner John Tesar takes a classically trained chef's approach to steakhouse cuisine at Knife Dallas, a sophisticated destination for inhouse dry-aged steaks sourced from nearby Texas farms. Opened in May 2014 in the Highland Dallas hotel, Knife finds its drive from the products it sources through partnerships with nearby Heartbrand Beef and 44 Farms and the innovative, classically rooted techniques it employs in the kitchen, as well as the science behind its up-to-240-day on-site dry-aging process.

Dallas, TX drew Tesar to lead the high-end establishment as executive chef, rapidly garnering two five-star reviews. He later went on to open Spoon Bar & Kitchen to bring premium seasonal seafood to central Texas in 2012. Spoon gained immediate recognition as one of the best new restaurants in the world by Condé Nast Traveler, Bon Appétit, and Esquire.

Tesar took on his steakhouse project in 2014 with the caveat that it be different from the rest by contemporizing the classically stuffy steakhouse atmosphere into an intimate and engaging experience. Recognition for Knife Dallas includes Eater National's "Most Anticipated Openings," Esquire's "Best New Restaurants," Zagat's "Hottest New Restaurants," Maxim's "America's Best Steakhouse Specialties," Gayot's "Top 10 Best Steakhouses" 2017, and a feature on Esquire Network's "Restaurant Revolution" program.

Tesar continues to grow with the development of a television show, and the 2017 launch of his cookbook, *Knife: Steakhouse Meals at Home*. A four-time James Beard "Best Southwest Chef" semifinalist, two-time contestant on Bravo's "Top Chef," and winner of Food Network's "Extreme Chef," Tesar's national media presence also includes appearances on "The Today Show" and as well as coverage in The New York Times, Food & Wine, New York Magazine, and more.



CIRO FOOD & DRINK

321 A. Justison Street
Wilmington, DE 19810
(302) 543-6071
cirofoodanddrink.com

DINNER

Wednesday – Saturday
4:00pm–10:00pm



CIRO FOOD & DRINK

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef John Tesar | Meal prepared by Chef Michael DiBianca

SALAD STARTER

Paired with a Perfect Vinaigrette

STEAK AU POIVRE

A strip loin steak coated in cracked peppercorns with fries

THREE MEAT B-BALL

A "parmesan style" paired with a spicy marinara sauce

DESSERT

Red Wine & Mascarpone





ANTIMO DIMEO

Bardea Food & Drink
WILMINGTON, DE
bardeawilmington.com

Antimo DiMeo has worked in Michelin-star kitchens under Gennaro Esposito at Ristorante Del Saracino in Italy and under Massimo Larosa at It Ibiza in Spain, where he learned simple approaches to adding new grains to fresh pastas.

Antimo is currently co owner and executive chef of Bardea Food & Drink, a 2019 James Beard Semifinalist for the Best New Restaurant category.



DEB PAQUETTE

Etch and etc.
NASHVILLE, TN
etchrestaurant.com

For more than thirty years, Deb Paquette has been a fixture in Nashville's ever-growing food scene. As a trailblazing chef, dedicated mentor and community advocate, her adventurous cuisine and tenacious personality have made their mark on the Music City.

Now chef-owner of Etch (downtown) and etc. (Green Hills), Paquette has won countless awards and accolades. From her time at the Culinary Institute of America to her 13-year run at Gourmet magazine "Top 60" winning Zola to today, diners have flocked to her big, bold flavors and return time and again for her next globally-inspired dish. Ranked #1 in the city by Zagat and with a long list of "best of" mentions, Etch endures as one of the essential restaurants of the Southern city.



spring dinner

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FOOD & DRINK **bardea**
bardea.home

<p>Bardea Food & Drink 620 North Market Street Wilmington, DE 19801 (302) 426-2069 bardeawilmington.com</p>	<p>Pizzeria Bardea 111 W 10th Street Wilmington, DE 19801 (302) 300-4961 pizzeriabardea.com</p>
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BARDEA FOOD & DRINK

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef Deb Paquette | Meal prepared by Chef Antimo DiMeo

CAUSA PURI

Amarillo potato, charred octopus, avocado
hilbeh, cilantro, green onion, confit garlic
tomato red bell essence

LAMB BARBACOA

Braised lamb, endive leaves, serrano cilantro
verde, pickled golden raisins, smoked cocoa
nibs, green onion, cilantro, corn tortilla dust

PASTRAMI ROASTED BEETS

Smoked apple sauce, rye hazelnut crumble,
sauerkraut caramel, dijon crema, celery, pea
shoots

COCKTAIL

Masala fog





TOM HANNUM

Buckley's Tavern
CENTREVILLE, DE
buckleystavern.com

Tom Hannum received an Associate's degree from the Culinary Institute of America in 1978. After graduating, he began working at the Hotel du Pont as a cook's helper in the Banquet kitchen. From 1978 to 1992 Hannum was able to move up in the ranks to Executive Chef. He continued in that role until retirement in 2011.

Chef Hannum has been a guest chef at the prestigious James Beard House, twice representing the Hotel du Pont and Preferred Hotels, the last appearance led to an invitation to prepare a 3-course menu for the popular "Chef on a Shoestring" live segment of the CBS Saturday Early Show. Hannum also had the honor to cook with legendary Julia Child while featured on Good Morning America on ABC.

He has been a member of the American Culinary Federation for 24 years. In 2011, he was inducted into the ACF's honor society, the American Academy of Chefs, in recognition of culinary and leadership achievements over his career.

Tom Hannum is a board member for Meals On Wheels Delaware and on the Chefs Recruiting Committee. He has been associated with MOWD for over 20 years as a participant in its major fundraising event, Celebrity Chefs' Brunch.

Hannum is also on the advisory boards for the Food Bank of Delaware, the Culinary Programs at 2 of Delaware Technical Community College campuses. He is a board member of the Delaware Restaurant Association and a mentor to Caesar Rodney High Schools ProStart culinary team.

His most recent endeavor was joining a partnership to re-open one of Delaware's most popular restaurants. Currently, Hannum is the Chef Owner of Buckley's Tavern in Centerville, DE and also manages Goober's Diner in Wilmington.



MICHAEL BLACKIE

NEXT
STITTSVILLE, ONTARIO
nextfood.ca

Born in Leicestershire, England, and raised in Montreal, Michael Blackie has been cooking for over 30 years on three continents. During this time, he's worked at some of the world's finest hotels including the Windsor Arms Hotel (Toronto) and the Oberoi (Bali), an exclusive five-star facility voted the world's best boutique resort by Leading Hotels of the World (2002) and listed on Condé Nast's "hot list".

Among his many career highlights, Chef Blackie held executive sous chef and acting chef positions at the prestigious and world-renowned Mandarin Oriental in Hong Kong. He was opening executive chef at Brookstreet Hotel (Ottawa), which after just three months under his leadership, the property was awarded the prestigious four-diamond rating from CAA for both the rooms and main restaurant.

In 2013, Michael developed and opened his first signature food & beverage operation in the west end of Ottawa called "NeXT" it was quickly recognized for its innovative cuisine along with its sharing dining menu concept that has consistently maintained it as one of the top signature restaurants in the greater Ottawa region.



At Buckley's Tavern, we savor great food, good friends and the warmth that comes from the combination of the two. Which is why we salute the work of Meals on Wheels Delaware in delivering both to homebound seniors.



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BUCKLEY'S TAVERN

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef Michael Blackie | Meal prepared by Chef Tom Hannum

SMOKED HADDOCK

with double-smoked bacon chowder

DARK & STORMY PORK BELLY

with pepper gouda sage grits, cucumber
fennel kimchi, crushed cashew

SPICED MOLTEN MILK CHOCOLATE CAKE

with peanut caramel

COCKTAIL

Goslings Rum Spicy Stormy





MICHAEL HEAPS

Harry's Savoy Grill
WILMINGTON, DE
www.harryshospitalitygroup.com

Executive Chef Michael Heaps attended Pennsylvania Culinary Institute in Pittsburgh, PA, where he graduated completing his extern program at the Broadmoor Hotel in Colorado Springs. He was soon promoted to Sous Chef where he gained four years of well-rounded experience at the world-class hotel, including fine dining & banquets. Chef Heaps then continued his career in the Virgin Islands as Chef Tournant to Lotus Asian Grill & Sushi and Havana Blue (Latin-inspired cuisine and Pacific Rim Fusion).

In recent years Chef Michael Heaps joined the Del Frisco's Restaurant Group, grand opening the Del Frisco's Double Eagle Steak House in Philadelphia as Sous Chef, then was quickly promoted to Executive Chef of Wilmington Sullivan's. In his second year with Del Frisco's Restaurant Group, Chef Heaps opened Sullivan's newest location in Seattle, Washington.

Chef Heaps then entered the private side as the Executive Chef of The University Club where he focused on seasonal farm-to-table menu development while building on a foundation of eye-catching pallet pleasing creations. He finished his time in the Washington area serving as Executive Chef at the Meydenbauer Center in Bellevue before joining Harry's Savoy Grill in November of 2017.



DON DRAKE

Magnolias
CHARLESTON, SC
www.magnoliascharleston.com

Donald Drake joined Magnolias as a sous chef in 1991 and he continues to be the forces who keeps Magnolias at the top of the nation's list for exceptional Southern food.

Prior to relocating to Charleston, Drake simultaneously attended the Culinary Institute of America and trained under Chef Barry Wine at the critically acclaimed, four-star Quilted Giraffe in New York City. With a passion for traveling, Drake embarked on a culinary world tour after receiving his degree. While working as a chef and partner for Caps on the Water in South Ponte Vedra Beach, Florida, Drake won back-to-back Florida Trends Golden Spoon Awards.

He later sold the restaurant to continue his culinary travels and immersed himself in global cooking techniques, spending a majority of his time in London, Australia and Hawaii. Notably, Drake worked in Honolulu's celebrated Roy's, mastering his culinary skills under famed Chef Roy Yamaguchi. He also apprenticed under French-Canadian chef Serge Dansereau while working as the chef de partie at Kables Restaurant in Sydney, Australia.

In 1991, Drake and his wife, Martha, relocated to Isle of Palms, S.C. with their sons Marshall and Travis, and he began his career with Magnolias. Integrating his international culinary background into Magnolias' distinctive Southern meals, Drake prepares dishes with worldly flavors that remain true to the history and culture of their Lowcountry beginnings.

A love of travel and adventure lead Drake to his career in the kitchen, but also influences his free time. He enjoys on- and off-road racing, surfing, fishing, and restoring vintage automobiles.

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HARRY'S SAVOY GRILL

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef Don Drake | Meal prepared by Chef Michael Heaps

SPINACH & FRISÉE SALAD

Pepper-crusted pork belly, compressed apples, egg, toasted pecans, Maple-Dijon vinaigrette

SHRIMP & GRITS

Anson Mills heirloom grits, andouille sausage, tomatoes, bell peppers, scallions, white wine butter sauce

WHITE LILY SWEET BISCUITS

Boone Hall Plantation strawberries, cream anglaise, raspberry sauce, whipped cream

COCKTAIL OPTION 1

Absolut Peppar Bloody Mary House-made bloody mary mix, pickled okra & green bean garnish

COCKTAIL OPTION 2

Classic Mimosa Dibun Cava & orange juice





SUSAN TEISER

Montrachet Fine Foods
CENTREVILLE, DE
centrevillecafe.com/montrachet

Susan established the Centreville Café in 2003, supporting the local community of Centreville with breakfast and lunch daily. During the Café's first year, clients appreciated the personal, warm and friendly atmosphere. In 2004, she opened Montrachet Fine Foods, as a commissary kitchen for the Café, preparing all soups, stocks, meats and prepared foods for clients in the Café. Catering off-site expanded the business, with clients returning time after time, and is the basis for Montrachet Fine Foods. Montrachet is known for Susan and her staff's excellent food, superb presentation and highly professional service.

Susan is a Founding Officer of The First State Bailliage of The Chaine Des Rôtisseurs, and invitation-only organization based in France, and is the recipient of their highest volunteer award in the organization for her work in 2012. She is involved many local events, supporting not for profit groups in our community that include: the March of Dimes – Farmer and the Chef; the Delaware Museum of Natural History – Wine & Dinosaurs; Mid-Atlantic Food & Wine Feast – Private Dinners; Helen F. Graham Cancer Center of Christiana Hospital; Leadership Delaware, to name a few. She was featured in the New York Times – Travel Section in "36 Hours – What To Do in the Brandywine Valley".

She also personally supports many not-for-profit organizations, including Meals on Wheels Delaware, Habitat for Humanity - New Castle County, the March of Dimes, Faithful Friends, Christ Church Community Outreach Program, Food Bank of Delaware and other organizations.

Montrachet prepares foods for many of the finest homes in our region, and in public spaces including The Delaware Center for Horticulture, The SIW Haskell Barn, Coverdale Farm, The Delaware Nature Society, Bellevue Hall, The Figure-8 Barn, Galer Estate Winery, and a variety of other public and private locations.

Susan has served as Managing Director for Meals From The Masters, and managed several not-for-profit events centered around food. Always a serious 'foodie', her corporate work allowed her to travel the world, meet fine chefs, and develop excellent kitchen skills. She takes pride in the diversity of her workforce at the Café. Susan teaches classes each semester for Wilmington University, on food preparation and presentation, and wine and cheese.



JENNIFER BEHM-LAZZARINI

MasterChef Season 2 Champion
& Beat Bobby Flay Winner
PROVIDENCE, RI

Jennifer Behm-Lazzarini is Gordon Ramsay's Season 2 winner of FOX's MasterChef USA. After winning she started her catering company Pink Martini Catering with services on both the east and west coast. From 2015-2020 she and her husband Julio were chef owners of Red Fin Crudo + Kitchen, she also has Lazzarini Private Chef Events and was the winner of Beat Bobby Flay in 2021. She currently is the executive chef for The Grande Gala for CVS.

Jenny has blogged for People.com, been a product specialist for QVC, and is an approved chef to represent Edge of Belgravia avant-garde chef's knives. Jenny is a member of the Confrerie de La Chaine des Rotisseurs, the world's oldest and largest food and wine society. She was also was an inaugural member of the Delaware Bailliage.

She has cooked at The James Beard House, the National Mushroom Festival, Saboréa in Puerto Rico, the British Virgin Islands Winemakers Dinners, Meals for the Masters and the MidAtlantic Food + Wine Festival twice, of which she was part of the chef inception of the inaugural year.

This Eastern University Alumna is one of a handful of chefs to be featured in the ChefWorks catalog and has appeared on Food Network's Cutthroat Kitchen during the Super Bowl sweeps week.

A mother of 2 precocious little girls and 1 step son she still finds time to play soccer, usually playing on the men's team, snowboard, mountain bike, she has volunteered her time and skills to the MS society, adoption/foster care causes, Meals on Wheels, Caron Foundation and March of Dimes. She also continues her passion as a motivation speaker.

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MONTRACHET FINE FOODS

CELEBRITY CHEFS' CELEBRATION MENU

Menu by Chef Jennifer Behm-Lazzarini | Meal prepared by Chef Susan Teiser

VIETNAMESE SPRING ROLLS

Shrimp, banh mi sauce, fried shallot, rice noodles, radish, and cilantro mint

STUFFED QUAIL

Chorizo & dried cherry, bourbon cherry glaze, pork belly wrap. Parsnip Puree with chimichurri & lemon edamame succotash with HG's corn

POT DU CREME

Pot of cream with guava curd, lemon curd, whipped cream, candied lemon rind

NON-ALCOHOLIC MOCKTAIL

Centreville Mocktail with lavender simple syrup, fresh lime juice and Peychaud's bitters.



RASPBERRY PAVLOVA AND LEMON CURD

by Chef Jennifer Behm-Lazzarini
Providence, RI

INGREDIENTS:

MERINGUE BASE -

6 large egg whites - save the yolk
2 cups superfine sugar
1 teaspoon champagne vinegar

TOPPING -

2 cups heavy cream
1/2 teaspoon of creme de tartar
1/2 teaspoon of lemon juice
4 cups raspberries

LEMON CURD -

1 1/2 cups sugar
1/4 pound unsalted butter, room temperature
6 extra-large eggs - using whites for the meringue and the yolks for curd
3/4 cup lemon juice (3 to 4 lemons)
1/8 teaspoon kosher salt

PREPARATION:

Preheat the oven to 375 degrees. Dice the butter and place in the refrigerator to remain cold while combining other ingredients. Combine the flour, 3 tablespoons of sugar, baking powder and salt. Add the diced butter and cut into the flour with either a pastry cutter or two forks until the mixture is crumbly. Add the buttermilk a little at a time until the dough comes together and forms a ball. Place on a floured surface, sprinkle with flour and pat it out to a 1-inch-thick circle. Cut the biscuits with a 2 1/2-inch biscuit cutter and place them on a heavy baking sheet. Brush the tops of the biscuits with cream and sprinkle heavily with the remaining sugar. Place the baking sheet on the middle shelf of the oven and bake for 15 to 20 minutes. Remove and cool to room temperature.

PREPARATION CONTINUED:

MERINGUE-

Prepare the pan: Preheat the oven to 350 degrees F
Using a small bowl as a guide trace the circle onto the parchment paper. This should be the size for individual portions
Flip the paper over
In a mixer place the egg whites. Beat on medium until soft peaks
Add one spoonful of sugar at a time while continuing to mix until stiff and shiny
Add vinegar and mix to stiff peak
You can use a piping bag or a spoon. Create circles on the parchment, following your outline and be sure to create a base and make outside taller to hold curd
Place in oven and immediately turn temp down to 300 degrees. Cook for ~1 hr to 1 1/4 hour. It should be a crisp and dry
Allow to cool in the oven with door open
When cool use a spatula to carefully remove from parchment

TOPPING -

In a clean dry mixer add room temperature cream
Wipe for 2 minutes on medium until soft peaks
Add creme de tartar

CURD -

Cream the butter for about 2 minutes
Add in the sugar one tablespoon at a time.
Add the eggs, 1 at a time
Add lemon juice and salt. Mix until combined
Pour mixture into a 2 qt. Saucepan, cook over low heat until thickened (should stick to back of a spoon) ~ 10 minutes. Be sure to stir constantly
Move from heat and allow to cool

Place one pavlova on plate fill with one spoon of lemon curd top with whipped cream and top with raspberries. ENJOY



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SMOKED HADDOCK + DOUBLE SMOKED BACON CHOWDER

by Chef Michael Blackie
NeXT • Ontario, Canada

INGREDIENTS:

300 g Smoked haddock
¼ cup Onion diced
1 tsp Garlic minced
¼ cup Leeks diced
4 strips Bacon
2 cups Milk 2 %
2 cups 35% cream
½ cup Fingerling potatoes quartered
To taste Salt and pepper

PREPARATION:

In a 2 L pot sauté bacon until fat rendered then add garlic, onions and leeks and sweat them over medium heat until onions are translucent. Add the milk, cream fingerlings, and half of the smoked haddock and bring to a simmer. Simmer until potatoes are cooked tender then remove from heat and serve. To serve place add the garnish contents of this soup in to each bowl and ladle chowder over.

SWEET BISCUIT

WITH FRESH STRAWBERRIES, WHIPPED CREAM & ORANGE CUSTARD SAUCE

by Don Drake
Magnolias • Charleston, SC

INGREDIENTS:

BISCUTS -

7 tablespoons cold diced salted butter
2 cups plus 2 tablespoons White Lily all-purpose flour
7 tablespoons sugar
1 tablespoon baking powder (aluminum free)
3/4 teaspoon salt
1/2 cup buttermilk
2 tablespoons heavy cream

STRAWBERRIES -

2 pints strawberries (washed, stemmed and sliced)
2 tablespoons sugar

ORANGE CUSTARD SAUCE -

2 cups heavy cream
1/2 cup sugar
zest of 1/2 orange
1/4 vanilla bean (split lengthwise) or 1/2 teaspoon pure vanilla extract
5 egg yolks

PREPARATION: Preheat the oven to 375 degrees. Dice the butter and place in the refrigerator to remain cold while combining other ingredients. Combine the flour, 3 tablespoons of sugar, baking powder and salt. Add the diced butter and cut into the flour with either a pastry cutter or two forks until the mixture is crumbly. Add the buttermilk a little at a time until the dough comes together and forms a ball. Place on a floured surface, sprinkle with flour and pat it out to a 1-inch-thick circle. Cut the biscuits with a 2 1/2-inch biscuit cutter and place them on a heavy baking sheet. Brush the tops of the biscuits with cream and sprinkle heavily with the remaining sugar. Place the baking sheet on the middle shelf of the oven and bake for 15 to 20 minutes. Remove and cool to room temperature.

PREPARATION CONTINUED:

When ready to serve, toss the strawberries with the sugar and let them sit for 5 minutes before plating them.

Place the cream in a heavy-bottomed saucepan with half the sugar, orange zest and vanilla bean. In a separate bowl, beat the egg yolks with the other half of the sugar until combined. Heat the cream over medium heat until there are small bubbles around the edges. Slowly stream the hot cream into the egg yolk mixture, stirring constantly. When half the cream is incorporated into the egg mixture, slowly pour the mixture back into the pan of hot cream, stirring continuously.

Place the pan over low heat and, stirring constantly with a wooden spoon, cook the custard until it is thick enough to coat the back of the spoon. Strain into a container. Take out the vanilla bean and scrape the vanilla bean seeds from the pod into the custard. Discard the vanilla bean and the orange zest. Cool immediately in an ice bath. Cover and refrigerate. Serve cold.

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POTATO SALAD

by Chef Deb Paquette

Etch and etc. Restaurants • Nashville, TN

INGREDIENTS:

- 4 baked potatoes
(skin must be left on)
- 3 cups mayo
- 1.5 cups creole mustard
- 4-5 green onions
- ¼ c. apple cider vinegar
- 1-2 stalks celery
- 1 each small fresno chili or red jalapeno

ROJA SAUCE -

- 4 cloves garlic
- 2 cups canned
chopped tomatoes
- 1 medium beet
- 1 small carrot
- 1 t. Sriracha (opt)
- ¼ to ½ c. olive oil
- Salt to taste

PREPARATION: Finely chop onions. Mix first 4 ingredients very well and refrigerate until ready. This can be done in advance (up to 2 weeks). Petite dice celery and pepper and set aside. Heat oil to 350 degrees. Smash each potato until it breaks up in medium chunks. If using a fry daddy fry two at a time until potato skin and flesh are brown and crispy (a pot on stove will fry one at a time so heat does not drop). When all potatoes are fried, place in bowl and break into smaller pieces (don't mash). Add celery and pepper and a generous amount of mayo mix. Mix well. Plate with the roja and top with pickled onions.

ROJA SAUCE -

Cut beet and carrot in small pieces. Saute in a wee bit of veg oil until browning occurs. Add water to deglaze (¼ to ½ c.). Cover and finish cooking. Slice garlic into slivers. Brown on medium heat with a wee bit of oil. Add tomatoes and simmer. till most liquid is gone. Place all ingredients in blender and puree. Taste and add salt if necessary.

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