



VINCE LOMBARDI CANCER FOUNDATION  
**FOOD & WINE**

*Celebrating 20 Years*

— **RECIPE COLLECTION** —



**COOKBOOK CRAFTED BY COUSINS SUBS**



Friends and Supporters,

On behalf of the Vince Lombardi Cancer Foundation, we'd like to **thank you** for helping us celebrate 20 memory-packed years of the Vince Lombardi Food & Wine Experience!

Thank you for taking the time to read through the Vince Lombardi Cancer Foundation Food & Wine Recipe Collection, crafted in partnership with Cousins Subs. This cookbook of 20 recipes was created to celebrate **20 years of raising funds and making memories** at the Vince Lombardi Cancer Foundation Food & Wine Experience to help **prevent** cancer, provide the best **care** to those fighting it and find a **cure**. We couldn't make an impact in the fight against cancer without your generous and continued support.

We've been incredibly fortunate over the years to have an amazing group of **celebrity chefs, vintners, and cheesemakers** join us in making this event something we've been incredibly proud of. We're confident you'll find something to love in the collection of recipes from the past 20 years at the Food & Wine Experience.

Finally, we would like to thank those who have worked so hard over the past 20 years to keep this among the best food & wine experiences in the region. We are especially **grateful to past committee members** Tim Stein, Mike Parker, Mike "Pizza Man" Amidzich, and countless others for setting the bar high and dedicating their time and talents to making this such an amazing event. And to our **key sponsors** over the years including Lexus, Breakthru Beverage, Sysco Foods, Cousins Subs and the many repeat restaurants and wineries who have showcased their talents - we couldn't have done it without you!

**Thank you again for your support!**

*Trace Tendick      Fuzzy Marek*  
Co-Chairs of the Vince Lombardi Cancer Foundation Food and Wine Experience

# — ABOUT VINCE LOMBARDI —

Coach Vince Lombardi is known as a maker of champions. His ability to teach, motivate and inspire players helped turn the Green Bay Packers into a dominating NFL team in the 1960s, including winning five NFL Championships and two Super Bowl victories.

In June 1970, Coach Lombardi was diagnosed with an aggressive form of colon cancer and died just 10 weeks later on September 3 at the age of 57. The NFL commemorates his legacy by adorning the Super Bowl trophy with his name and he was inducted into the Pro Football Hall of Fame shortly after his passing.

In honor of his legacy, the Vince Lombardi Cancer Foundation was established and works to prevent cancer, provide the best care to those fighting it and find a cure. Since we opened our doors in 1971, we've raised over \$22 million to deliver on this promise. With your help, we will continue to **prevent, care, cure.**

Lombardi's impact inspired his former player and Green Bay Packers legend Bart Starr to establish the Starr Children's Fund with his wife, Cherry, in 2017 in collaboration with the Vince Lombardi Cancer Foundation. The Starr Children's Fund focuses on raising funds for pediatric cancer research.

The Vince Lombardi Cancer Foundation and the Starr Children's Fund continue to **make a difference in millions of lives.**



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# HERB FRITTATA

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## PAIRED WITH MATTHIASSEN NAPA VALLEY WHITE WINE

### Ingredients:

Olive oil  
Shallots, onion or leeks  
Fresh herbs, diced  
Eggs  
Crème fraiche (optional)  
Cheese (optional)  
Salt, to taste  
Pepper, to taste

### Preparations:

1. In a non-stick or cast iron pan, warm up your best olive oil, then throw in a handful of diced shallots, onions, or leeks, and soften them up. Add two or three handfuls of finely diced fresh herbs (parsley, dill, thyme, sage, rosemary, fennel greens, dandelions, it's nice to have a mixture of different herbs, whatever is in season).
2. Stir in a few pinches of salt, then crack in a few eggs, stirring them into the herb mixture.
3. Turn the heat down to low, lift the sides to let the eggs run down below the frittata, then put a lid on and wait for it to set.
4. Once set, flip it to cook both sides and invert onto a cutting board.
5. More salt and pepper to taste and consider topping with creme fraiche or grating some hard cheese over it. Be sure to enjoy a glass of Matthiasson Napa Valley White Wine with this delicious meal! Voila!



**STEVE MATTHIASSEN, 2016 CELEBRITY VINTNER,**  
*Matthiasson Wines – Napa, California*





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# WILD RICE

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## WITH DATES, BLACK WALNUTS AND SAGE

Serves 6-8

### Ingredients:

- 3 cups water or stock
- 1 cup wild rice
- ¼ cup dates chopped, tightly packed
- 2 tablespoons butter
- ¼ cup diced onion
- 2 cloves garlic, thinly sliced
- ¼ cup white wine
- ¼ cup black walnuts, chopped
- ½ cup heavy cream
- 1 ounce sage, thinly sliced
- 2 ½ tablespoons salt, or to taste
- 2 teaspoons black pepper
- 1 teaspoon chili flakes

### Preparations:

1. Bring water or stock to a boil, stir in uncooked wild rice and date pieces, reduce heat and simmer.
2. Cover for 40-45 minutes or just until kernels puff open. Uncover and fluff with a fork and simmer for an additional five minutes. Drain any excess liquid.
3. While rice cooks, sweat butter, onions and garlic over medium heat. Add cooked wild rice and white wine. Reduce to almost dry.
4. Add black walnuts, cream and sage. Reduce the cream until rice resembles a risotto base.
5. Season to taste with salt, black pepper and chili flakes.



**LUKE ZAHM, 2023 CELEBRITY CHEF, 2018-2023 EMCEE,**  
*The Driftless Café – Viroqua, Wisconsin*

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# PLEASANT RIDGE RESERVE CHEESE ON SALT ROASTED FINGERLINGS

*Serves 4-6*

## Ingredients:

### Salt Roasted Fingerling Potatoes:

1 pound fingerling potatoes  
1 cup kosher salt  
2 pieces bay leaves  
4 sprigs fresh thyme  
½ cup + 2 tablespoons extra virgin olive oil  
2 tablespoons sherry vinegar  
½ cup shredded Pleasant Ridge Reserve  
½ pound brussels sprouts, stemmed and quartered

### Arugula or other bitter green pesto:

½ pound arugula greens  
4 cloves garlic  
2 tablespoons Dijon mustard  
2 ounces toasted pecans  
¼ cup shredded Pleasant Ridge Reserve  
¾ cup extra virgin olive oil  
½ teaspoon salt

## Preparations:

### Salt Roasted Fingerling Potatoes:

1. Wash potatoes and thoroughly dry. In a 2-inch-deep casserole dish, evenly distribute kosher salt across bottom of dish. Scatter potatoes atop salt. Scatter herbs over potatoes.
2. Create an air-tight lid with aluminum foil or use lid of casserole dish if available.
3. Roast potatoes until knife tender. Approximately 35 minutes in 400°F oven. Let sit uncovered until cool enough to handle.
4. Cut potatoes into 1-inch pieces, toss with ½ cup extra virgin olive oil, sherry vinegar, shredded Pleasant Ridge Reserve and brussels sprouts.
5. Heat a cast iron skillet or oven proof roasting pan in 400°F oven.
6. Roast marinated potatoes and brussels sprouts for 10 minutes. Cheese will develop a nice crust around potatoes.



Approximately **40% of men and women** will be diagnosed with cancer at some point during their lifetime.



## Preparations *(continued)*:

### Arugula or other bitter green pesto:

1. In a food processor, combine arugula, garlic, Dijon mustard, sherry vinegar, pecans and salt to a smooth paste.
2. Add Pleasant Ridge Reserve and extra virgin olive oil. Process until smooth. Taste and adjust seasoning.
3. To plate: swoosh pesto across plate. Distribute potatoes and brussels evenly on plates. Top hot potatoes with thinly sliced guanciale or pancetta.



**RECIPE BY PATRICK MCCORMICK**  
**ANDY HATCH, 2012 CELEBRITY CHEESEMAKER,**  
*Uplands Cheese – Dodgeville, Wisconsin*





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## CARROTS

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### AND CARROT BUTTER

#### Ingredients:

##### Butter:

3 cups carrot juice  
1 cup apple juice  
½ cup heavy cream  
4 tablespoons cold butter, cut  
into 1-inch cubes  
2 tablespoons apple cider  
vinegar

##### Carrots:

1 bunch carrots, tops  
removed  
1 tablespoon olive oil  
1 teaspoon salt  
Black pepper

#### Preparations:

##### Butter:

1. In a large sauce pot, over high heat combine carrot and apple juice and boil until reduced to a ½ cup. Whisk frequently to avoid boil overs.
2. Once reduced, slowly add heavy cream and butter, whisking quickly.
3. Finish with apple cider vinegar and season with salt to taste.

##### Carrots:

1. Preheat oven to 400°F.
2. In a medium sized bowl, toss all ingredients until carrots are evenly coated.
3. Spread evenly on a foil lined baking sheet and bake until tender, about 20 minutes. If they start to brown or even blacken slightly on top, that's ok! It's the sugars caramelizing and will add great flavor.
4. Serve on a platter with carrot butter, garnish with sea salt and coarsely chopped parsley if you wish!



**CHEF JAMIE MALONE, 2021 CELEBRITY CHEF,**  
*Paris Dining Club – Minneapolis, Minnesota*

# GOUDA SMOKED NACHOS

## Ingredients:

¼ of a fresh pineapple, peeled  
 1 tablespoon vegetable oil  
 1 garlic clove, pressed  
 ½ teaspoon chili powder  
 2 tablespoons onion, finely shredded  
 1 cup ketchup  
 ½ cup brown sugar  
 2 cups cooked chicken, shredded  
 2 cups Marieke® Gouda Smoked, shredded  
 1 cup Marieke® Gouda Young, shredded  
 8 ounces tortilla chips  
 2 green onions, thinly sliced  
 1 avocado, cut into small chunks

## Preparations:

1. Preheat grill. Cut pineapple crosswise into ½ inch thick slices, place on a grill over medium heat. Grill pineapple on each side until lightly charred. Let cool and slice into ¼ inch pieces, set aside.
2. Adjust oven rack to middle position and preheat oven to 400°F.
3. In a medium sauce pan heat oil and add garlic and chili powder, stirring until fragrant. Continue stirring and add onions. Cook for about one minute. Add ketchup and brown sugar. Simmer 5-7 minutes stirring frequently.
4. Add chicken to the sauce and continue to simmer while preparing pan of nachos.
5. Spread chips in an even layer in a 11 by 15 inch baking pan. Sprinkle the chips evenly with chicken mixture, pineapple pieces, and finally Marieke® Gouda Smoked and Young Plain cheese. Bake until the cheese is melted, 5-7 minutes. Remove the nachos from the oven and sprinkle with green onions and avocados. Serve immediately.



**RECIPE BY GOUDA CHEF® MOLLY SCHRAUFNAGEL**  
**MARIEKE PENTERMAN, 2021 CELEBRITY CHEESEMAKER,**  
*Marieke Gouda – Thorp, Wisconsin*





Vince Lombardi Cancer Foundation has **raised over \$22 million** since its inception in 1971.

# STEAK TAGLIATA WITH ARUGULA

*Serves 2*

## Ingredients:

12-ounce strip steak, trimmed of any fat or sinew

Sea salt and freshly cracked black pepper

Small handful of arugula

Extra virgin olive oil

¾ teaspoon chopped, fresh rosemary

¼ lemon

Shaved Parmigiano-Reggiano

## Preparations:

1. Prepare a fire in a charcoal grill or preheat a gas grill to medium-high.
2. Generously season the beef with salt and pepper. Arrange on the grill and sear, turning once, until an instant-read thermometer inserted into the thickest part registers 120°F, or medium-rare – approximately 3 to 4 minutes on each side.
3. Remove from the grill. Transfer to a cutting board and let the meat rest for 5 minutes.
4. Slice the steak on an angle. Arrange the slices down the middle of a warm serving platter. Drizzle with olive oil and add a sprinkling of rosemary.
5. Place the arugula on each side of the steak. Squeeze the lemon over the arugula and lightly drizzle with olive oil. Avoid squeezing the lemon directly onto the steak, or it will discolor. Place Parmigiano-Reggiano shavings on top of the arugula. Serve immediately.



**TONY MANTUANO, 2003 CELEBRITY CHEF**, *Yolan at The Joesph, A Luxury Collection Hotel, Nashville – Nashville, Tennessee*





# FLANK STEAK

“DAVE’S “ZINFUL” PAIRED WITH 2021 OLD WINE ZINFANDEL

*Serves 2-3*

## Ingredients:

### Steak:

2 pounds flank steak  
¼ cup olive oil  
¾ cup aged balsamic vinegar  
2 cloves garlic, minced  
2 tablespoons dried Italian herbs  
Sea salt and freshly cracked black pepper, to taste

### Zinfandel Sauce:

1 tablespoon olive oil  
2 tablespoons onion, finely diced  
1 teaspoon garlic, minced  
½ cup Dry Creek Vineyard Zinfandel  
2 teaspoons Dijon mustard  
2 tablespoons butter, unsalted and cold, cut into small cubes  
2 tablespoons fresh parsley, chopped, for garnish  
Sea salt and freshly cracked black pepper, to taste

## Preparations:

1. Use a fork to pierce the steak on all sides to prepare it for marination. In a small sealable bag or container, combine all ingredients for the steak and let marinate overnight in the refrigerator.
2. When ready to cook, remove steak from the fridge and let it come to room temperature, about 30 minutes.
3. Cook steak using your favorite method until internal temperature reaches 125–130°F. Remove from heat, transfer to a plate and let rest under aluminum foil to keep warm.
4. To make the sauce, heat olive oil in pan over medium-high heat. Sauté onion and garlic in pan until soft.
5. Whisk in wine and mustard and lower the heat to medium.
6. Reduce sauce by two-thirds, about 20 minutes.
7. Slowly whisk in butter to finish the sauce and remove from heat. Add parsley and season with salt and pepper.
8. To serve, drizzle sauce over finished steak.



**KIM STARE WALLACE, 2019 CELEBRITY VINTNER,**  
*Dry Creek Vineyard – Healdsburg, California*

# CHICKEN SHAWARMA

## PAIRED WITH 2021 NEWFOUND GRAVELS RED WINE

### Ingredients:

1/3 cup evoo	1/2 teaspoon crushed red pepper (1 teaspoon for extra kick)
Juice of 3 lemons (or 6 tablespoons)	1/2 teaspoon ground turmeric
6 garlic cloves, minced	1/2 teaspoon black pepper
1 teaspoon kosher salt	2 large red onions, cut into 8 wedges
1 tablespoon sweet paprika	2 pounds skin-on, bone-in chicken thighs
2 teaspoon ground cumin	
1 teaspoon ground coriander	
1 teaspoon ground cinnamon	

### Preparations:

1. In a large bowl, whisk evoo + lemon juice then add all spices, salt and garlic.
2. Add the onions and chicken.
3. Cover or move to large ziplock bags, refrigerate and marinate overnight (or at least 2 hours)
4. Preheat oven to 450°F.
5. Line large rimmed baking sheet with foil and arrange chicken (skin side up).
6. Pour onions and remaining marinade over the chicken and roast for 40 minutes.
7. Transfer chicken to cutting board and when it cools down shred chicken.
8. Serve with: pickled onions, shredded romaine lettuce, cilantro, a dollop or more of plain full fat Greek yogurt, and a squeeze of fresh lemon all in a toasted (or warmed) pita.



**MATT AND AUDRA NAUMANN, 2022 CELEBRITY  
VINTNER**, *Newfound Wines – Sierra Foothills, California*

# BEEF TENDERLOIN

## PANCETTA STUFFED PAIRED WITH 2020 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

### Ingredients:

#### Beef:

- 1 (3-pounds) trimmed and tied beef tenderloin at room temperature
- 2 ounces thinly sliced pancetta (Italian unsmoked cured bacon), cut into ½-inch pieces
- 2 teaspoons kosher salt
- 2 teaspoons black pepper
- 2 tablespoons grape seed oil

#### Sauce:

- 1½ pound cherry tomatoes (5 cups)
- ½ teaspoons salt
- ¼ teaspoons dried hot red pepper flakes
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 1 cup firmly packed fresh flat-leaf parsley leaves
- 1 garlic clove, sliced
- 1 tablespoon red wine vinegar

### Preparations:

1. Preheat oven to 400°F. Pat beef dry and cut ½-inch-deep slits at 1-inch intervals all over roast, then insert 1 piece of pancetta into each slit. Sprinkle beef with kosher salt and pepper.
2. Heat oil in a 12-inch, heavy skillet over high heat until just smoking, then brown beef on all sides, about 5 minutes. Transfer beef to a small roasting pan. Roast beef in middle of oven until an instant-read thermometer, inserted diagonally 2 inches into center, registers 120°F, about 20 minutes.
3. Transfer beef to a sheet tray and let stand, loosely covered with foil for 15 minutes. (Beef will continue to cook as it stands, reaching 130°F for medium-rare.)
4. Toss together tomatoes, salt, red pepper flakes, and ¼ cup oil in a 13- by 9-inch glass baking dish. Roast on lower rack until tomatoes burst and release their juices, about 30 minutes. Meanwhile, pulse parsley and garlic with vinegar and remaining 2 tablespoons oil in a food processor until chopped, then transfer to a bowl. Stir tomatoes with their juices into parsley mixture. Slice roast and serve with sauce.



**CYNTHIA LOHR, 2023 CELEBRITY VINTNER,**  
*J. Lohr Vineyards and Wines – San Jose, California*





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## IMPACT STORIES

### OUR EFFORTS TO PREVENT, CARE AND CURE

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The Vince Lombardi Cancer Foundation is composed of a team of individuals who are dedicated to fighting cancer. Created in honor of the late Vince Lombardi, the Vince Lombardi Cancer Foundation has continuously grown to make an impact, largely due to the passionate individuals who are involved in the organization. This includes the Board of Directors, Medical Advisory Committee and Ambassadors, who are all dedicated to guiding the Foundation's aggressive goals and commitments to **prevent** cancer, provide the best **care** to those fighting it and find a **cure**.

The efforts put in by these great people have allowed the Vince Lombardi Cancer Foundation to impact individuals all across the country. Some of these recent impact stories include:

#### GUS AND HIS RESEARCH TEAM



Cancer patients of all ages benefit from the work of the Vince Lombardi Cancer Foundation. In 2018, Gus was diagnosed with Ewing Sarcoma at four years old. This is a rare cancer that attacks bones and soft tissue around bones. After a year of treatments, surgeries, physical therapy and countless hours in the hospital, Gus is in remission! Other children like Gus will continue to benefit from the annual grants Vince Lombardi Cancer Foundation and the Starr Children's Fund awards to cutting edge cancer research teams, such as Children's Cancer Therapy Development Institute.





### JILL SWANSON

Jill Swanson of Lemons of Love received a grant from the Vince Lombardi Cancer Foundation in 2022. Swanson, a cancer survivor herself, founded Lemons of Love to make care packages for patients who are fighting cancer. The grant from the Vince Lombardi Cancer Foundation helped fund these care packages and provide them for more patients.



### JIM KELLY

Jim Kelly, former Buffalo Bills quarterback, received the 2018 Vince Lombardi Cancer Foundation Award of Excellence after beating cancer twice. Since he received the award, he has beat cancer for a third time. The Award of Excellence strives to recognize those who make an impact in the fight against cancer, such as Kelly, who has spoken openly about his fight.

### BRIAN

Brian didn't plan to attend the Vince Lombardi Cancer Foundation's golf outing in Texas, but through divine intervention, he was filling in for a golfer. There was a dermatologist scanning golfers for skin cancer as they waited in line. Brian was checked by Dr. Amin. She was concerned with some markings on the backs of his hands and set up an official appointment with him. Thanks to Dr. Amin's assessment, Brian discovered he had melanoma and was able to get lifesaving treatment quickly.



# COUSINS SUBS

GRILLED & DELI FRESH



For more information, visit [www.cousinssubs.com](http://www.cousinssubs.com). You can also find Cousins Subs on Facebook, LinkedIn, Twitter, Instagram and TikTok.

## COUSINS SUBS MAKE IT BETTER *foundation*

Cousins Subs has been a dedicated advocate in the fight against cancer, hosting annual events to raise funds for the Vince Lombardi Cancer Foundation and Starr Children's Fund.

### 2015 Make It Better Day



### 2015-2017 Combos for a Cure



# DINING

WITH *Purpose*

Wisconsin-based **Cousins Subs®** is a family-owned, fast casual sub shop established in 1972 by Bill Specht and his cousin, Jim Sheppard. Cousins Subs is driven by the mission to Believe in Better – both in the quality of food it serves and in the communities it supports. Cousins Subs and its franchisees operate nearly 100 sub sandwich shops in Wisconsin, Illinois and Indiana, providing guests with quality deli-fresh and made-to-order grilled subs using only the freshest ingredients on its signature bread baked daily. Since the inception of the Make It Better Foundation in 2013, Cousins Subs has made a big difference for those in the communities it calls home in the following ways:

- Granted more than \$1 million to 200 nonprofit organizations that improve health & wellness, hunger and youth education.
- Gifted \$400,000 to the Vince Lombardi Cancer Foundation and Starr Children's Fund to fight cancer.
- Awarded a total of \$200,000 in college scholarships to 45 high school student athletes from across the state of Wisconsin.
- Donated more than \$151,000 to Hunger Task Force and its affiliated pantries to fight food insecurity.



**2018-2019**  
Punt Pass Kick  
Competition



**2021-2023**  
Catering for a Cure

Total donation by  
end of 2023  
**\$400,000**





# ROAST LEG OF LAMB

## WITH FENNEL AND OLIVES

*Serves 8*

### Ingredients:

- 6 bulbs fennel, with stalks still attached
- 1 ½ cups olive oil
- 6 cloves garlic
- Salt, to season
- Pepper, to season
- 1, 6-7-pound lamb leg, bone-in
- 1 cup Kalamata olives
- ¾ cup white wine

### Preparations:

1. Preheat oven to 325°F. Remove the stalks from the fennel and pull off the fine hair from the stalks. Cut fennel bulbs into half-inch slices in length. Reserve about 2 cups of the fine hair and the rest of the hair and stalks for a later use.
2. In a blender or food processor add the fennel hair, 2 cloves of garlic and slowly blend in 1 cup of olive oil. Season with salt and reserve.
3. Season the leg of lamb with salt and pepper on all sides. Place a large cast iron roasting pan on medium-high heat and add half a cup of olive oil.
4. Sear the leg making sure to brown before moving to the next side. Remove the leg from the pan and coat it with the reserved fennel hair pesto.
5. Add the fennel slices to the pan in batches and brown on both sides. Place the lamb leg on the fennel, add the white wine and olives and place in the oven for 1 hour or until a thermometer reads a temperature of 150°F. Slice and Enjoy!



**STEVE MCHUGH, 2019 CELEBRITY CHEF**, *Cured – San Antonio, Texas*

In children **ages 1 to 14**, cancer is the **second leading cause** of death.



# WELSH RAREBIT

## PAIRED WITH FESS PARKER RIESLING

### Ingredients:

- 1 ½ pounds aged cheddar cheese
- 1 ½ cup milk
- 4 tablespoons butter
- ½ cup flour
- 2 teaspoons dry mustard
- ¾ cup beer
- 2 tablespoons Lea & Perrin sauce
- 2 tablespoons A-1 sauce
- 2 dashes Tabasco sauce
- ¾ teaspoon cayenne pepper
- ¼ teaspoon salt

### Preparations:

1. Pour milk into double boiler and when warm add the cheese, cut into small cubes, stir until dissolved.
2. Melt butter and sift flour, mustard, cayenne and salt into melted butter. Mix well until thick paste is formed and then add to milk and cheese stirring constantly. Cook for 10 minutes, then add beer, Lea & Perrin, A-1 and Tabasco. Keep warm until served. It makes about 1 quart.
3. As a savory pour over buttered toast or Triscuits and skewer with broiled chicken liver wrapped with a slice of bacon.
4. Serve with Fess Parker Riesling or Pinot Noir.

Marcy Parker stayed true to the preparation of the classic Cock' n Bull Restaurant sauce, but given Fess's love of the combination of bacon and tomato she customized the recipe for him and served it up this way instead.



**RECIPE BY MARCY PARKER**

**TIM SNIDER, 2015 CELEBRITY VINTNER**, *Fess Parker Winery – Santa Barbara, California*





The Vince Lombardi Cancer Foundation **Food and Wine Experience** has **raised close to \$3 million** by itself over the last 20 years.

## MARYLAND CRAB CAKES

### Ingredients:

- 1 pound jumbo lump
- 10 Ritz crackers
- 1 tablespoon lemon juice
- 1 tablespoon Old Bay
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- ½ cup Hellman's mayonnaise
- 2 tablespoons chopped parsley
- 1 egg

### Preparations:

1. Pick crabmeat.
2. Grind Ritz crackers until fine and powder like.
3. Mix all other ingredients in a bowl with crackers and mix until it becomes a paste.
4. Gently fold in crab meat and mix.
5. Refrigerate until firm, then pan sauté in 2 tablespoons of oil and 2 tablespoons of melted butter, browning on both sides and serve warm or broil until browned.
6. If you like our smoked, make a charcoal grill with charcoal until grey and ashy. Drop a few wet wood chips on top of the charcoal, and place crabmeat on aluminum lined grill rack and allow to smoke for 20 minutes. Then cool and mix with above.



**NANCY LONGO, 2014 CELEBRITY CHEF**, *Pierpoint Restaurant – Fells Point, Maryland*





# COCONUT SHRIMP BEIGNETS

## WITH PEPPER JELLY SAUCE

*Makes 20 to 25 Beignets*

### Ingredients:

Canola oil or other neutral vegetable oil, for deep frying  
1 cup pepper jelly  
2 tablespoons Creole mustard or any country-style whole-grain mustard  
2 tablespoons champagne vinegar (apple cider vinegar is a good substitute)  
2 cups all-purpose flour  
1 cup shredded sweetened coconut  
1 tablespoon baking powder  
1 teaspoon salt  
½ teaspoon cayenne pepper  
¼ cup very thinly sliced green onions, white and green parts  
1 (12-ounce) bottle of amber beer  
Water (optional)  
1 pound small shrimp, peeled and deveined

### Preparations:

1. Fill a heavy, deep saucepan with at least 6 inches of oil. Heat the oil over medium-high heat until it registers 340°F on a deep-fry thermometer.
2. To make the sauce, combine the jelly, mustard and vinegar; whisk until smooth and chill until needed (this can be made 1 day in advance).
3. To make the batter, in a large bowl, combine the flour, coconut, baking powder, salt, cayenne pepper, and green onions. Whisk the ingredients together thoroughly and make a well in the center. Slowly pour the beer into the well, whisking from the inside to the outside until the mixture has the consistency of pancake batter. If it's not, thin it with a touch of water. Line a plate with paper towels and have ready.
4. Fold the shrimp into the batter. Using 2 tablespoons, carefully scoop one batter-coated shrimp into one spoon, and with the other spoon, push the mixture into the hot oil (be careful not to splash the oil). For best results, fry no more than four beignets at a time.
5. Using a slotted spoon, turn the beignets to cook 1 minute per side, until puffy and light brown all over. With a slotted spoon, remove the beignets from the oil and let drain on the prepared plate. To serve, season with salt and accompany with the sauce.



**SLADE RUSHING, 2018 CELEBRITY CHEF,**  
*Louie – London, England*

# PANCETTA PEA PASTA

## PAIRED WITH SCHRAMSBERG BLAC DE NOIRS

### Ingredients:

8 ounces uncooked linguine	1 dash Italian seasoning
1 (4.4 ounce) packaged diced pancetta	1 cup peas (fresh or frozen)
2 cloves garlic, minced	½ cup freshly grated parmesan cheese
1 cup half-and-half	Pepper, to taste

### Preparations:

1. Boil a large, salted pot of water for the pasta.
2. Cook al dente according to package directions.
3. Meanwhile, in a skillet, fry the pancetta over medium-high heat until nice and crispy (about 10 minutes).
4. If there is a lot of fat left over, drain the majority of it, leaving about 2 teaspoons for flavoring.
5. Add the garlic to the pan and cook for about 30 seconds, then add the half-and-half, Italian seasoning, and peas.
6. Let the sauce bubble for a few minutes, then drain the cooked pasta and add it to the skillet, along with the parmesan.
7. Toss the pasta with the sauce and let it cook for a few more minutes, tossing often (turn heat down to medium/med-low). This will help more of the starch to release from the pasta, so the sauce thickens up a bit more.
8. Serve immediately with fresh cracked pepper if desired.



**RECIPE BY NATASHA BULL**, *Salt and Lavender*  
**FRED ZAMMATARO**, 2018 CELEBRITY VINTNER,  
*Schramsberg Vineyards – Napa, California*



# SCOTTIGLIA

## PAIRED WITH BRUNELLO DI MONTALCINE VITANZA

*Serves 8*

### Ingredients:

5 pounds mixed meat with bones (pork ribs, beef, chicken, rabbit, or any other meat)	2 cups red wine
2 teaspoons kosher salt	2 pounds tomatoes
1 teaspoon freshly ground black pepper	2 cups vegetable broth
6 tablespoons extra virgin olive oil	1 cup carrots, peeled and cut into large pieces
2 onions, cut into thick slices	1 cup of celery, cut into large pieces
2 diced cloves garlic	Bread and garlic for bruschetta

### Preparations:

1. In a very large sauté pan over medium high heat, pour the oil, and sauté the onion, garlic, celery and carrots.
2. Add all the meat and raise the temperature. When each side is seared or braised add the wine and after 2 minutes lower a little the temperature.
3. Let the red wine evaporate and then add the tomatoes. Cook for 5 minutes then add salt pepper and hot broth.
4. Cook for two hours at low temperature. Add hot broth if necessary.
5. Serve with garlic bruschetta.
6. Do not feel afraid to cook this dish even for 3 hours, time depends on the kind of meat and the tenderness of the meat.
7. Sauté spinach is an excellent side for the meat. Buon Appetito!



**RECIPE BY CHEF ROSALBA VITANZA**  
**GUIDO ANDRETTA, 2009 CELEBRITY VINTNER,**  
*GP Imports – Mt. Kisco, New York*



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# “FARROTO”

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## WILD MUSHROOM AND CORN PAIRED WITH 2019 GUNDLACH BUNDSCHU SONOMA VALLEY CABERNET

*Serves 4*

### Ingredients:

#### Corn Stock:

6 cups water  
1 ½ cups dry white wine  
4 ears of corn, husked, kernels cut from cob and reserved  
1 medium yellow onion, chopped  
6 cloves garlic, smashed  
½ cup assorted aromatics (fresh thyme, bay leaf, peppercorns, fennel seeds, and/or parsley stems)

#### Farroto:

1 pound wild mushrooms (beech, shitake, oyster, portobello, or a mix), sliced into 1-inch pieces  
3 tablespoons canola or vegetable oil  
1 medium yellow onion, diced  
2 cloves garlic, minced  
1 ½ cups Farro  
4 cups corn kernels, reserved from Corn Stock  
2 tablespoons porcini powder  
2 tablespoons unsalted butter  
¾ cup pecorino or parmesan, freshly grated  
½ lemon, zested and juiced  
1-2 tablespoons nutritional yeast (optional)  
¼ cup assorted herbs, freshly chopped (Italian parsley, tarragon, chives)  
2 tablespoons Saba or balsamic reduction  
Salt and pepper, to taste



## Preparations:

### Corn stock:

1. Place all ingredients, including corn cobs, into a medium pot. Bring the stock to a rolling boil over high heat, then reduce the heat and gently simmer for 45 minutes. \*Note: Do not allow the stock to reduce below 6 cups of liquid, adding additional water if needed.
2. Carefully strain the stock by slowly pouring it through a colander or sieve. Discard the vegetable and seasoning (or reserve them for another use). Return the stock back to the pot and keep it warm over low heat on the stove.

### Farroto:

1. In a medium skillet, heat the oil over medium-high. Add the mushrooms and sear, stirring once or twice, until golden brown, about 5 minutes. Remove the mushrooms and set them aside. \*Note: You may need to add more oil as you sear to prevent scorching.
2. Reduce heat to medium and add the onion and garlic. Season lightly with salt and cook, stirring, until the vegetables are slightly translucent, about 2 minutes.
3. Add the farro, corn kernels, porcini powder, salt, and pepper, and cook, stirring until well coated, about 1 minute.
4. Add the prepared corn stock in stages (about 2 cups at a time), stirring occasionally until the liquid is fully absorbed, about 8-10 minutes per round. Repeat until the farro is cooked through but still toothsome.
5. Add the mushrooms, butter, cheese, lemon juice and zest, and nutritional yeast (if using). Mix well and adjust salt, pepper, and acidity to taste.
6. Serve immediately, sprinkled with freshly chopped herbs and balsamic reduction or Saba.



**JEFF BUNDSCHU, 2010 CELEBRITY VINTNER,**  
Gundlach Bundschu Winery – Sonoma, California





## — TWO-CHEESE MAC AND CHEESE —

### Ingredients:

7 ounces elbow macaroni,  
cooked and drained  
¼ cup butter, cubed  
¼ cup all purpose flour  
½ teaspoon salt  
¼ teaspoon black pepper  
2 cup milk (we recommend  
whole milk for a richer sauce)  
4 ounces Hill Valley Dairy  
Gouda, shredded  
4 ounces Hill Valley Dairy  
Medium Cheddar, shredded  
Parsley, chopped

### Preparations:

1. Melt the butter in a large saucepan over medium heat. Once the butter is melted, add the flour and stir until the mixture is smooth, then stir in the salt and pepper.
2. Slowly whisk in the milk to the mixture, stirring constantly. Once boiling, reduce heat to simmer, and cook for 1-2 minutes longer, until the sauce is thickened.
3. Stir in the shredded cheese, and continue cooking and stirring until the cheese is melted. Add the cheese sauce to the cooked macaroni noodles, and stir to coat.
4. Serve warm as a side dish garnished with freshly chopped parsley. Enjoy!



**RON HENNINGFELD, 2019 CELEBRITY CHEESEMAKER**, Hill Valley Dairy  
– Lake Geneva, Wisconsin

# ITALIAN RAGÙ

## WITH ANTICA SPICE BLEND

### Ingredients:

1 pound ground beef  
 1 pound ground pork  
 2 tablespoons extra virgin olive oil  
 1 medium onion, diced  
 2 small carrots, peeled and diced  
 2 stalks celery, diced  
 1 bunch flat leaf parsley, finely chopped  
 1 cup red wine, Chianti or Sangiovese  
 ½ cup whole milk  
 1 dried bay leaf  
 2 cups chicken broth  
 1 - 28 ounce can Italian plum tomatoes, crushed  
 ¼ cup heavy cream  
 2 tablespoons Antica spice blend

### Preparations:

1. In a large Dutch oven or heavy bottomed pot add 1 tablespoon of olive oil and brown the beef and pork over high heat. Break up the meat and season lightly with salt and freshly ground black pepper. Remove the meat from the pan and drain off excess fat.
2. Add the remaining 1 tablespoon of olive oil to the pan over medium heat and slowly sweat the carrot, celery and onion, stirring occasionally until onions become somewhat translucent. Stir in the parsley and continue cooking another minute.
3. Deglaze the pan with the wine and allow the alcohol to cook off for a minute. Add the milk, bay leaf and broth to the pan. Return the meat to the pot and bring to a boil, reduce heat to simmer and cook for 10 minutes.
4. Add tomatoes, cream, and Antica spice blend to the pot and gently simmer for 1 hour, stirring occasionally and topping up with more broth as needed.
5. To finish, stir in 2 tablespoons of cold unsalted butter, taste and adjust seasoning, toss with your favorite pasta and top with Parmesan cheese.



**PATRICK O'HALLORAN, 2023 CELEBRITY CHEF**, *The Deliciouser – Madison, Wisconsin*





# CHILLED CORN CHOWDER

## WITH FUMÉ BLANC NAPA VALLEY

*Serves 4*

### Ingredients:

Corn  
Shrimp (optional)  
3 tablespoons lime juice  
(option, for shrimp)  
2 tablespoons olive oil  
(optional, for shrimp)  
Pinch of salt (optional, for  
shrimp)  
Red pepper (optional, for  
shrimp)  
Scallion (optional, for shrimp)

### Preparations:

1. Wrap each ear of corn in aluminum foil and place in a 350°F oven to roast for 30 minutes. Halfway through cooking, rotate the corn so it does not brown.
2. Remove the corn from the oven and allow to cool and then slice the corn off each cob. Reserve the kernels in the refrigerator for later.
3. With a large knife chop each cob in half and place in a pot with the 4 cups of water. Bring the water to a boil and then turn down to a summer and allow to cook for 45 minutes.
4. Strain the corn stock through a fine-mesh strainer and cool until chilled.
5. Place the corn kernels (about 4 cups), corn stock (2 cups worth) olive oil, vinegar, and salt in a blender and blend on high still smooth. When in doubt, blend for an extra minute or two to ensure all of the corn in pureed. Pass the soup through a fine-mesh strainer using a spoon or ladle to push it through.
6. Keep the soup in the refrigerator until it is served.

Thanks in part to publicly funded medical breakthroughs, there are **18.1 million cancer survivors** in the U.S.



### Preparations *(continued)*:

7. If using the shrimp, marinate them for a minimum of 30 minutes in 3 tablespoons lime juice, 2 tablespoons olive oil and a pinch of salt.
8. Place the shrimp in bowls, sprinkle with the red pepper and scallion, and top with the soup.
9. Pair with Grgich Hills Estate Fumé Blanc Napa Valley.

“This soup is perfect for the height of corn season; it tastes like biting into corn on the cob without all of the kernels getting stuck in your teeth. The sweet corn and seafood pair beautifully with the smokiness and citrus flavors in our Fumé Blanc. It is best to make the soup the night before and allow it to sit in the fridge overnight to thicken and the flavors to meld.”



**RECIPE AND PHOTOGRAPHY BY SIMON SOLIS-COHEN,**  
*Wine Educator at Grgich Hills Estate*  
**VIOLET GRGICH, 2008 CELEBRITY VINTNER,**  
*Grgich Hills Estate – Rutherford, California*





# YELLOW TOMATO GAZPACHO FOR MELON SALAD

## Ingredients:

1 kilogram yellow tomatoes,  
peeled and diced  
15 grams salt  
50 grams water  
40 grams sherry vinegar  
23 grams sugar  
6 grams garlic  
10 grams onion, diced  
1 grams coriander seed  
1 gram saffron  
2 grams basil  
60 grams olive oil  
10 grams lemon juice

## Melon Salad:

200 grams watermelon, diced  
200 grams cantaloupe, diced  
200 grams cherry tomatoes,  
halved  
3 grams salt  
3 grams sugar  
10 grams chopped mint  
leaves  
5 grams Lime juice  
5 grams olive oil  
Salt, to taste  
Roasted and chopped  
pistachios (for garnish)  
Sheep's milk feta (for garnish)

## Preparations:

### Gazpacho:

1. Mix peeled tomatoes and salt in a nonreactive container. In a small sauce pot, bring the water, sherry vinegar, sugar, garlic, onion, coriander, saffron and basil to a boil and let steep for 10 minutes.
2. Strain liquid into the tomatoes pressing on the solids and let marinate for at least 6 hours or overnight.
3. Blend on high with the olive oil and lemon juice and strain through a chinois. Season with salt and more lemon to taste.



**More than 40%** of all cancers diagnosed and **nearly 50%** of all deaths from cancer in the U.S. **can be prevented.**



## Preparations *(continued)*:

### Melons:

1. Toss the watermelon and cantaloupe with the salt and sugar to cure.
2. Place in a colander to drain for 1.5 hours and rinse.

### To Complete:

1. In a mixing bowl, toss the cured melon, tomatoes, mint, lime juice and olive oil together. Season with salt if necessary.
2. Pour a thin layer of the gazpacho in a bowl, enough to cover the bottom but not “soupy”.
3. Place the melon salad neatly on top of the gazpacho and garnish with the pistachio and feta.



**ALEX SEIDEL, 2017 CELEBRITY CHEF**, *Mercantile – Denver, Colorado*



# APPENDIX

**STEVE MATTHIASSEN, 2016 CELEBRITY VINTNER**, *Matthiasen Wines – Napa, California*  
Matthiasen dreamt of being a farmer his whole life, and that dream took off after he landed a job working for a small sustainable agriculture consulting firm after graduate school. Matthiasen co-authored the California manual on sustainable vineyard practices in 1999 and started consulting on vineyard practices in Napa in 2002. Since 2003, his primary focus has been on his own family farming and winemaking. Matthiasen won Winemaker of the Year from both Food & Wine and the San Francisco Chronicle and a two-time finalist for the James Beard Award.



**Recipe:** Herb Frittata Paired with Matthiasen Napa Valley White Wine | **PAGE 5**



**LUKE ZAHM, 2023 CELEBRITY CHEF, 2018-2023 EMCEE**,

*The Driftless Café – Viroqua, Wisconsin*

Luke Zahm returns to the Food and Wine Experience, adding a role to his emcee duties as celebrity chef! Zahm grew up in La Farge, WI. He opened “The Driftless Café” which became the stage for an ever-changing menu of local foods, showcasing farmers from the region. Zahm was named a two-time Edible Madison “Local Hero Award” Winner and a 2017 James Beard semifinalist for Best Chef Midwest. He also has spent time in Washington D.C. lobbying Tom Colicchio’s “Plate of the Union” campaigns. He hosts Wisconsin Foodie, an Emmy® Award-winning television series dedicated to discovering the stories behind the food we eat.

**Recipe:** Wild Rice with Dates, Black Walnuts and Sage | **PAGE 6**

**ANDY HATCH, 2012 CELEBRITY CHEESEMAKER**, *Uplands Cheese – Dodgeville, Wisconsin*

Andy Hatch featured three recipes all made with one of the most famous cheeses in America: Upland Cheeses’ Pleasant Ridge Reserve! Andy and his wife, Caitlin, teamed up with Scott and Liana Mericka to own and operate Uplands Cheese, with Scott running the barn and Andy running the creamery. Their Pleasant Ridge Reserve cheese is the most awarded cheese in American history, winning Best of Show in the American Cheese Society’s annual competition three times (2001, 2005 and 2010) and the US Cheese Championships in 2003.



**Recipe:** Pleasant Ridge Reserve Cheese on Salt Roasted Fingerlings by Patrick McCormick | **PAGES 7-8**



**CHEF JAMIE MALONE, 2021 CELEBRITY CHEF**, *Paris Dining Club – Minneapolis, Minnesota*

Chef Malone grew up baking bread or other projects with her father on the weekends. He had always desired to be a chef, and he inspired her to go to culinary school and pursue a career as a chef. Malone’s father died of cancer when she was 17 years old. 20 years later, Malone served as our celebrity chef at the Vince Lombardi Cancer Foundation Food and Wine Experience. After closing her Grand Café in 2021, Chef Malone began specializing in meal kits through different brands, such as The Wknder and Paris Dining Club.

**Recipe:** Carrots and Carrot Butter | **PAGE 9**

**MARIEKE PENTERMAN, 2021 CELEBRITY CHEESEMAKER**,

*Marieke Gouda – Thorp, Wisconsin*

Born and raised on a 60-cow dairy farm in the Netherlands, Marieke Penterman grew a passion for dairy farming. She emigrated to Thorp, Wisconsin where her and her husband ran a 350-cow dairy farm. Penterman got her Wisconsin Cheesemaking License and travelled back home to master how to make authentic Dutch gouda cheese. Penterman’s gouda cheese has won many awards including gold at the US Champion Cheese contest in 2007, United States Grand Champion in 2013, and the Wisconsin Outstanding Young Farmer award in 2015.



**Recipe:** Gouda Smoked Nachos by Gouda Chef© Molly Schraufnagel | **PAGE 10**

# APPENDIX



## **TONY MANTUANO, 2003 CELEBRITY CHEF,**

*Yolan at The Joesph, A Luxury Collection Hotel, Nashville – Nashville, Tennessee*

Chef Mantuano was the very first celebrity chef ever for the Vince Lombardi Cancer Foundation Food and Wine Experience. His mastery kickstarted one of the most successful fundraising events for the Vince Lombardi Cancer Foundation. Mantuano's phenomenal list of accolades include being a 12-time nominee for the James Beard Award, and Best Chef Midwest in 2005. Chef Montuano is also the co-author of *Wine Bar Food*, published in 2008.

**Recipe:** Steak Tagliata with Arugula | **PAGE 11**

## **KIM STARE WALLACE, 2019 CELEBRITY VINTNER,**

*Dry Creek Vineyard – Healdsburg, California*

Highlighting our wine tastings from the 2019 Vince Lombardi Cancer Foundation Food and Wine Experience was Kim Stare Wallace of Dry Creek Vineyard. Wallace's father built Dry Creek Vineyard, the first winery in Sonoma County's Dry Creek Valley after the prohibition. She was raised in the winery business and grew a passion and understanding of the business from an early age. In 2011, Wallace became President of the Dry Creek Vineyard.

Since, she has been selected as "Wine Executive of the Year" for Wine Enthusiast's 2019 Wine Star Awards.



**Recipe:** Flank Steak "Dave's "Zinful" Paired with 2021 Old Wine Zinfandel | **PAGE 12**



## **MATT AND AUDRA NAUMANN, 2022 CELEBRITY VINTNER,**

*Newfound Wines – Sierra Foothills, California*

Matt and his wife Audra Naumann founded Newfound Wines in 2016 to chase their dream of becoming first-generation grape-growers and independent wine producers. Matt caddied at the Vince Lombardi Cancer Foundation Golf Classic when he was growing up in Wisconsin in the 80's, admiring the Green Bay Packers players who would show support. The cause became personal in 2012 when his first wife, Sarah, was diagnosed with glioblastoma, a grade 4 brain tumor. The cancer was terminal. Newfound Wines finds importance in supporting the fight against cancer.

**Recipe:** Chicken Shawarma Paired with 2021 Newfound Gravels Red Wine | **PAGE 13**

## **CYNTHIA LOHR, 2023 CELEBRITY VINTNER,**

*J. Lohr Vineyards and Wines – San Jose, California*

Cynthia Lohr serves as the co-owner and chief brand officer of J. Lohr Vineyards and Wines and is sharing her expertise as the 20th anniversary celebrity vintner. In 2002, Cynthia joined the family business and Cynthia was named chief brand officer in 2019. Accolades include nominations for the 2019 Wine Enthusiast Magazine Wine Star Award for Wine Executive of the Year and the 2021 'Top 100 Women of Influence' by the Silicon Valley Business Journal.



**Recipe:** Beef Tenderloin Pancetta Stuffed Paired with 2020 J. Lohr Carol's Vineyard Cabernet Sauvignon | **PAGE 14**



## **STEVE MCHUGH, 2019 CELEBRITY CHEF,** *Cured – San Antonio, Texas*

Steve McHugh, a six-time finalist for the James Beard Award for Best Chef in Texas, had a special impact on the Food & Wine Experience as McHugh is a cancer survivor himself. In 2009, McHugh was planning a move to San Antonio to open a new restaurant when he was diagnosed with non-Hodgkin's Lymphoma. The diagnosis came at the height of his career, and McHugh decided to keep working while undergoing cancer treatment. In 2012 he opened his first restaurant, Cured, an award-winning gastropub - named in tribute to his recovery from cancer as well as the in-house cured meats program.

**Recipe:** Roast Leg of Lamb with Fennel and Olives | **PAGE 19**

# APPENDIX



**Celebrity chefs, vintners and cheesemakers** have **traveled to Milwaukee** for the Vince Lombardi Cancer Foundation Food and Wine experience **from over 18 different states** across the US.

**TIM SNIDER, 2015 CELEBRITY VINTNER**, *Fess Parker Winery – Santa Barbara, California*  
Tim Snider serves as the President at Fess Parker Winery. His passion for the wine industry came from working in wine vineyards as he grew up, and Snider has been instrumental in the growth of the Fess Parker Winery. In 2022, Fess Parker Winery has been recognized by Wine & Spirits Magazine as a Top 100 Winery of the Year, among other accolades.



**Recipe:** Welsh Rarebit Paired with Fess Parker Riesling by Marcy Parker | **PAGE 20**



**NANCY LONGO, 2014 CELEBRITY CHEF**, *Pierpoint Restaurant – Fells Point, Maryland*  
Chef Nancy Longo created the Pierpoint Restaurant in 1989 to serve modern Maryland dishes and eclectic elements of world cuisines. Longo has many accolades, including a nomination for an IVY award as one of the “Best Restaurants in America” by Restaurants and Institutions magazine and named Pierpoint’s smoked crab cake one of Baltimore’s best crab cakes for 20 years running from Baltimore Magazine. Longo was invited to cook at the James Beard House after being nominated for a James Beard Humanitarian Award in 1995.

**Recipe:** Maryland Crab Cakes | **PAGE 21**

**SLADE RUSHING, 2018 CELEBRITY CHEF**, *Louie – London, England*  
Slade Rushing grew up cooking the robins and rabbits he and his brother had hunted in their hometown of Tylertown, Mississippi. This grew to becoming chef at the historic Brennan’s in New Orleans, where Rushing excelled as a chef. Rushing left Brennan’s in 2019 to make a big move to London to start as executive chef of a new restaurant in Covent Garden called Louie. He is a five-time James Beard Award finalist and culinary consultant. Rushing also produced a highly acclaimed cookbook – Southern Comfort, A New Take on the Recipes We Grew Up With – which was a 2013 James Beard Award finalist.



**Recipe:** Coconut Shrimp Beignets with Pepper Jelly Sauce | **PAGE 22**



**FRED ZAMMATARO, 2018 CELEBRITY VINTNER**, *Schramsberg Vineyards – Napa, California*  
Fred Zammataro joined the Schramsberg Vineyards team in 1996, and by 2001 he became a minority-owner of Schramsberg Vineyards. Recognized for his leadership skills and dedication to the company, Fred was promoted to Executive Vice-President and Chief Operating Officer in 2008. Chef Zammataro’s wine was highly reviewed by the guests of the 2018 Vince Lombardi Cancer Foundation Food & Wine Experience.

**Recipe:** Pancetta Pea Pasta by Natasha Bull, Salt and Lavender | **PAGE 23**

**GUIDO ANDRETTA, 2009 CELEBRITY VINTNER**, *GP Imports – Mt. Kisco, New York*  
Guido Andretta experience in the wine business began in 1994 when he and Rosalba Vitanza bought their first vineyard in Italy. They had immediate success and quickly sold out of their first wine, a Brunello 1995. Andretta wanted to break further into the US market, which led to the creation of GP Imports. GP Imports acts as a conduit for estates looking to sell wines in the US and works with customers to develop their own brands to maximize their profits.



**Recipe:** Scottiglia Paired with Brunello di Montalcine Vitanza by Chef Rosalba Vitanza | **PAGE 24**

# APPENDIX



## **JEFF BUNDSCHU, 2010 CELEBRITY VINTNER,**

*Gundlach Bundschu Winery – Sonoma, California*

Jeff Bundschu is a sixth-generation California vintner, working as President of the Gundlach Bundschu Winery since 2001. He was raised on the family estate and began working in the vineyards at 12 years old. The winery is California's oldest continuously family-owned winery and is the second oldest winery. Today, Gundlach Bundschu Winery focuses on making small lots of ultra-premium wines from their distinctive and historic property.

**Recipe:** "Farroto" Wild Mushroom and Corn Paired with 2019 Gundlach Bundschu Sonoma Valley Cabernet | **PAGES 25-26**

## **RON HENNINGFELD, 2019 CELEBRITY CHEESEMAKER,**

*Hill Valley Dairy – Lake Geneva, Wisconsin*

Henningfeld worked on his family farm growing up, leading him to study agriculture at UW-Madison. This is where he developed his love for making cheese. In 2016, Ron and his wife, Josie, began creating what is Hill Valley Dairy, where Henningfeld can make the cheese he loves and share it with others. Hill Valley Dairy is focused on providing local cheese to their local community of southeastern Wisconsin.



**Recipe:** Two-Cheese Mac and Cheese | **PAGE 27**



## **PATRICK O'HALLORAN, 2023 CELEBRITY CHEF,**

*The Delicouser – Madison, Wisconsin*

Headlining the 20th anniversary of the Vince Lombardi Cancer Foundation Food and Wine Experience is celebrity Chef Patrick O'Halloran. O'Halloran launched The Delicouser in November of 2020, during the height of the COVID-19 pandemic, after 22 years at the renowned Lombardino's. His team of four at The Delicouser make handcrafted, inventive spice blends. One of O'Halloran's best team members is his wife, Michelle Oyamada, who has chronic leukemia. The two prioritize spending time together and make O'Halloran's contributions to the 20th Anniversary Food and Wine Experience even more meaningful.

**Recipe:** Italian Ragù with Antica Spice Blend | **PAGE 28**

## **VIOLET GRGICH, 2008 CELEBRITY VINTNER,**

*Fess Parker Winery – Santa Barbara, California*

Violet Grgich is the President of Grgich Hills Estate and helps continue the legacy of the family owned Grgich Hills Estate, established on Independence Day of 1977. Her father, Miljenko "Mike" Grgich, first gained international recognition at the celebrated "Paris Tasting" of 1976. After this victory in Paris, Mike Grgich soon made the move to California to start Grgich Hills Estate. He passed the leadership down to his daughter in 2017. Violet Grgich wears many different hats, working in every position in the estate before becoming President herself.



**Recipe:** Chilled Corn Chowder Paired with Fume Blanc Napa Valley by Simon Solis-Cohen, Wine Educator at Grgich Hills Estate | **PAGES 29-30**



## **ALEX SEIDEL, 2017 CELEBRITY CHEF,** *Mercantile – Denver, Colorado*

Alex Seidel is chef-owner Mercantile dining & provision, which has been featured in Best Restaurant rankings in numerous magazines and guides. Seidel himself has been the recipient of many accolades, including Food & Wine magazine's Best New Chef in 2010, and Chef of the Year titles from Denver Magazine and 5280. He 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.

**Recipe:** Yellow Tomato Gazpacho for Melon Salad | **PAGES 31-32**

# VINCE LOMBARDI

## CANCER FOUNDATION

EST. 1971

The Vince Lombardi Cancer Foundation was established in 1971 and has **raised over \$22 million** in memory of five-time NFL Championship Green Bay Packers Coach Vince Lombardi. Coach Lombardi's **spirit, enthusiasm** and **commitment** to excellence touched countless lives. On September 3, 1970, he lost a battle to colon cancer, dying at only 57. In his honor, the foundation is dedicated to **preventing cancer, caring for** those who are battling it and **finding a cure**. Its national Medical Advisory Board reviews grants to ensure that the foundation is funding the most innovative and cutting-edge research and care.

The Vince Lombardi Cancer Foundation's collaboration with the Starr Children's Fund, established by the late Bart Starr and his wife, Cherry Starr, helps raise money specifically for pediatric care. Both the Vince Lombardi Cancer Foundation and Starr Children's Fund continue to make a difference in the lives of cancer patients with your unconditional support.

**For more information on the Vince Lombardi Cancer Foundation, visit our website at [lombardifoundation.org](http://lombardifoundation.org) and follow the foundation on our social channels.**



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Vince Lombardi Cancer Foundation



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