

NEW JERSEY ASSOCIATION OF COUNTIES

County Government with a Unified Voice!

SHAUN C. VAN DOREN
NJAC President
Hunterdon County Commissioner

JOHN G. DONNADIO, ESQ.
Executive Director

CHEF DAVID BURKE TO JUDGE COUNTY VO-TECH COOK-OFF!

12:00 p.m., Friday 5/3

The Palladium Ballroom @ Caesar's in Atlantic City

(Trenton) Fueled by passion, grit and a knack for artful innovation, David Burke is one of the best known and most respected chefs in modern American cuisine; and now, he's a judge at NJAC's County Vocational-Technical School Cook-Off!

Known for his industry insight, culinary accomplishments, business acumen, and candid observations, Chef Burke is a leading contributor to major news sources, such as ABC TV, Forbes, Fox TV, Bloomberg, and more. A "Who's Who of Food and Beverage in America," Chef Burke has won countless culinary awards throughout his rock star career, is a familiar face on the popular TV show "Top Chef," and owns seven restaurant operations and a bakery right here in his home state of New Jersey. NJAC is thrilled to have Chef Burke participate in this year's hotly contested showdown, where culinary art students attending county vocational-technical schools from across the State will compete for titles in taste, creativity, and food presentation with the following mouth-watering menu:

French Onion Braised Short Rib by the Atlantic County Institute of Technology

Surf & Turf Mini Ribeye Cheesesteak by the Camden County Technical Schools

Pork Butt Bacon & Bourbon Taco by the Cumberland County Technical Education Center

Mambo Cubano Sandwich & Mocktail Mojito by the Essex County Schools of Technology, West Caldwell

Porkroll & Cheese Stuffed Homemade Pasta by the Gloucester County Institute of Technology

Italian Sushi with Prosciutto, Rissotto, & Pancetta by the Hudson County Schools of Technology

Dou of Takoyaki in a Nashville/Southern Style by Hunterdon County Polytech

Birra Taco with Consomme by the Mercer County Technical Schools

Braised Short Rib on Polenta Cake by the Monmouth County Technical Schools

Ricotta Gnocchi with Mushroom & Basil Pesto by the Union County Vocational-Technical Schools

Each team will consist of 5-6 students and 2 staff members; and, must create 300 samples of appetizers at a total cost of less than \$700.00. In addition to Chef Burke, convention guests will have the enjoyable task of judging the tough competition that will close NJAC's 73rd annual celebration of county government. "We look forward to providing these future Next Level Chefs, Food Network stars, and restaurant owners with the unique opportunity to showcase their incredible talents at the Association's premier event," said NJAC President and Hunterdon County Commissioner Shaun C. Van Doren. Special thanks to the New Jersey Council of County-Vocational Technical Schools for their hard work and commitment to making the Cook-Off Challenge a tremendous success. Please make sure to visit NJAC's website at www.njac.org for additional details about this one-of-a-kind event and the Association's 73rd Annual Celebration of County Government.

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