2012 Foodie Throwdown ~ Taste of The World

2012 People's Choice Winners
South of the Border
Jane Arhart & Kathy Fritz

Beef Tamales:
Authentic Mexican Barbacoa Beef Tamale, hand wrapped in a corn husk, steam cooked to perfection. Topped with a Chipotle Red Sauce, garnished with an Avocado Salsa.

Chicken Chorizo Tortilla Soup:
Flavorful Mexican Chicken Chorizo and Vegetable Soup, topped with Cheese and homemade Tortilla Strips

Moroccan Delight
Diane Sherman & Ilene Carroll

Chicken Tagine with Green Olives and Preserved Lemons:
This dish, which is particularly enjoyed in Marrakesh, celebrates two of Morocco's most famous ingredients—cracked green olives and preserved lemons. Served with a Couscous laden with Dried Fruits and Nuts.

M'Hanncha:
Translated as “The Snake;” This coiled pastry looks impressive and tastes divine. The crisp buttery shell is filled with Almon

Mediterranean & Europe
Chef Howie Crawford

Portuguese Duck Risotto:
Portuguese Carolino Rice simmered in a White Wine Chicken Broth with Spanish Linguica and Duck Confit Smoked Duck Breast Garnish

Seared sliced Yellowfin Tuna:
Served on a bed of Cannellini Bean Puree topped with Kalamata Olive Tapenade and Roasted Cherry Tomato and Micro Green Garnish
Asian Fusion
Gareth Hataye & Alan Rasell

**Korean Chicken Wings:**
Golden Fried Chicken Wings infused with a Soy Ginger Sauce and a hint of Chili, served over a bed of Sesame Bean Sprouts

**Sushi Roll:**
Classic California Roll with Crabmeat, Cucumber, and Avocado, garnished with traditional Wasabi and Ginger

A Taste of Italy
Hy-Vee Chef Kristine Merten & Barbara Dudley

Golden Arancini Balls on a bed of homemade marinara accompanied with a Basil Pesto

Chocolate Panna Cotta cups topped with an orange mascarpone whipped cream

Read Austin Daily Herald article here: [https://www.austindailyherald.com/2012/03/chefs-throw-down-for-supremacy/](https://www.austindailyherald.com/2012/03/chefs-throw-down-for-supremacy/)