

# MINNESOTA STATE FAIR

## NEWS RELEASE

Contact: Lara Hughes • Marketing & Communications Supervisor • Media Hotline: 651-288-4321 • Media Email: [media@mnstatefair.org](mailto:media@mnstatefair.org)

### Minnesota State Fair Announces 2019 Official New Foods

June 18, 2019 (UPDATED July 23, 2019)

St. Paul, Minn. – The Minnesota State Fair has added 31 official new foods and seven new food vendors to the expansive menu already offered at the Great Minnesota Get-Together. In total, nearly 500 foods are available at 300 different concession locations throughout the fairgrounds.

**Media use:** High-resolution, downloadable new foods photos are available for media use at the following link (please credit Minnesota State Fair): <https://www.mnstatefair.org/get-involved/media/new-this-year/food/>

**Public use:** To share new foods with the public, use this link: [mnstatefair.org/new-this-year/food/](https://www.mnstatefair.org/new-this-year/food/)

#### **NEW FOODS:**

**Bada Bing Sandwich:** Italian-inspired warm flatbread sandwich with ham, salami, melted mozzarella cheese, tomatoes, fresh basil and creamy balsamic vinaigrette dressing.

*At The Sandwich Stop, located on the west side of Clough Street between Carnes & Judson avenues*

**Blueberry Key Lime Pie:** Blueberry Key lime filling in a graham cracker crust, topped with whipped cream and fresh blueberries.

*At Farmers Union Coffee Shop, located on the north side of Dan Patch Avenue between Cooper & Cosgrove streets*

**Boozy Berries & ‘Barb Trifle:** Five-layer cold trifle with vanilla pound cake, lemon curd, Cannon River Gris wine and blueberry compote, more pound cake and Gris and rhubarb compote, topped with mint-infused fresh whipped cream and Gris and blueberry coulis.

*At The Hideaway Speakeasy, located in the Veranda, Grandstand upper level, northwest section*

**Breakfast Potato Skin:** Deep-fried potato skin stuffed with scrambled eggs and peppers, topped with blackened beef chislic – a South Dakota bar food staple – and drizzled with bearnaise sauce.

*At The Blue Barn, located at West End Market, south of the History & Heritage Center*

**Carnitas Taco Cone:** Carnitas with a sesame-garlic ginger sauce, cabbage, lime and queso fresco, topped with green onion and sour cream and served in a deep-fried cone-shaped tortilla.

*At San Felipe Tacos, located in the Food Building, east wall*

**Carolina Pit-Smoked Brisket Taco:** Beef brisket pit-smoked over hickory charcoal, shredded and topped with smoked Gouda cheese, a pickled kale crunch made with kale, Brussels sprouts, carrots, radicchio, napa and red cabbage, with a drizzle of BBQ sauce; served in a flour tortilla with tortilla chips.

*At Shanghaied Henri’s, located at the International Bazaar, north wall*

**Cheesy Sriracha Funnel Cake Bites:** Bite-sized funnel cake pieces infused with a blend of Parmesan, Romano and mozzarella cheeses, deep-fried and finished with a sprinkle of sharp cheddar and chives, and served with homemade Sriracha aioli dipping sauce. Ranch or garlic butter dipping sauce is also available.

*At Funnel Cakes, located on the north side of Dan Patch Avenue between Nelson & Underwood streets*

**Cuban Fusion Fajita:** Carnitas-style roast pork, deli-sliced ham, Swiss cheese, dill pickles and Juanita’s Fajitas’ signature mustard folded into a flour tortilla.

*At Juanita’s Fajitas, located west of Nelson Street just south of the Grandstand*

**Deep-Fried Dilly Dog:** Pickle stuffed with bratwurst, dipped in batter and deep-fried.

*At Swine & Spuds, located in the Warner Coliseum, east side*

**Duck Drummies:** Duck wings coated in a batter and seasoning blend, deep-fried and served with Giggles' own tequila lime dipping sauce.

*At Giggles' Campfire Grill, located on the southeast corner of Lee Avenue & Cooper Street at The North Woods*

**Feta Bites:** Deep-fried Greek pasta dough stuffed with feta cheese, cream cheese and Dino's Greek seasoning. Served with a creamy olive tapenade.

*At Dino's Gyros, located on the north side of Carnes Avenue between Nelson & Underwood streets*

**Fried Tacos On-A-Stick:** Two stuffed tacos – one filled with green chorizo and potatoes and one filled with a vegetarian black bean and corn mix – deep-fried, topped with crumbled cheese and a drizzle of guacamole salsa and served on-a-stick. (Aug. 28 - Sept. 2 only)

*At Midtown Global Market's Taco Cat, located in the Taste of the Midtown Global Market booth at the International Bazaar, east wall*

**Grilled Sota Sandwich:** Cinnamon nut butter and Minnesota blueberry marmalade served warm on Irish soda bread. Gluten-free and dairy-free.

*At Brim, located at the North End, northwest section*

**Halo Cone:** A swirled blend of cotton candy and blue raspberry soft serve ice cream in a halo of vanilla cotton candy and sprinkled with a mix of candy toppings.

*At Rainbow Ice Cream, located in the Grandstand, upper level, east section near the stairs tower*

**The Hot Hen:** BBQ chips topped with smoked pulled buffalo chicken, blue cheese fondue, pickled jalapeños, tomatoes, green onions and blue cheese crumbles.

*At RC's BBQ, located on the north side of West Dan Patch Avenue between Liggett & Chambers streets*

**Irish Whiskey Boneless Wings:** All-natural white chicken chunks, breaded, deep-fried, tossed in Irish whiskey BBQ sauce and garnished with chopped scallions. Gluten-free.

*At O'Gara's at the Fair, located on the southwest corner of Dan Patch Avenue & Cosgrove Street*

**Jamm'in Brisket Grilled Cheese:** Slow-smoked brisket, red onion jam, cheddar and pepper jack cheeses and RC's hot BBQ sauce.

*At RC's BBQ, located on the north side of West Dan Patch Avenue between Liggett & Chambers streets*

**Joey Mary:** An iced coffee slushie topped with a skewer of gluten-free baked goods, including a chocolate bite, honey toffee crunch and almond cookie.

*At Brim, located at the North End, northwest section*

**Lamb T-Bone Chops:** All-natural, 100% grass-fed grilled lamb loins seasoned with Mama Fatima's Holy Land Marinade.

*At Holy Land, located at the International Bazaar, southeast corner*

**Lavender Lemonade:** Pink lemonade made with fresh lavender leaves.

*At Farmers Union Coffee Shop, located on the north side of Dan Patch Avenue between Cooper & Cosgrove streets*

**Mini Donut Latte:** A traditional latte with house-made mini donut flavoring, whole milk and espresso topped with a dusting of cinnamon and sugar.

*At The Anchor Coffee House, located on the west side of Underwood Street between Carnes & Judson avenues outside Ramberg Music Cafe*

**No Bologna Coney:** Italian mortadella pork sausage flavored with pistachios and Mancini's pepper blend, served on a buttered and toasted split-top bun, and topped with mild muffuletta olive and pepper salad.

*At Mancini's al Fresco, located on the north side of Carnes Avenue between Nelson & Underwood streets*

**Nordic Waffles in Pebbles & Bam Bam and Al Pastor varieties:** Two new fresh-made waffle wraps: Pebbles & Bam Bam with warm Reese's chocolate peanut butter cups and fruity cereal; and Waffle Al Pastor made with Mexican-style marinated pork, pineapple, onions, cilantro and salsa verde.

*At Nordic Waffles, located at West End Market, southwest section*

**Peaches n' Cream Nachos:** A bed of cinnamon sugar pita chips with Bridgeman's Peaches n' Cream ice cream, peach topping, a drizzle of honey and crushed pecans, finished with whipped cream, a cherry and a dusting of cinnamon sugar.

*At Bridgeman's Ice Cream, located on the northeast corner of Judson Avenue & Liggett Street*

**Shrimp & Grits Fritters:** Aged cheddar grits, gulf shrimp, onions and Creole seasoning, deep-fried and served with aioli dipping sauce. Gluten-free.

*At Funky Grits, located in the Food Building, east wall*

**Snow Cap Mini Waffle Sundae:** Mini waffle topped with a scoop of Izzy's cream cheese ice cream, warm real maple syrup and a maraschino cherry.

*At Hamline Church Dining Hall, located on the north side of Dan Patch Avenue between Underwood & Cooper streets*

**Stuffed Cabbage Roll:** Cabbage leaves wrapped around seasoned ground pork and rice, prepared with tomato sauce and served with a dinner roll.

*At iPierogi, located in the Food Building, south wall*

**Tailspin:** Tangy BBQ sauce drizzled on top of french-fried onions and fresh-made coleslaw, layered over pulled pork, elote, Oaxaca cheese and peppery spices – all on a seasoned hash brown waffle.

*At The Hangar, located at the North End, southwest section*

**Tipsy Pecan Tart:** Pecan pie infused with Dubliner Irish Whiskey and baked in a buttery shortbread shell. Gluten-friendly.

*At Sara's Tippy Pies, located in the Food Building, south wall*

**Turkish Pizza:** A Turkish-style cracker-thin flatbread, authentically named Lahmacun, topped with spicy minced beef, onion, tomato, lettuce, cucumber salad, parsley, fresh herbs, a squeeze of lemon and garlic sauce, then rolled or folded.

*At Blue Moon Dine-In Theater, located on the northeast corner of Carnes Avenue & Chambers Street*

**Warm Cheesecake Tart:** Cheesecake in a tart crust served warm with choice of chocolate, salted caramel or strawberry glaze or without topping.

*At LuLu's Public House, located at West End Market, south of Schilling Amphitheater*

## **NEW VENDORS:**

**Blue Ox Burger Bar:** Serving build-your-own hamburgers, cheeseburgers and bacon cheeseburgers (with ketchup, mustard, BBQ sauce, lettuce, onions, tomatoes, pickles and more); breakfast sandwiches (sausage or bacon with egg and cheese on a toasted English muffin); crinkle-cut fries; tater tots; and assorted beverages.

*Located on the southeast corner of Judson Avenue and Clough Street*

**Brim:** Serving the Grilled Sota Sandwich (cinnamon nut butter and Minnesota blueberry marmalade served warm on gluten-free Irish soda bread); Joey Mary (iced coffee slushie topped with a skewer of gluten-free baked goods); coffee slushies; brewed coffee; blueberry lemonade; and mint green lemonade. Flavorings and colors made with organic and natural ingredients.

*Located at the North End, northwest section*

**Funky Grits:** Serving Shrimp & Grits Fritters (aged cheddar grits, gulf shrimp, onions and Creole seasoning, deep-fried and served with aioli dipping sauce); gluten-free. Also selling bottles of Cry Baby Craig's hot sauce.

*Located in the Food Building, east wall*

**iPierogi:** Serving stuffed cabbage rolls (cabbage leaves wrapped around seasoned ground pork and rice, prepared with tomato sauce and served with a dinner roll); pierogies in three varieties (meat, potato and cheese, and meat/potato/cheese combination, garnished with bacon and caramelized onion and served with sour cream and arugula on the side; vegetarian option on request); Polish sausages (with homemade sauerkraut); and blintzes (sweet cheese rolls sprinkled with powdered sugar and drizzled with chocolate syrup).

*Located in the Food Building, south wall*

**Kora's Cookie Dough:** Serving deep-fried chocolate chip cookie dough topped with powdered sugar and chocolate drizzle; and cookie dough on-a-stick in five flavors: classic chocolate chip, Grandma's sugar cookie, monster cookie, Reese's peanut butter, and Oreo fudge. All five flavors can be dipped in chocolate, white chocolate, peanut butter or butterscotch chips and rolled in sprinkles or peanuts. Sugar cookie variety is vegan-friendly.

*Located on the south side of Dan Patch Avenue between Cooper & Cosgrove streets*

**Strawberries 'n Crème:** Serving fresh strawberries with non-dairy whipped topping; and fresh-brewed iced tea with strawberry flavoring.

*Located on the southwest corner of Randall Avenue & Underwood Street*

**Thelma's Handmade Ice Cream Sandwiches:** Serving 10 varieties of ice cream sandwiches made with two cookies and ice cream: Snickerdoodle, chocolate chip, cayenne chocolate chip, strawberry sugar cookie, banana peanut butter, mint double chocolate chip, double chocolate chip, chocolate peanut butter, s'mores, and gluten-free snickerdoodle.

*Located on the southeast corner of Judson Avenue & Underwood Street*

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*About the Minnesota State Fair:* The Minnesota State Fair is one of the largest and best-attended expositions in the world, attracting more than 2 million visitors annually. Showcasing Minnesota's finest agriculture, art and industry, the Great Minnesota Get-Together is always 12 Days of Fun Ending Labor Day. Visit [mnstatefair.org](https://www.mnstatefair.org) for more information. The 2019 Minnesota State Fair runs Aug. 22 - Labor Day, Sept. 2.

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