

MINNESOTA STATE FAIR

NEWS RELEASE

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Minnesota State Fair Announces 2021 Official New Foods

June 29, 2021

(Updated July 30, 2021 – added two new food vendors and removed Spuffull Puff from the list)

St. Paul, Minn. – The Minnesota State Fair has added 25 official new foods and six new food vendors to the expansive menu already offered at the Great Minnesota Get-Together. In total, nearly 500 foods will be 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): 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/

NEW FOODS:

Banh Minn Bun and Banh Minn Bowl: Inspired by Vietnamese cuisine, a sausage made with a variety of Asian seasonings, served in a crusty baguette smeared with a Sriracha sauce and topped with shredded and pickled carrot, radish, chopped jalapeño and a sprig of fresh cilantro. The bun-less bowl starts with a five-grain blend and is topped with shredded and pickled carrot, radish, Asian slaw, chopped jalapeño, sausage slices, cilantro and a drizzle of Sriracha sauce.

At Sausage Sister & Me, located in the Food Building, east wall

Bison Bites: A North Woods spin on ravioli with ground bison, braised fennel, portobello mushrooms and fresh basil wrapped in classic egg dough, deep-fried and served with a sweet bourbon sauce with a little kick.

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

Blue Raspberry Blitzed: Traditional hand pie filled with a raspberry, blueberry and apple blend infused with UV Blue Vodka and topped with cotton candy sugar.

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

Buffalo Chicken Doughscoit: Fluffy biscuit-style doughnuts stuffed with shredded chicken, glazed with a sweet & spicy buffalo icing, and topped with crispy bacon bits.

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

Caramelized Banana Pudding: Layers of homemade vanilla pudding, fresh bananas, toasted 'nilla wafers, caramelized cocoa crispy cereal, caramel sauce and fresh whipped cream.

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

ChoriPop: Chorizo by The Herbivorous Butcher dipped in a classic corndog batter, deep-fried on-a-stick with choice of avocado salsa or mole sauce drizzled on top or on the side. Served with Mexican BBQ chips. (Vegan)

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

(Available Aug. 26-31 only)

**New vendor*

Cracklin Prime Nachos: Deep-fried chicharrón (pronounced *chee-chah-rrohn*) covered in prime rib slices, ¡Que Bueno! nacho cheese, pico de gallo and green onion slices.

At Coasters, located on the southeast corner of Carnes Avenue & Liggett Street

Cucumber Jalapeño Limeade: Limeade made with juiced Minnesota-grown cucumbers and jalapeño syrup, served with a cucumber slice.

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

Dual Berry Shortcake: Strawberries and blueberries over a sugar-coated Betty & Earl's biscuit, topped with whipped cream and balsamic glaze.

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

Esquites (pronounced *es-KEE-tez*): Mexican street corn off-the-cob topped with mayonnaise, Cotija (pronounced *Koh-tee-hah*) cheese and pequin (pronounced *puh-KEEN*) chile powder.

At Midtown Global Market's Los Ocampo, located in the Taste of the Midtown Global Market booth at the International Bazaar, east wall

(Available Sept. 1-6 only)

(Los Ocampo returns to the Midtown Global Market booth for the first time since 2013.)

Fudge & Fruit!: Fresh strawberries and fudge brownies dipped in wine-infused dark chocolate, drizzled with wine-infused white chocolate and served on-a-stick.

At Minnesota Wine Country, located on the west side of Underwood Street between Carnes & Judson avenues

Greek Stuffed Ravioli: Mediterranean pastry dough stuffed with cream cheese, tzatziki sauce, mozzarella cheese, pepperoncini, tomato, gyro meat and Dino's Greek seasoning, deep-fried and drizzled with roasted garlic butter.

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

Island Hopper: Hollowed-out half-pineapple filled with charbroiled chicken glazed with teriyaki sauce and served with steamy white rice and pineapple chunks, topped with green onions and sesame seeds.

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

Jumbo Donut Sundae: A jumbo frosted yeast-raised donut available in a variety of flavors, topped with vanilla soft-serve ice cream, hot fudge and blend of sprinkles.

At Fluffy's Hand Cut Donuts, located between West Dan Patch & Carnes avenues and Liggett & Chambers streets*

*New Vendor

Kerala Fried Chicken Kati Roll (pronounced *KAY-ruh-la* and *KAH-tee*): Marinated, battered and fried chicken tenders wrapped in paratha (pronounced *puh-RAH-ttah*) with chutneys and slaw.

At Hot Indian, located in the Food Building, east wall

(A fan favorite in the Midtown Global Market booth in years past, Hot Indian has a new home of its own in the Food Building and will be at the fair all 12 days.)

La Floretta: Oven-roasted cauliflower florets seasoned with Iron Range herbs and spices and served with Calabrian (pronounced *kah-LAH-bre-an*) sweet chili sauce. (Gluten-free, vegan)

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

The Naughty Biscuit: Smoked pork belly topped with beer cheese sauce, arugula, pickled red onions and candied jalapeños served on a buttermilk biscuit.

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

Nordic Waffles – Chicken & Macaroni Nordic Waffle and I-Scream Waffle Sandwich: Two new fresh-made waffle wraps: A Southern-fried spicy chicken drummy and cheesy macaroni, finished with a drizzle of honey on a warm Nordic waffle; and a classic ice cream cookie sandwich, crunchy kettle corn and chocolate drizzle dusted with sprinkles all wrapped in a Nordic waffle.

At Nordic Waffles, located at West End Market, south section

Paneer Pakora (pronounced puh-KO-rah): Seasoned paneer cheese cubes fried in a gluten-free batter and served with tomato butter. (Gluten-free)

At Hot Indian, located in the Food Building, east wall

Pizza Lucy: Sausage patty topped with pizza sauce, pepperoni and mozzarella cheese, stuffed in homemade Green Mill pizza dough, and topped with Italian seasonings, cheese and crumbled pepperoni.

At Green Mill, located on the east side of Cooper Street between Randall & Wright avenues, at Family Fair at Baldwin Park

Sashimi Tuna Tacos: Crisp wonton shells filled with ahi tuna, avocado and sesame soy. Thai slaw with peanut dressing, pickled ginger and wasabi served on the side.

At Scenic 61 by New Scenic Café, located on the east side of Underwood Street between Lee & Randall avenues, just south of Little Farm Hands*

*New Vendor

Sidecar Sandwich: Thick-cut cognac-infused bacon smothered with Cointreau (pronounced *khan-troe*) and citrus marmalade, layered with melted havarti, smoked Gouda and aged cheddar, served on toasted sourdough bread and garnished with fresh orange slices.

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

S'Mores Funnel Cake: Graham cracker funnel cake topped with marshmallow, milk chocolate chunks and more graham cracker bits.

At Funnel Cakes, located in the Food Building, east wall

Summer Lakes Beverages in 3 varieties - Wedge-Hammer, Lake Storm Lemonade and Bama! Lemon Sweet Tea: These 2021 State Fair-exclusive mocktails are all gluten-free and vegan. The Wedge-Hammer is fresh ginger, orange and other citrus juices, zest, sparkling water and simple syrup. Lake Storm Lemonade is lavender-infused lemon and other citrus juices, zest, sparkling water and simple syrup. Bama! Lemon Sweet Tea is fresh brewed tea, fresh lemon and other citrus juices, zest, sparkling water and simple syrup.

At Summer Lakes Beverage, located on the east side of Underwood Street between Lee & Randall avenues, just south of Little Farm Hands*

*New food vendor (Summer Lakes Beverage previously sold its bottled mixes and merchandise at the State Fair.)

Waffle Burger: Quarter-pound bacon cheeseburger served between two maple-infused candied sweet crunch waffles with a side of maple syrup.

At Andy's Grille, located on the south side of Carnes Avenue between Chambers and Nelson streets

***NEW FOOD VENDORS:**

Baba's: Featuring a variety of hummus bowls, including Hummus bi lahme (minced beef shawarma, lemon sauce, parsley, pine nuts, sumac); Chili Baba (garlic chili oil, kimchi, scallions, za'atar); Falafelicious (falafel, fried eggplant, warm chickpeas, pickled cabbage, Arabic pickles, tahini, sumac); Dilly Dilly (dill pickle hummus, dill pickles, cheese curds, crispy onions); Truffle (truffle hummus, roasted wild mushrooms, pine nuts); Baba Gone Wild (create your own); and more. Served with warm or fried pita. (Vegan, vegetarian and gluten-free options available.)

Located on the east side of Underwood Street between Lee & Randall avenues, just south of Little Farm Hands

Fluffy's Hand Cut Donuts: Fluffy's specializes in hand-cut, yeast-raised donuts with a variety of icings, butter cream frostings, fillings and toppings, including the official new food Jumbo Donut Sundae. Also serving soda and bottled water.

Located between West Dan Patch & Carnes avenues and Liggett & Chambers streets

Midtown Global Market's Andy's Garage: This new vendor is serving the official new food ChoriPop, as well as deep-fried cheese or chicken tamales and horchata soft-serve milkshakes and cones.

Located in the Taste of the Midtown Global Market booth at the International Bazaar, east wall (Available Aug. 26-31 only)

Summer Lakes Beverages: Serving three 2021 State Fair-exclusive gluten-free and vegan mocktails that are on the official new foods list: the Wedge-Hammer, Lake Storm Lemonade and Bama! Lemon Sweet Tea. Their menu also features the Bootleg (gf), Luna Paloma (gf), Fresh Press Margarita (gf, v) and Fresh Press Jalapeño Margarita (gf, v). Mixes by the bottle to make cocktails at home will also be for sale. gf (gluten free); v (vegan).

Located on the east side of Underwood Street between Lee & Randall avenues, just south of Little Farm Hands (Summer Lakes Beverage previously sold its bottled mixes and merchandise at the State Fair.)

Scenic 61 by New Scenic Café: Serving the official new food Sashimi Tuna Tacos, as well as lemonade, iced tea and Caribbean punch.

Located on the east side of Underwood Street between Lee & Randall avenues, just south of Little Farm Hands

Solem Concessions Cheese Curds and Mini Donuts: Featuring brand-new blueberry mini donuts, plus classic cheese curds in Cajun (new to the fair!), ranch, garlic and original flavors.

Located on the east side of Underwood Street between Murphy & Lee avenues

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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 for more information. The 2021 Minnesota State Fair runs Aug. 26 - Labor Day, Sept. 6.

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