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## **Employees' Personal Passions Infuse Green Mountain Inn's Menu for June Culinary Classic With Unique Flavor** *Culinary Classic debuts in Stowe June 15<sup>th</sup> through June 24<sup>th</sup>.*

Stowe, VT, June 12, 2007—Each week Russell Allen carries a five gallon jug of maple syrup into the kitchen of Stowe's famous Green Mountain Inn. Allen may be best known as the inn's resident handyman for 33 years, but his passion is for sugaring and annually, he supplies the Inn with over 250 gallons of his own maple syrup. This June his version of liquid gold is featured in the The Whip Bar & Grill's Culinary Classic menu in the form of a Maple Crème Brulee dessert.

Likewise, Chef Steven Truso spent a week foraging through Stowe area forests in search of tender little rolls of ferns, commonly known as fiddleheads to add even more of a personal touch to the menu.

"The trick is to harvest the fiddleheads almost as soon as they appear within an inch or two of the ground," said Truso. "They have a mild taste similar to asparagus with an added nutty bite of their own." Truso's love for indigenous ingredients - including the roll-up-your-sleeves-and-pick-them-yourself variety - promise the Green Mountain Inn's menu will shine at this spectacular upcoming event.

The Vermont Culinary Classic is a ten-day event in Stowe with seminars and entertainment presented as a tribute to Vermont's spring bounty and its culinary arts. The Festival kicks-off with in the Big Top at Spruce Peak on Saturday, June 16. The Green Mountain Inn's Whip Bar & Grill restaurant is offering guests a chance to sample Vermont delicacies from the appetizers to salads and a choice of three entrees showcasing Vermont venison, strip steak and farm-raised chicken for a fixed price of \$50.00 per person.

"We love knowing that the syrup we serve to our guests or use in our recipes comes not only from a sugar house down the road, but also from people like Russell, who put their hearts into the things they do. That just makes it all the better," said Truso.

Truso's fiddleheads and Allen's maple syrup are in good company with products from Vermont farms, breweries and ranches, all selected for their incredible passion for their individual epicurean pursuits, including Vermont Butter and Cheese Company, Long Trail Brewery, Ridgeway, Boyden and Jasper Hill Farms; and the Grafton Village Cheese Company. To take part in The Whip's Culinary Classic menu call 802-253-7301.

The Green Mountain Inn, originally built in 1833, began as a coaching inn for 19th-century travelers located in the heart of Stowe village. Stowe's original inn retains much of its antique charm offering 104 rooms, suites and apartments. Guests enjoy two acclaimed restaurants, the Whip Bar & Grill and the Main Street Dining Room, specialty shops, a year-round heated outdoor pool, afternoon tea and cookies, health club facility, massage services, and much more.

Fiddleheads are versatile and easy to use. They can be pickled, boiled or even sautéed. Chef Steven Truso chose to pickle his hand-picked fiddleheads and add them to the Vermont Micro Greens salad. A favorite and easy pickling recipe of Truso's follows, as well as recipes that include local products featured on the Vermont Culinary Classic menu:

<p><b>Plain and Pickled Fiddleheads</b></p> <p>cider vinegar sugar 1/8 teaspoon each of pepper, ground nutmeg, cinnamon, allspice and celery seed</p> <p>Pour enough vinegar over the fiddleheads to cover; then strain it off into a pan. Add 1 cup sugar for every gallon of vinegar. Add a large pinch of each of the spices and celery seed. Boil this syrup for 7-8 minutes; then pour over the fiddleheads in pint-sized jars. Seal and process for 10 minutes in a boiling water process canner.</p>	<p><b>Maple Crème Brûlée</b></p> <p>Ingredients: 1 quart heavy cream 14 egg yolks 2 cups maple syrup</p> <p>Preheat oven to 325°. Place ten 4oz ramekins in a pan and add enough water to come half way up the side of the ramekins. Heat the maple syrup and cream until bubbles start to form around the outside. Pour mixture into yolks and stir. Strain mixture. Then pour into dishes. Bake custards until set in the center, approximately 45 minutes to one hour. Chill custards and then place in refrigerator. Before serving, top with maple sugar and carefully melt sugar with a blow torch, or put under a broiler until the sugar is melted. Enjoy! Makes 10 servings.</p>
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<p><b>Cheddar Ale Soup</b></p> <p>1/2 gallon of milk 1 12oz of Long Trail Ale 1 lb of Cabot cheddar sharp 4 ribs of celery diced small 2 med yellow onion diced small 3 cloves of garlic minced 2 bay leaves 1/2 white pepper 1/4 tsp ground celery seed 1 cup of roux (1 cup flour, 1 cup butter cooked together until brown)</p> <p>Sweat the aromatics (ingredients in bold), over medium heat for 3-4 min, no browning, add 1/2 gallon milk and 2/3 of beer (save some to pour later) bring to simmer, do not boil and whisk in the roux, simmer on low, stirring occasionally, until thickened (or 20min) then stir, add grated cheese, finish with reserved beer and salt for extra taste.</p>
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