

My Thai and Gourmet Again Advance in Local Culinary Competition

Mason Dixon Master Chef Tournament Completes Week Two

July 5, 2013 - Baltimore, MD - The Mason Dixon Master Chef Tournament, a live, local, interactive culinary competition, kicked-off week two with nail-biting suspense as teams vied for the \$2000 prize package, which includes \$1000 in cash, the official tournament Championship jacket, and a variety of professional grade equipment and products supplied by the tournament's sponsors.

Last week's "Battle Spain" featured a Spanish Wine Tasting for all guests, as well as products from sponsors Koch Foods, Roland Foods, Atalanta, DeMedici, and Logan Sausage.

Monday's match between My Thai (located on Bank Street in Baltimore) and Waterfront Kitchen (Fells Point), came down to the wire as Chef Jirat Suphrom In of My Thai completed his last dish with just a second to spare. Both chefs prepared amazing dishes, as was evident with the final scores that separated the winner and loser by just .27 of one point. However, My Thai took the win and advanced to round 2 with his Spanish omlette with Thai red curry sauce Manchego cheese foam and cilantro appetizer, Thai basil fried rice topped with airline chicken wrapped with scallions and served with spice sauce and sweet red wine reduction and fried onion entrée, and Cabrales crème brule topped with caramel sugar and crushed ginger Marcona almond for dessert. This was one of the closest matches ever in this three year old competition.

Tuesday's match between Gourmet Again (Pikesville) and Leelynn's (Columbia) pitted two Mason Dixon alumni against each other, as chefs prepared their original dishes in front of a sellout crowd at Mari Luna Bistro (1225 Cathedral Street in Mt. Vernon). In the end, Chef Fordham of Gourmet Again emerged as the victor over Chef Joel Southworth of Leelynn's with her Paella tasting plate appetizer of tuna tartar with seabean and saffron bubbles, clam and crab chicken sphere in a crispy chicken skin shell, butter sea salt poached shrimp nigiri over lamb and Manchego rice, Spanish eggs benedict entrée of lamb scrapple topped with stewed chicken and piquio peppers, 6 minute smashed egg, leek puree and Spanish sherry leek salad, and Sangria and cheese dessert with Manchego almond custard, temperrillo gelification, freezdried pineapple, papaya puree, and kiwi.

The two winning teams from last week's battles (Gourmet Again vs. My Thai) will go up against one another in Round 2 on Monday, August 5th. Tickets are on sale now, and are expected to sell out quickly.

The tournament is on a break for the next two weeks for 4th of July, but will resume weekly matches beginning July 15 and 16th. Additional matches are being held throughout the summer on most Mondays and Tuesdays at the Mari Luna Bistro in Baltimore. 10% of each ticket sold goes directly to Meals on Wheels of Central Maryland, the competition's charity partner.

Tickets*: \$25 for general admission (includes tax)

\$45 for judging experience (includes tax)

Available for purchase at: www.masondixonmasterchef.com

***Tickets must be purchased in advance for the above pricing. \$35/ \$55 at the door.**

Who:

The line-up for July 15 and 16 matches in "Battle Greece" include:

Match 5, Monday, July 15 - Chef Mark Dunaway of Regi's American Bistro versus Chef Neal Langermann of Langermann's**Match 6, Tuesday, July 16 - Chef Christopher Lewis of Iron Bridge Wine Company versus Chef Josh Handel of Josh Handel's Catering & Personal Chef Services**

Happy Hour will feature a complimentary Tequila Tasting Hosted by Craig Howard of Reliable Churchill (Monday), Wine tasting featuring Boordy winemakers as well as a summer concert ticket giveaway (Tuesday), and complimentary hors d'oeuvres, as well as special pricing on drinks and food for purchase from Mari Luna Bistro both days. Guests will also enjoy a complimentary dessert bar and coffee to top off their evening. Event details available at: http://www.masondixonmasterchef.com/about-the-tournament/menu.php?match_id=49

Chefs are available to provide in-studio food demonstrations and interviews or on-site interviews. (See below.) Additional dates and other chefs participating can be found at: www.masondixonmasterchef.com/schedule-results

When & Where:

The 8-week event kicks-off next week and continues through the summer, with two competitions each week, until August 27th.

5:30 -7:00p.m. – Happy Hour (free appetizers and wine/spirit tasting)

6:30 p.m. – Cold Prep Begins

7:00 p.m. – Chef Competition

8:00pm – Judging Begins (complimentary dessert and coffee bar for all guests)

Mari Luna Bistro

1225 Cathedral Street, Baltimore, MD 21201

Why: Celebrate local cuisine and local talent while supporting an important cause. Ten percent of net proceeds will go to Meals on Wheels of Central Maryland, a nonprofit organization that delivers nutritious meals, personal contact and related services to homebound individuals. www.mealsonwheelsmd.org

Interviews: Chefs are available for in-studio and phone interviews and on-site interviews pre or post competition. To set up an interview or receive a press pass to a specific event, please contact Karen Folkart, Karen@masondixonmasterchef.com.

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro

Gold Sponsor: Atalanta / DeMedici, AM Briggs, Chef a la mode, Maple Leaf Farms, Roland Food, Steelite International, Sysco Food Service

Silver Sponsors: All Around Reps, Azar Nuts, E. Goodwin Seafood, Emmi Roth USA, Hatfield, Heinz, Koch Chicken, Logan Sausage, Marcho Farms, Tulkoff Food Products

Bronze Sponsors: Acqua Panna / S. Pellegrino, BelGioioso, ECOLAB, Manzo Foods, Mercer Tools, Paderno, Phillips Foods, Provimi Foods, Waring

Other Sponsors include: American Metalcraft, CookTek, Libbey Glass, Schmid Wilson

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About The Mason Dixon Master Chef Tournament

More information available at www.MasonDixonMasterChef.com, on Twitter @MDMasterChef, and Facebook at Mason Dixon Master Chef.

About Meals on Wheels of Central Maryland

Meals on Wheels' mission is to enhance quality of life through the provision of nutritious meals, personal contact and related services to homebound individuals. Last year, over 740,000 home-delivered meals were prepared and delivered to more than 2,900 homebound clients through the coordinated efforts of Meals on Wheels staff and some 2,000 volunteers. Meals on Wheels of Central Maryland currently serves the following areas: Baltimore City, Anne Arundel, Baltimore, Carroll, Harford, Howard, Montgomery and Prince George's counties.

About Mari Luna Bistro

The Mari Luna Restaurant Group consists of three restaurants, the Mari Luna Bistro in Baltimore, and the Mari Luna Latin Grille and Mari Luna Mexican Grill both in Pikesville, Maryland. Owned and operated by the Jaime Luna and his family, the Mari Luna properties offer authentic Mexican and Latin cuisine that combines the warmth of the Luna family with sophisticated and delicious food preparation for a unique dining experience.