

# MINNESOTA STATE FAIR

## NEWS RELEASE

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### Minnesota State Fair Announces New Foods for 2013

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MINNESOTA STATE FAIRGROUNDS — The Minnesota State Fair is pleased to announce the addition of 47 new foods to the expansive menu offered at the Great Minnesota Get-Together. Overall, there are more than 450 foods available at 300 different food concessions throughout the fairgrounds. The following is a listing of this year's new foods:

**Bacon-Wrapped Grilled Shrimp On-A-Stick** – Grilled shrimp wrapped in bacon and served on-a-stick.

*At The Shrimp Shack, Located on Underwood Street at Carnes Avenue*

**Big Andy** – ¼-pound hamburger topped with Philly steak, sautéed onions, red and green peppers, and melted American-Swiss cheese.

*At Andys Grille, Located on Carnes Avenue near Chambers Street*

**Bourbon Wurst** – Homemade specialty pork sausage seasoned with sage, caraway, nutmeg and infused with a distinctive and prestigious bourbon whiskey.

*At Sausage by Cynthia, Located on Judson Avenue, just off Nelson Street*

**Breakfast Sausage Corndog** – Breakfast sausage link dipped in a pancake corndog batter, deep fried and served with a side of maple syrup.

*At Hansen's Foods, Located on Judson Avenue, on the south side of the Horse Barn*

**Café Caribe's Taco Slider Trio** – A sampler of three bite-size tacos: grilled jerk chicken with cheese; pulled pork smothered in a tangy BBQ sauce; and crunchy shrimp topped with creamy chipotle sauce. All are garnished with citrus slaw.

*At Café Caribe, Located on Carnes Avenue near Chambers Street*

**Cajun Pork Rinds** – Flash-fried pork skins dusted with Cajun seasonings and served with lemon and Alabama-White BBQ sauce.

*At Famous Dave's, Located near the corner of Dan Patch Avenue and Liggett Street*

**Candied Bacon Cannoli** – Chewy, caramelized bacon pieces paired with Ole's sweet, smooth ricotta cheese filling in a fried, crunchy pastry shell.

*At Ole's Cannoli, Located inside the front entrance of Heritage Square*

**Chipotle Chicken Salad Fajita** – Chicken, walnuts, Craisins and apples with shredded lettuce, chipotle sour cream and a hint of honey in a tortilla.

*At Juanita's Fajitas, Located in Carousel Park, just east of the Grandstand Ramp*

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**Chocolate Chili Ice Cream** – Homemade chocolate ice cream infused with a blend of dark chocolate and chili spices. The flavor is chocolate with a hint of heat in every bite.

*At R&R Ice Cream, Located on Randall Avenue at Underwood Street*

**Chop Dogs** – A Kramarczuk all-beef wiener chopped into pieces and grilled until the skin turns crusty. Served original-style, chili dog-style or in a brat-style currywurst.

*At Blue Moon Dine-In Theater, Located on the corner of Chambers Street and Carnes Avenue*

**Cocoa Cheese Bites** – Wisconsin cheddar cheese nuggets breaded with cocoa puffs, fried and served with a chocolate dipping sauce.

*At Axel's, Located on the outside southeast corner of the Food Building*

**Comet Corn** – A futuristic caramel corn made with liquid nitrogen. This icy-cold popcorn is crispy, crunchy, sweet and salty, and leaves a trail of comet dust when exhaled out of the nose and mouth, creating a tingling, bubbly feeling.

*At Blue Moon Dine-In Theater, Located on the corner of Chambers Street and Carnes Avenue*

**Craft Beer Battered Onion Rings** – Thick-cut onions dipped in Indeed Daytripper, a local craft beer, then battered, deep fried and served with a spicy beer mustard.

*At Ball Park Café, Located on Underwood Street near Carnes Avenue*

**Deep Fried Bread Pudding** – Bite-size cubes of deep fried bread pudding served hot and drizzled with caramel sauce.

*At O'Gara's at the Fair, Located on the corner of Dan Patch Avenue and Cosgrove Street*

**Deep Fried Olives** – Extra large, pitted green olives dipped in a seasoned batter, deep fried to a golden brown and served with dipping sauce.

*At Fried Fruit, Located in Carousel Park east of the Grandstand Ramp*

**English Toffee Fudge Puppy** – Chocolate-covered bits of English toffee baked in the middle of a fudge puppy (Belgian waffle on-a-stick) then dipped in chocolate and layered with whipped cream, a toffee sauce and more bits of chocolate-covered English toffee.

*At Granny's Kitchen Fudge Puppies, Located on the outside west wall of the Food Building*

**Flavored Corndogs\*** – Three different flavored corndogs: Double Bacon Corndog, Jalapeño Cheese Corndog and Sweet Corn Corndog. Flavored corndogs are offered with the following condiment options: mustard, ketchup, honey, double-bacon maple syrup, double-bacon mustard, double-bacon ketchup, nacho cheese, hot sauce, flavored salts and honey barbecue sauce.

•**Double Bacon Corndog** – Bacon-wrapped hot dog dipped in a corndog batter blended with real bacon bits then deep fried.

•**Jalapeño Cheese Corndog** – Jalapeño and cheese-infused hot dog dipped in a spicy corndog batter then deep fried.

•**Sweet Corn Corndog** – Hot dog dipped in a corndog batter mixed with kernels of sweet corn then deep fried.

*At Campbell's Flavored Corndogs (\*New Food Vendor for 2013), Located on Cosgrove Street across from the Education Building*

**Fried Pickles 'n' Chocolate** – Preferred Pickles' deep fried pickles dusted with powdered sugar and served with a side of chocolate for dipping.

*At Preferred Pickles, Located on the corner of Dan Patch Avenue and Liggett Street*

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**Funnel Cake Sundaes** – Traditional funnel cakes served with soft-serve ice cream and sundae toppings.

*At Funnel Cakes, Located on Dan Patch Avenue next to the SkyGlider*

**Grilled Glazed Donut** – Traditional glazed donut grilled and served with a strawberry mint dipping sauce.

*At Moe & Joe's, Located on Judson Avenue next to the CHS Miracle of Birth Center*

**Gyros by G & G Concessions\*** – Serving traditional Greek gyros and chicken pitas.

*At Gyros by G & G Concessions (\*New Food Vendor for 2013), Located on Randall Avenue near Underwood Street*

**Hawaiian Dog** – Pineapple wrapped in ham and baked in pretzel dough on-a-stick.

*At Pretzel Haus, Located on Liggett Street east of the Horse Barn*

**Idaho Nachos\*** – Waffle fries topped with taco-flavored ground beef, nacho cheese, lettuce, tomato, scallions, sour cream, black olives and salsa.

*At Tracy's Idaho Taqueria (\*New Food Vendor for 2013), Located on Randall Avenue west of Cooper Street*

**Idaho Taco\*** – A baked russet potato topped with taco-flavored ground beef or chicken, nacho cheese, lettuce, tomato, scallions, shredded cheddar, sour cream, black olives and salsa.

*At Tracy's Idaho Taqueria (\*New Food Vendor for 2013), Located on Randall Avenue west of Cooper Street*

**Lobster Macaroni & Cheese** – Fresh lobster tossed into a creamy macaroni & cheese dish made-to-order and prepared right in front of you.

*At Oodles of Noodles, Located inside the Food Building on the east wall*

**Mancini's Al Fresco\*** – Mancini's Char House of St. Paul's West 7th Street offering:

•**Cicchetti Cones** – A spiral cone of fresh baked bread with one of the following fillings:

-*Shrimp Fresco* – shrimp tossed in a lemon and tarragon-based dressing with fresh leaf lettuce.

-*The Original Meatball* – piping hot meatballs in a fresh marinara sauce topped with parmesan cheese.

-*Antipasti* – fresh zucchini, cherry tomatoes, roasted peppers, provolone cheese and fresh leaf lettuce topped with a light dressing.

•**Mancini's Signature Steak Sandwich** – A seasoned and char-grilled USDA Choice top sirloin steak served on grilled focaccia. Also served with sautéed peppers and onions.

•**Porketta Pig Wings** – Slow-roasted split pork shanks seasoned with Mancini's Iron Range-inspired seasoning.

•**Mancini's Classic Char Grilled Garlic Toast** – Thick sliced, fresh baked Italian bread dipped in garlic butter and char grilled.

*At Mancini's Al Fresco (\*New Food Vendor for 2013), Located on Carnes Avenue near Nelson Street*

**Midtown Global Market – 2013 Vendors**

•**El Burrito\*** (Aug. 22 – 25) serving traditional authentic Mexican food.

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•**Los Ocampo\*** (Aug. 26 – 29) serving authentic Mexican food.

•**Sonora Grill** (Aug. 30 – Sept. 2) serving foods with an infusion of Spanish and South American flavors.

*At A Taste of Midtown Global Market (\*New Food Vendors for 2013), Located in the International Bazaar, east wall*

**Mini Donut Batter Crunch Ice Cream** – Mini Donut Batter Crunch Ice Cream features a sweet cream base folded with mini donut batter and a hint of nutmeg in a sugar spice crunch. Made by Minnesota's own Izzy's Ice Cream.

*At Hamline Dining Hall, Located on Dan Patch Avenue near Visitors Plaza*

**Minnepumpkin Pie** – An individual deep fried pumpkin pie with cinnamon and sugar-dusted flaky crust and served with vanilla or cinnamon ice cream.

*At Minneapple Pie, Located on Judson Avenue outside the Dairy Building*

**North Woods BBQ Taco** – BBQ pulled pork topped with bourbon syrup and fresh coleslaw, served on a house-made corncake then wrapped in a flour tortilla.

*At San Felipe Tacos, Located inside the Food Building, on the east side*

**Peanut Butter & Jelly Malts and Sundaes** –

•**Peanut Butter & Jelly Malt** – Real dairy soft-serve ice cream hand blended with milk, malted milk powder, Goertze's homemade peanut butter sauce and grape jelly.

•**Peanut Butter & Jelly Sundae** – Real dairy soft-serve ice cream smothered in Goertze's homemade creamy peanut butter sauce, sweet grape jelly, a crispy peanut butter cookie and real whipped cream.

*At Goertze's Dairy Kone, Located on Cooper Street behind the Leinie Lodge Bandshell*

**Persian Kabob Koobideh** – Your choice of ground beef or chicken seasoned with onion, saffron and Persian spices - served alone or in a dish with basmati rice topped with saffron and butter.

*At Holy Land Deli, Located in the International Bazaar, southeast corner*

**Philly Fries** – Seasoned waffle fries topped with Philly steak, sautéed onions, red and green peppers, and melted American-Swiss cheese.

*At Andys Grille, Located on Carnes Avenue near Chambers Street*

**Pitchfork Sausage\*** – A grilled sausage served on a specially designed pitchfork. Sausage flavor options include: mild sweet Italian sausage; Polish sausage; jalapeño cheese-infused hotdog; and a gluten-free sausage. A variety of condiment options include yellow mustard, spicy mustard, honey mustard, BBQ sauce, horse radish and hot & sour relish.

*At Pitchfork Sausage (\*New Food Vendor for 2013), Located on the corner of Dan Patch Avenue and Liggett Street*

**Pork Belly Sliders** – Thick-cut slices of pork belly bacon topped with red cabbage slaw and O'Gara's sauce, served on a bun.

*At O'Gara's at the Fair, Located on the corner of Dan Patch Avenue and Cosgrove Street*

**Portobello Bites** – Grilled sourdough toast brushed with creamy roasted garlic sauce, topped with aged romano and parmesan cheeses, and a slice of Portobello mushroom, served warm from the grill.

*At Minnesota Wine Country, Located on Underwood Street across from the Agriculture Horticulture Building*

**The Sandwich Stop\*** –

•**Deep Fried Monte Cristo** – A triple decker ham and turkey sandwich with Swiss and American cheese deep fried in a light and crispy batter, and garnished with powdered sugar and raspberry preserves.

•**Curry Turkey Bacon Melt** – Turkey, bacon, Swiss cheese and a sweetened curry mayo prepared on a sub bun, then pressed for a crispy melted crunch.

•**Pressed Cuban Sandwich** – Roasted pork, ham, Swiss cheese, pickles and a special homemade Cuban sauce prepared on a sub bun, then pressed for a crispy melted crunch.

*At The Sandwich Stop (\*New Food Vendor for 2013), Located on Clough Street, on the east side of the Poultry Barn*

**Three Little Pigs Torta** – Pork loin, black forest ham and applewood smoked bacon served on a toasted French bread roll with beans, tomatoes, onions, jalapeño peppers, chipotle mayo, lettuce, Swiss cheese and avocado.

*At Manny's Tortas, Located inside the Food Building on the east side*

**Wine Glazed Deep Fried Meatloaf** – Homemade meatloaf deep fried on-a-stick with a red pepper wine glaze.

*At Minnesota Wine Country, Located on Underwood Street across from the Agriculture Horticulture Building*

**Media:** A gallery of downloadable new food photos is available for media use at the following link:  
[http://www.mnstatefair.org/general\\_info/media\\_galleries.html](http://www.mnstatefair.org/general_info/media_galleries.html)

**Public:** For more information on new foods visit [mnstatefair.org](http://mnstatefair.org).

The 2013 Minnesota State Fair runs Aug. 22 - Labor Day, Sept. 2.

\*New Food Vendors for 2013

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