

TASTE

of Delaware



Our 8th Annual Taste of Delaware, dubbed Delaware's Party on the Hill, was rescheduled from December 5, 2018 to April 3, 2019. We didn't let the change of plans slow us down and featured over 20 vendors showcasing Delaware's best food, beverage and hospitality. More than 600 guests joined us and honorary event host Senator Chris Coons in the Russell Senate Building for another fun and appetite-satisfying evening in Washington, D.C.



TASTE of Delaware



Members of Delaware's Lenape Tribe visited D.C. from Kent County to see what Taste of Delaware was all about.



University & Whist Club shared a delicious crab appetizer.



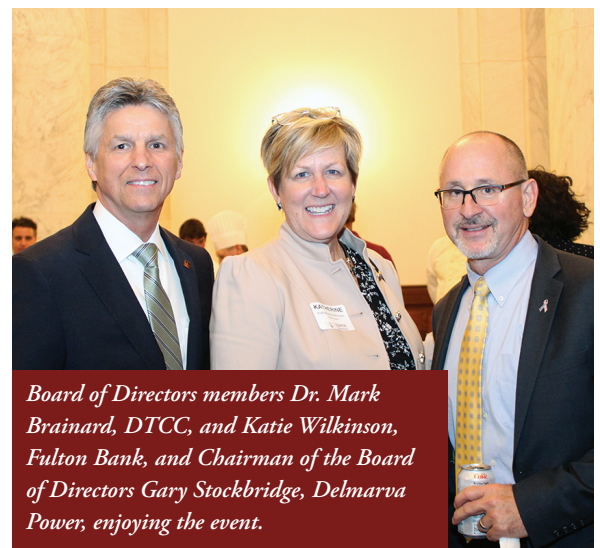
Waggies by Maggies had treats for guests to take home to their four-legged fur friends who weren't able to join us.



New and old event-goers are what make the atmosphere at Taste of Delaware so fun.



Senator Coons with the Homegrown family, one of our favorite places on Main Street, Newark.



Board of Directors members Dr. Mark Brainard, DTCC, and Katie Wilkinson, Fulton Bank, and Chairman of the Board of Directors Gary Stockbridge, Delmarva Power, enjoying the event.



Networking at the Taste of Delaware is easy when you have 600 friends around.



What can be better than tons of food and lots of people gathered on Capitol Hill?



Staff and friends of Senator Coons' office.



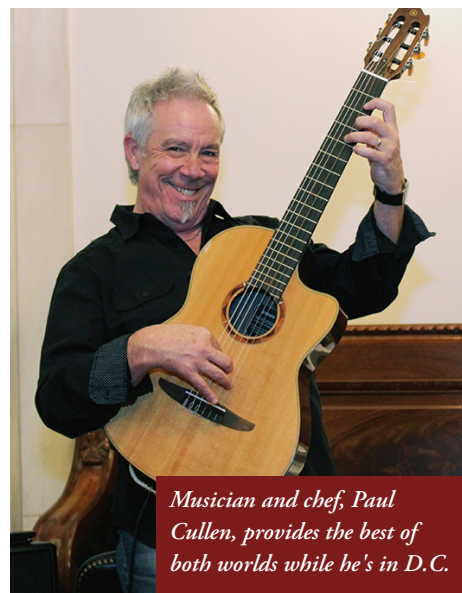
Sweet Dreams are made of Cheese

The Culinary program at DelCastle Technical High School stole the show with their grilled cheese recipe. They were nice enough to share it with us, so we could share with you!

INGREDIENTS:

Country white bread	Gruyere cheese
Clarified butter	Munster cheese
Caramelized onions	Minced rosemary
Cracked pepper	

Brush butter on two pieces of bread. Place butter side down on griddle. Place one slice of Munster on one side and a slice Gruyere on the other. Spread an even layer of onions, then sprinkle with minced rosemary and cracked pepper. Fold halves together. Place a weight on top for 1 minute or until golden brown, flip and repeat. Enjoy!



Musician and chef, Paul Cullen, provides the best of both worlds while he's in D.C.