



Prep Magazine Article

Two Course Fundraiser

by Dan Weldy
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Lexington National Public Radio station, WUKY has literally been wining and dining its listeners for years. WUKY Promotions Director Gail Bennett continues the tradition of "Heard It Through the Grapevine," the dead-of-winter party that always includes dozens of local restaurants, wineries and bourbon distillers offering samples to hundreds of local WUKY enthusiasts. For the second year in a row, WUKY has offered a Wine Dinner on Friday night offering an event that is more genteel than Grapevine's Mardi Gras atmosphere on Saturday night.

First Course

WINEMAKER DINNER CHALLENGE

January 26, Crown Plaza at the Campbell House, Lexington

Two of Kentucky's most admired chefs shared an evening together in Lexington to the delight of over 100 people at WUKY Radio's Winemaker Dinner Challenge. Jonathan Lundy, the chef-owner of Jonathan at Gratz Park in Lexington and Jim Gerhardt, the chef-owner of Limestone Restaurant in Louisville and Mike and Jimmy's Restaurant in Crestview Heights, Kentucky staged a friendly competition that was billed as "The Challenge."

Both chefs received a list of ingredients which were largely produced and grown in Kentucky. The State Department of Agriculture's Kentucky Proud office was a sponsor of the event and provided lamb for the main course, as well as Sheltowee Farm mushrooms, Kenny Mattingly's blue cheese, and locally grown tomatoes and fresh berries. The chefs prepared appetizers, a first course and main course.

The judges included Gary West, author of "Eating Your Way Across Kentucky;" Sullivan University Culinary Instructor, Katie Payne; and Prep Magazine Publisher, Dan Weldy. The judges and those in attendance enjoyed the pleasure of sampling dinners from Chef Gerhardt, a regional leader in food presentation and Chef Lundy, one of the most creative chefs in the area and the winner of Prep Magazine's Blue Plate Award as Kentucky Chef of the Year in 2006.

Chef Gerhardt wowed the judges by replacing the bone in the lamb with a parsnip. Chef Lundy won praises for his delicious first course selection of a cheese soufflés topped with fruit preserves. At the end of the evening, moderator and hostess Ginnie Richardson announced that the home team won, as Chef Lundy was selected as the winner by one vote. Both chefs received commemorative plates from WUKY and a standing ovation from the people in attendance.

Second Course

HEARD IT THROUGH THE GRAPEVINE

January 27, Crown Plaza at the Campbell House, Lexington

Nearly 1,000 people came in from the cold for WUKY's Annual Heard It Through the Grapevine on January 27. The evening included tasting from over 30 local restaurants and dozens of selections of wines and spirits.

Each year, a group of judges gives awards for the hard-working restaurants who devote a Saturday night to the non-profit event. This year the awards winners were:

Outstanding Presentation

Martine's

Chocolate cake with chocolate mousse and chocolate buttercream.

Best Use of Kentucky Proud Products

Kenny's Farmhouse Cheeses

Variety of Cheeses

Best Use of Wine/Spirits in a Recipe

Tinker's Cake Shop

Blackberry Wine Petit Fours

Hands Down Favorite

Sullivan University

Lobster and oven dried roma tomato salsa garnished with pecorino served over basil pesto and Italian flat bread.

Most Creative Dish

Kilbern's at Crown Plaza

Sassy Bain, Flat Bread Mushrooms

Kenny Mattingly of Kenny's Country Cheese

