greenPROFIT

Front Lines

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AAS Cooking Videos

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All-America Selections and cook-storyteller Jonathan Bardzik are a fine pairing, like a full-bodied Cabernet with a rich dark chocolate. They've worked together in the past to create cooking videos using AAS-winning edibles and they've done it again for the 2018 gardening (and cooking) season.

In the videos, Jonathan promotes AAS, explains the judging process and showcases about 15 different AAS winners in some tasty recipes. The five



videos are on YouTube currently and will be posted on the AAS website over the next month. These include:

- Strawberry Fennel Salad featuring Delizz Strawberries, Antares Fennel, Pepitas pumpkin seeds and Dolce Fresca Basil
- Minestrone Pasta featuring Prism Kale, Mad Hatter Peppers, Seychelles Pole Beans and Chef's Choice Yellow Tomatoes
- Roasted Okra and Tomatoes featuring Candle Fire Okra and Candyland Currant Tomatoes
- Watermelon Gazpacho featuring Mini Love Watermelon, Midnight Snack Tomatoes, Chili Pie Peppers and Dolce Fresca Basil
- Spicy Tomato and Cucumber Salad featuring Patio Choice Yellow Tomatoes, Persian Gherkin Cucumbers, Warrior Onions and Aji Rico Peppers

Once you're done drooling over Jonathan's food, you can use these videos yourself in a number of ways. Like how? AAS has some suggestions:

- Feature the videos on your website
- · Host "Cooking with AAS Winners" Ladies Nights or Couples Nights at your garden center
- Conduct seminars on edible gardening and feature these videos
- Use recipe cards as free giveaways with featured AAS Winner plants or seeds
- Hold a mid-harvest recipe contest highlighting these AAS Winners

Look for the videos at all-americaselections.org. GP