



## Grayhawk Golf Club Executive Chef Wins Shamrock Farms Fresh Chef Title

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PHOENIX - After a finalist cook-off event on March 19, Grayhawk Golf Club's Executive Chef, Jeff Storcz, became the last chef standing to win \$2,500 as well as industry bragging rights to Shamrock Farms 2009 Fresh Chef title.

The recipe that stole judges and consumers hearts, or in this case stomachs, was Chef Storcz' signature Navajo Corn Chowder, a dish that is served to guests of Grayhawk Golf Club year-round. The tasty dish includes a variety of ingredients and spices including a mix of peppers, potatoes, cilantro and of course Shamrock Farms premium Heavy Cream to name a few.

"Shamrock Farms is thrilled to have Chef Storcz as the 2009 Fresh Chef," says Sandy Kelly, Director of Marketing for Shamrock Farms. "We were inspired by all of the dishes that were submitted in this year's inaugural challenge and the Navajo Corn Chowder is a great representation of the fresh thinking and new ways to use Shamrock Farms dairy products in recipes."



Shamrock Farms and Shamrock Foods Company partnered together on the Fresh Challenge in order to recognize Arizona's talented chefs as well as encourage new ways of cooking with dairy. The recipe challenge was well received by chefs, with over 50 entries submitted for the chance to be Arizona's 'cream of the crop' when it comes to incorporating fresh ideas into the kitchen. The Fresh Chef, a chef who expertly combines Shamrock Farms products into delicious dishes while mixing fresh thinking and an easy approach, attracted chefs from around the state with a range of recipes from crepes and panna cotta to carne asada and bourbon steak.

**"I'm thrilled to be Shamrock Farms 2009 Fresh Chef," says Chef Jeff Storcz, Executive Chef at Grayhawk Golf Club. "I like to think of new ideas and ways to incorporate healthy products such as dairy into my recipes and hope consumers at home give my Navajo Corn Chowder a try!"**

Throughout the Fresh Challenge two independent, qualified panel of judges helped narrow down recipes to the top ten semifinalists as well as the top five finalists. Their dishes were scored on a mix of criteria including taste and originality and in the finalist round, Shamrock Farms also opened up the challenge to consumers at home to vote on-line for their favorite chef and dish. With more than 800 on-line votes, Shamrock Farms gave one lucky consumer the chance to win a Fresh Chef prize of their own simply for voting. Holly from Scottsdale was the lucky winner to receive a \$250 restaurant gift card to Grayhawk Golf Club, VIP treatment during dinner and a Shamrock Farms gift basket!

For more information and to view all 2009 Fresh Chef recipes, visit [www.shamrockfarms.net](http://www.shamrockfarms.net).