A PIECE OF PHILLY CHEESESTEAK HEAVEN WINS SPECTRA'S CULINARY CHALLENGE

Pretzel-Crusted Philly Cheesesteak Croquets won Spectra by Comcast Spectator’s Culinary Innovative Challenge, held as part of a four-day company summit Aug. 8-11 at US Food’s Chicago headquarters. Eleven all-star chefs were asked to come up with two recipes that could be added this fall to Spectra menus at its stadiums, arenas, convention centers and catering properties across the U.S. and Canada. Chefs Mark Borowski, a Philadelphia native and executive chef at Jungle Island in Miami, and Travis Wilson, executive chef at Blue Wahoos Stadium in Pensacola, Florida, were the winning team. They came up with the baseball-sized Philly Cheesesteak Croquets, which were rolled in a ground soft pretzel, fried to golden brown and served with a warm beer cheese dipping sauce. The judges said the dish “hit all criteria (of) taste, presentation and applicability to Spectra’s marketplace.”