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CHEF BRANDT EVANS NAMED “HALL OF FAME CHEF REPRESENTATIVE”
Evans to Delight Diners at Super Bowl XLIV
while Raising Money for Hunger Relief

(TWINSBURG, Ohio) – Football Fans and Foodies have spoken and they choose Blue Canyon Co-Owner and Chef Brandt Evans as “Hall of Fame Chef Representative.” More than 400 people sampled area food and wines and voted at the “Taste of the NFL” event last night at Canton’s Pro Football Hall of Fame. The event benefits the Akron-Canton Regional Food Bank.

Chef Evans prepared an Ohio inspired dish—braised beef short ribs with Ohio corn and smoked tomato spoonbread. The dish also has hints of Ohio maple syrup. When asked about deciding what to cook, Evans said, “I wanted something that, if I won, would represent products indigenous to Ohio. We have great tomatoes and corn in Ohio. We’re also known for comfort food.”

This honor for Evans and Blue Canyon Restaurant will include being featured in two national cookbooks, a trip to the 2010 Super Bowl in Miami, Florida, tickets to the game and cooking his dish at a prestigious, 5,000 person star studded preview party.

The best part for Evans, though, is giving back to the community. “Taste of the NFL” had a goal of raising \$100,000 for the Akron-Canton Regional Food Bank. The Food Bank is a food collection and distribution center that serves more than 350 charitable food pantries and hot-meal programs in eight counties.

Blue Canyon Kitchen and Tavern (www.bluecanyonrestaurant.com) was founded in Twinsburg, Ohio in April 2002. Classically trained chef Brandt Evans and managing partners Robert and Val Voelker operate four restaurants in Ohio, Montana and Texas. The menu features “creative American cooking,” a unique melting pot of tastes – bold and unpretentious, that combine ethnic flavors with cherished classic dishes.

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