

JULY 25, 2019, 7-10PM
THE MANSION AT
WOODWARD PARK

MALICIOUS BUT Delicious!

BENEFITING THE
NATURE CONSERVANCY
OF OKLAHOMA

BUILDING AWARENESS ABOUT INVASIVE SPECIES IN OKLAHOMA

What: Malicious but Delicious is a community event designed to foster meaningful conversations on the importance of protecting our most at-risk areas in Oklahoma. The event will feature local restaurants and chefs from around the Tulsa area who accept the challenge of making a dish highlighting an (edible) invasive species and a native species into one compelling dish. The chefs will compete for the best dish, decided by our guest judges and attendees of the event, and one chef will take home the title of Nature Chef. We will also feature recycling and composting as an element to reduce our impact while still having a fantastic and educational event. Tickets include food and beverage for the evening!

When: Thursday July 25, 2019 | 7-10 pm

Where: The Mansion at Woodward Park (Tulsa Garden Center) | 2435 S Peoria Ave, Tulsa, OK 74114

Why: Fundamentally, managing the threat of invasive species is not just about ecological process—it is about social change. Whether you farm and ranch, fish and hunt, hike and camp, garden and watch wildlife, or just love the natural beauty of Oklahoma, invasive species have a negative impact on you.

What do we need from you (the participating chef/restaurant)?

GET CREATIVE! We'll provide a starting point for ingredients, but we want you to create an exciting, delicious dish that sparks a conversation on the importance of protecting our most at-risk areas in Oklahoma. Choose at least one item from the Native Species list and one item from the Invasive Species list to star together in one fantastic dish. You provide 300 single-served hors d'oeuvres sized portions that you will distribute at the event.

The Nature Conservancy will provide the following:

- 10 x 10 tent
- Two eight-foot tables with linens
- Plates, napkins, and any necessary serving utensils
- One sign that highlights you (the chef and/or restaurant with logo)
- One sign that describes your dish

Participating chefs/restaurants will provide the following:

- All food served (participants will receive in-kind recognition for tax purposes as TNC is a 501(c)(3))
- At least one (two preferred) person (people) to help with serving their dish and manning their booth.

Native Species

Trees/Nuts

- Pecans
- Walnuts
- Redbud Flowers
- Persimmons
- Pawpaw
- Plums

Fungi

- Morel mushrooms
- Chanterelle mushrooms

Plants/Greens

- Poke weed
- Stinging nettle
- Lambs quarters
- Pony's Foot
- Curly dock

Roots

- Leeks
- Wild onion
- Field garlic
- Ramps
- Jerusalem artichoke

Shrubs/Fruit

- Elderberry
- Golden current
- Serviceberry
- Blackberry
- Mulberry
- Prickly pear
- Peach

Meat/Fish/Poultry

- Bison
- Quail
- Bass
- Duck
- Catfish
- Elk
- Crayfish
- Turkey
- Rabbit
- Prairie Chicken*

Other

- Honey

Invasive Species

Trees/Nuts

- Eastern Red Cedar*
- Russian olive
- Mesquite
 - Mesquite-smoked

Plants/Greens

- Wild fennel
- Mustard Greens
- Burdock
- Dandelion
- Watercress

Shrubs/Fruit

- Pear

Meat/Fish/Poultry

- Rainbow trout
- Pheasant
- Feral swine*
- Venison
- Zebra Mussel*
- Blue Tilapia

* These ingredients should be replaced with something similar (i.e. pork for feral swine, western red cedar for eastern red cedar, chicken for prairie chicken, mussels instead of zebra mussels). Prairie chicken, eastern red cedar, feral swine, and zebra mussels are listed only to provide inspiration. **DO NOT MAKE DISHES WITH THESE INGREDIENTS.**