

Storie Street Grille could have 'Best Dish in North Carolina'

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Blowing Rock has always been known for its dining scene, but this year, one of downtown's restaurants is a finalist in the 2nd annual Best Dish in North Carolina competition. Five restaurants were chosen as finalists in each category. Storie Street Grille's category, Casual Dining, had 15 applicants initially. Executive sous chef Andrew Long could not be more excited about the dish on display. Named after Chuck Nelson the executive chef, their entry is entitled "Chuck's Drunken Pork Chop."

The Pork Chop is marinated in the Grille's special sherry Dijon vinaigrette and complimented by red onion marmalade and stone ground-grits. Competition finalists are required to feature the dish in their restaurant for a period of at least four weeks during the months of May, June and July. Judges will visit each finalist to sample the dishes and make a final judgment based on presentation and taste. Winners will be announced in August.