

## Food Tasting To Be Held At Miss Mamie's

Written by Courtney Boothe

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## Everything You Never Knew You Wanted To Know About Hominy

**MOLINE, IL/ September 16 2013** – Miss Mamie’s Restaurant and Bar in Moline is hosting a food tasting on Thursday, September 26th beginning at 6:00pm. Miss Mamie’s will be introducing a quintessential Costal dish to their menu; Polenta with Sautéed Shrimp Fra Diavolo, better known as Shrimp & Grits.

In addition to Shrimp & Grits, Miss Mamie’s will feature several appetizers, cocktails, and desserts to give guests a feel for the possibilities of what could go with this exciting new entrée.

Reservations are limited to 50 people and the cost is just \$30.00 per person. All proceeds and donations from this event will go to a scholarship for the Scott Community College Chef Apprentice Program.

Miss Mamie’s’ Chef and Owner, Mike Osborn, wants to bring this fresh, new Costal Cuisine to the Quad Cities. “This event offers local foodies a chance to be the first to taste a new entrée, as well as several other selections. Our launch party will highlight a Southern specialty with a Midwestern base.” Grits are small, broken grains of corn, and Iowa and Illinois have produced the largest corn crop for almost two decades.

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To reserve your spot at Miss Mamie's' Food Tasting, call [309-762-8336](tel:309-762-8336) , reservations are limited.

The Food Tasting event is a piece of their new, fresh look that was introduced earlier this year. Miss Mamie's has made some dramatic renovations to their restaurant, as well as incorporating their new look. These changes compliment the rich tradition of entrees this restaurant has been known for throughout the area, while adding an upbeat and relaxed flair to your experience.

**About Miss Mamie's:** Miss Mamie's Restaurant and Bar is located in Moline, Illinois. We define fresh as locally sourced steaks, cut in our kitchen. The best seafood we can buy. Crisp salads with house-made dressings. Original entrees crafted by a culinary chef and offered at a good value in an established, locally owned Quad Cities restaurant. Our restaurant and menu embody a casual coastal flair you won't find anywhere else in the area. There's something for every food mood and flavor lover, so let us take care of your current craving, whether it's salad or steak, sandwiches or seafood.

**About Mike Osborn:** Miss Mamie's' Chef/Owner, Mike Osborn, is a Quad Cities native who has been in the restaurant field his entire professional career. Mike trained at the most prestigious culinary school in the U.S., the Culinary Institute of America, and he has cooked in private clubs throughout the Country and owned a bagel chain. In 1995, Mike became the head chef at Miss Mamie's. He helped open another location in Davenport, which is now Mo Brady's Steakhouse, and in 2007, he purchased Miss Mamie's Restaurant & Bar and Mo Brady's Steakhouse. Mike has always been serious about food. He takes care to select just the right ingredients, cook them properly and create excitement on the plate.

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