

Butler County, Ohio

F R O M

S C R A T C H

18 FAVORITE RECIPES FROM LOCAL EATERIES

A photograph of fresh basil leaves and a wooden spoon on a rustic wooden surface. The basil leaves are vibrant green and covered in water droplets. The wooden spoon is light-colored and positioned diagonally. The background is a dark, textured wood.

From Scratch *Recipe Book*

EXPERIENCE

a taste of Butler County, Ohio from the comfort of your own kitchen! The Butler County Visitors Bureau has compiled eighteen delicious recipes submitted by a variety of local eateries from all over our county. Whether you consider yourself a seasoned chef, or even a beginner, you'll be able to find a fresh *and* fun dish for any time of the day.

Enjoy!

LOCAL

FUN

FRESH

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Muesli Cereal

by AC Hotel Cincinnati at Liberty Center
Liberty Township, Ohio



Ingredients

- 2 Cups Plain Greek Yogurt
- 1 Cup Milk 2%
- 1 Cup Rolled Oats
- 2 Apples (Grated)
- 1/2 Tsp. Ground Cinnamon
- 2 Tbsp. Honey
- 1/2 Cup Raisins
- 1 Cup Walnut Pieces

Directions

1. In a mixing bowl, add all of the ingredients except for walnuts
2. Mix well
3. Once mixed thoroughly, cover and refrigerate overnight
4. Enjoy for breakfast, snack or healthy dessert!



APPETIZERS

Cincy Style Layer Dip

by Chickpea Chicks

Hamilton, Ohio

A faster and healthier version of the Cincinnati chili dip everyone loves!

Ingredients

- 1 8oz Tub of Chickpea Chicks Cincy Style Hummus
- 7oz Container of Greek Yogurt (Recommend Fage 2%)
- 1/2—1 Cup Shredded Sharp Cheddar
- 2—4 Green Onions (Chopped)
- 1 Bag Tortilla Chips or Celery

Directions

1. Spread hummus in the bottom of an oven proof or microwave safe dish (We use a glass pie pan)
2. Swirl Greek yogurt ovetop
3. Sprinkle with cheddar cheese
4. Cover & warm VERY BRIEFLY in a 350° oven for about 7-10 minutes (until cheese melts)
5. Sprinkle with green onions & serve with tortilla chips or celery sticks

*4-6 servings. *Can also be served cold!*

Sriracha Lime Popcorn

by CinéBistro
Liberty Township, Ohio

Ingredients

- 1 Bag Popcorn — Use Your Favorite! (About 16 Cups Popped)
- 4 Tbsp Melted Butter
- 2 Tbsp Sriracha
- 1.5 Tsp Grated Lime Zest
- 1 Tbsp Lime Juice
- Salt (To Taste)

Directions

1. Pop popcorn and place it into a large bowl
2. In a separate small bowl mix together butter, Sriracha, lime zest, and juice
3. Pour over popcorn and toss to combine
4. Season with salt



APPETIZERS



Deviled Eggs

by Chickpea Chicks
Hamilton, Ohio

Directions

Want to make your deviled eggs more delicious, healthy & flavorful? Make your mixture with ANY Chickpea Chicks Hummus — with or without the yolk! Use your preferred Devil Egg recipe and just add in the hummus to your filling.

Chickpea Chicks Hummus Flavors

- Toasted Sesame
- Smokin!
- Wasabi Green Onion
- Masala
- Cincy Style
- Garlic
- Lemon Zowie
- Seasonal Flavors

Sorullitos De Maiz

by Joako's Pizza & More
Fairfield, Ohio

Puerto Rican corn fritters served as an appetizer or side dish



Ingredients

- 2 Cups Water
- Olive Oil
- 1 1/4 Tsp. Salt
- 1/2 Tsp. Sugar
- 1 1/2 Cups Fine Yellow Cornmeal
- 1 Cup Shredded Edam or Gouda Cheese

Directions

1. Bring water to boil over medium heat and add salt and sugar
2. Slowly whisk in the cornmeal
3. Reduce heat to low, and continue to whisk until all of the water is absorbed & dough pulls (3—5 min)
4. Transfer cornmeal mixture into a bowl and mix in the cheese until completely melted
5. Let the mixture sit and cool
6. Divide dough into 25 equal pieces
7. Roll each piece into 2—3in cigar shapes
8. Heat oil until it reaches 350°
9. Fry corn sticks until golden (3—4 min per batch)
10. Transfer to paper towel to drain grease
11. Serve with mayoketchup & enjoy!



MAIN DISHES

Piglet's Flatbread

by Books & Brews
Oxford, Ohio

Ingredients

- Naan Bread
- Ranch, BBQ or Marinara Sauce
- Mozzarella Cheese
- Gouda Cheese
- Bacon
- Jalapeños

Directions

1. Lay out your Naan bread on a baking sheet
2. Evenly spread the sauce of choice onto bread
3. Cover with cheese
4. Top with bacon and jalapenos
5. Bake at 400° for 20 minutes (or until crust is lightly browned and cheese is completely melted)
6. Let cool & enjoy!

Wild Mushroom Risotto

by Jag's Steak & Seafood
West Chester, Ohio



Ingredients

- 1 Quart Chicken Stock
- 1 Cup Whole Button Mushrooms
- 2 Tbsp. Olive Oil
- 1/4 Cup Diced White Onion
- 1 Tsp. Minced Fresh Garlic
- 1 Cup Arborio Rice (Risotto)
- 1/4 Cup White Wine
- 1/4 Cup Sliced Shitake Mushrooms
Caps
- 1/4 Cup Sliced Portabella
Mushrooms (remove all gills)
- 1/4 Sliced Oyster Mushrooms
- 1/4 Cup Shredded Parmesan
Cheese
- *Optional:* Your Choice of Protein
(Steak Recommended)
- 1/4 Cup Butter (Cubed)
- Pepper & Salt (To Taste)



MAIN DISHES

Wild Mushroom Risotto

by Jag's Steak & Seafood
West Chester, Ohio

Directions

1. Bring chicken stock & button mushrooms to a boil & heat olive oil in a different medium-sized pot
2. Sauté diced onions until translucent in olive oil over medium high heat
3. Add minced garlic and sauté for 2 minutes then add Arborio rice and stir, coating rice with onions and garlic
4. Deglaze pot with white wine Ladle the button mushrooms out of the chicken stock and discard
5. Turn the risotto pot to medium heat & slowly ladle the chicken stock into the Arborio rice (just enough so the liquid covers the rice)
6. Using a wooden spoon or high temperature spatula, stir the risotto until all of the liquid is absorbed
7. Ladle the next amount of boiling chicken stock into the risotto until the liquid just covers the rice (stir the risotto until all of the liquid is absorbed). Continue this process until all of the chicken stock has been absorbed by the risotto & then turn to low heat
8. Add all of the sliced wild mushrooms to the risotto
9. Stir in the butter & cheese until both are melted & completely incorporated
10. *Optional:* Add a protein on top (Jag's uses their Black Truffle Filet!)
11. Season with pepper and salt to your tasting & enjoy! *Serves 4*



MAIN DISHES

Pasta Carbonara

by The Learning Kitchen

West Chester, Ohio

Ingredients

- 2 Cups Pasta Cooked in Salted Water (Save Pasta Water!)
- 3 Tbsp Chopped Pancetta/Bacon
- 1 Garlic Clove (Finely Chopped)
- 2 Large Egg Yolks
- ¼ Cup Freshly Grated Parmigiano-Reggiano
- Salt & Black Pepper (To Taste)

Directions

1. Slowly cook pancetta/bacon over medium heat in a sauté pan until crispy, remove and reserve, leaving the fat in the pan
2. Combine the egg yolks with parmesan in a small bowl and whisk together
3. While pancetta is crisping, cook pasta in boiling salted water. When pasta is al dente, drain, reserving about a cup of the pasta water (this is very important!)
4. As soon as the pasta is done, add the garlic to the fat and sauté about 1 minute
5. Add the hot drained spaghetti to the pan with the fat and the garlic and toss to coat
6. Turn off the heat and add a couple of tablespoons of the reserved pasta water, then add the egg yolk parmesan mixture and quickly stir
7. The residual heat of the pasta will cook the egg yolk and melt the cheese giving you a nice creamy sauce. (The sauce should coat the pasta, but should not be thick or clumpy. It should seem a little loose, as soon as the pasta starts to cool on the plate, it will thicken and coat the pasta perfectly)
8. Add reserved pasta water a little at a time until the desired consistency is reached
9. Add in the reserved pancetta and season to taste with salt and black pepper
10. Plate and enjoy!

Beef Enchiladas

by Chef Rachel Givens, Plaza One Grille
Hamilton, Ohio



Ingredients

- 1.5 Pounds Lean Ground Beef
- Salt & Pepper
- 1 Small White Onion (Peeled & Diced)
- 1 (4oz) Can Diced Green Chiles
- 8 Large Flour Tortillas
- 3 Cups Mexican-Blend Shredded Cheese
- 1 Can Enchilada Sauce
- *Optional:* 1/4 Cup Chopped Fresh Cilantro



MAIN DISHES

Beef Enchiladas

by Chef Rachel Givens, Plaza One Grille
Hamilton, Ohio

Directions

1. Heat oven to 350°F. Grease a 9 x 13-inch baking pan with cooking spray.
2. Cook ground beef in a large saute pan over medium-high heat until it is browned and completely cooked (break into small pieces as its cooking)
3. Using a slotted spoon, transfer the beef to a separate bowl and set aside. Reserve 1 tablespoon of the remaining grease, and discard the rest
4. Add the onion to saute pan and cook for 5 minutes (in the reserved 1 tablespoon of grease) until is is soft
5. Stir in the green chiles and cook for 1 minute to warm, stirring occasionally
6. Remove pan from heat, stir in the ground beef and 1/4 cup enchilada sauce into the onion mixture until combined. Set aside.
7. To assemble the enchiladas, set up an assembly line including: tortillas, enchilada sauce, ground beef mixture, and cheese.
8. Lay out a tortilla, and spread two tablespoons of sauce over the surface
9. Portion about 1/8th of the ground beef mixture and spread it in a line down the center of the tortilla, then sprinkle with 1/3 cup cheese.
10. Roll up tortilla and place in the prepared baking dish. Repeat with the remaining ingredients. Spread any of the remaining enchilada sauce on top of the tortillas, then sprinkle the remaining shredded cheese on top.
11. Bake uncovered for 20 minutes. Remove from oven and garnished with chopped cilantro if desired. Serve & Enjoy!



MAIN DISHES

Bayou Chicken Rigatoni

by Gaslight Brewhouse

Oxford, Ohio

Ingredients

- 1/4 Cup Sliced Bell Peppers
- 1/4 Cup Sliced Onions
- 1/2 Cup Sliced Mushrooms
- 1oz Melted Butter
- 4oz White Queso
- Cajun Seasoning
- 2 Tbsp. Parmesan
- 10oz Rigatoni Noodles
- Your Choice of Protein: 3 Grilled Chicken Tenders OR 6oz Steak

Directions

1. Cook Rigatoni noodles in boiling water
2. Begin cooking your choice of protein (Grilled chicken 1/2in diced or Steak 1/4in sliced)
3. In another pan, start to sauté the peppers, onions and mushrooms over medium heat until soft (Use the 1oz melted butter to sauté) Use 1 Tsp. of cajun seasoning
4. Add in the white queso, 4 shakes of cajun seasoning, and rigatoni noodles to the sautéed vegetables
5. Toss all ingredients together until they are evenly coated
6. Sauté everything for another minute
7. Transfer to a large pasta bowl and place protein on top
8. Garnish with shredded parmesan and fresh parsley. Enjoy!

Bacon Mac & Cheese

by CinéBistro

Liberty Township, Ohio



Ingredients

- 1 Box Dry Elbow Macaroni or Shell Pasta
- 1/2 Pound Sharp Cheddar Shredded Cheese
- 1/2 Pound Mild Cheddar Shredded Cheese
- 4oz Velveeta
- 2 Cans Evaporated Milk
- 1/2 Pound Unsalted Butter (Cubed)
- 2 Cups Cheez-Its (Ground)
- 2 Cups Panko Bread Crumbs
- 1 Cup Oil or Melted Butter
- Salt & Pepper (To Taste)
- *Optional:* 1/2 Pound Bacon (Cooked & Diced)

Directions

1. Boil pasta as directions on the box
2. Strain pasta and place back into the pot.
3. While pasta is hot, add in cheese, butter and lastly evaporated milk.
4. Stir together to begin to melt cheese and butter as much as possible. (Add bacon if desired)
5. Place into a large casserole dish.
6. Combine ground cheez-its and panko bread crumbs
7. Todd with oil or butter (mixture should look wet)
8. Spread topping over the casserole dish.
9. Bake at 350F for 30-45 minutes.
10. Serve and enjoy!

MAIN DISHES



Roasted Masala Cauliflower

by Chickpea Chicks

Hamilton, Ohio

Roasted Cauliflower with Masala Hummus

Ingredients

2—3 Heads of Cauliflower, 1 8oz Tub Chickpea Chicks Masala Hummus,
Olive Oil, Salt & Pepper, (Optional) Rice

Directions

1. Chop a head of cauliflower into chunks
2. Toss with a little olive oil, salt and pepper on a baking sheet
3. Roast for 15 min at 500°, toss and put back in for 5-10 minutes or until nice and toasty.
4. Remove and put into a baking dish. Put about 1/2 of a container of Chickpea Chicks Masala hummus over the cauliflower and cover with lid for several minutes (so the hummus warms and loosens up a little).
5. Remove lid, toss hummus and cauliflower together and you have a delicious side dish or main course over rice!

Simple Ratatouille

by The Cooking School at Jungle Jim's International Market
Fairfield, Ohio

Ingredients

- 1/4 Cup Olive Oil
- 1 Large Yellow Onion (Diced)
- 2 Cloves, Minced Garlic
- 1 Medium Eggplant (With Skin, Cut in 1-inch Dice)
- 1 Tsp. Chopped Fresh Thyme Leaves
- 1 Yellow Bell Pepper (Cut in 1-inch Dice)
- 1 Red Bell Pepper (Cut in 1-inch Dice)
- 2 Medium Zucchini (Sliced in ½-inch Coins)
- 6-8 Roma Tomatoes (Seeded & Cut in 1-inch Dice)
- 2 Tbsp. Roughly Chopped Fresh Basil
- Kosher Salt & Freshly Ground Black Pepper (To Taste)
- 1 Tbsp. Chopped Fresh Parsley

Recommendations

Ratatouille is a perfect picnic food or potluck dish that will please the vegans, vegetarians and carnivores in your group. If you need some extra serving ideas, we suggest:

- Side Dish (Warm or Room Temperature) with Fsh, Chicken or Pork
- Bruschetta Appetizer — Combined with Cheese as a Tart Filling.
- Strudel/Phyllo Filling.
- Dusted with Parmesan Cheese Over Pasta.
- Topped with Baked Eggs
- Ladled over Bowls of Polenta



MAIN DISHES

Simple Ratatouille

by The Cooking School at Jungle Jim's International Market
Fairfield, Ohio

Recipe Courtesy of Leigh Barnhart Ochs

Directions

1. Heat 2 tablespoons olive oil in a 12-inch sauté pan over medium heat
2. Add the onions to the pan; cook, stirring occasionally, until softened, about 5-6 minutes.
3. Add the garlic and stir for 1 minute.
4. Add 2 tablespoons olive oil, the eggplant and thyme and continue to cook, stirring occasionally, until the eggplant is beginning to soften, about 5 minutes.
5. Add the bell peppers and zucchini and continue to cook for an additional 5 minutes.
6. Add the tomatoes, basil and salt and pepper, to taste, and cook for an additional 5 minutes.
7. Stir in parsley and cook 2-3 minutes, stirring occasionally.
8. Serve warm or at room temperature. *Makes about 4 cups*

Perfect Beer Pairings

by Rolling Mill Brewing Co.
Middletown, Ohio



Open Hearth

- **Two Goldens** — American Lager (4.2% / 16 IBU)

Light, crisp and easy to drink! Little to no hop aroma/flavor. *Pairs well with ANYTHING!*

- **10-09** — German Pilsner (4.9% / 38 IBU)

Clean profile with medium body and perceivable hop aroma/flavor. *Pairs well with PIZZA!*

- **Anti-Federalist** — American Pale Ale (5.4% / 40 IBU)

Clean, refreshing flavor with a strong citrus hop aroma/flavor. *Pairs well with STEAK!*

- **Threes Chaos** — IPA (6.4% / 78 IBU)

Full flavored with an intense yet smooth hop bitterness/aroma. Hints of citrus and passionfruit. *Pairs well with BUFFALO CHICKEN WINGS!*

- **Ingot** — Brown Ale (5% / 20 IBU)

Smooth, dark English style brown ale with hints of nuts and chocolate. *Pairs well with SOFT PRETZELS!*

- **Open Hearth** — Stout (7.1% / 30 IBU)

Hearty and rich with deep roasted notes of chocolate. *Pairs well with VANILLA ICE CREAM!*

- **Water Street** — Seltzer (5.5%)

Lime flavored seltzer. Light and refreshing. *Pairs well with TACOS!*



DRINKS

Pineapple Paloma

by CinéBistro
Liberty Township, Ohio

Ingredients

- 2oz Pineapple Juice
- 1oz Lime Juice
- 1oz Agave Syrup
- *Optional:* Alcohol
- Club Soda
- Salt (or Sugar) Rimmed Glass
- Lime Wedges

Directions

1. Fill your cocktail glass (Collins glass recommended) with ice & salt the rim
2. Shake and strain the pineapple juice, lime juice and agave syrup into an ice-filled salt-rimmed glass
3. Top with club soda and a squeeze of your lime wedge
4. *Optional:* For those wishing to turn this into a cocktail recipe, we recommend adding 1.5 oz Montelobos Joven mezcal or Corazon tequila

Blackberry Gin Fizz

by Gaslight Brewhouse
Oxford, Ohio

Ingredients

- 2oz Aviation Gin
- 1oz Blackberry Puree (or Blackberry Syrup)
- Fizzy Water (Club Soda)
- Lime Wedges
- Fresh Blackberries

Directions

1. Shake and stir the Aviation gin, blackberry puree and 1 squeeze of lime juice
2. Top with your choice of fizzy water
3. Pour into your glass (Highball Glass recommended)
4. Garnish with 1 lime wedge and 2 fresh blackberries



DESSERTS

Tuffy's Toasted Roll

by Miami University Alumni Association
Oxford, Ohio

An Oxford speciality since 1929 & Miami University favorite! Now served at Miami's Pulley Diner on campus

Roll Ingredients

- 1 Cup Scalded & Cooled Milk
- 1 Tsp. Salt
- 1/4 Cup Sugar
- 4 Cups Flour (Unsifted)
- 1 Pkg. Dry Yeast
- Margarine
 - 1 Cup Soft
 - 1/2 Cup Melted
- 1/4 Cup Very Warm Water
- 3 Egg Yolks (Beaten)

Creamy Glaze Ingredients

- 1.5 Cups Powdered Sugar (Sifted)
- 2 Tbsp. Soft Margarine
- 1.5 Tsp. Vanilla
- 1 - 2 Tbsp. Hot Water

Cinnamon Sugar Mixture

- 1/2 Cup Sugar
- 1.5 Tsp. Cinnamon

Jubby's Toasted Roll

by Miami University Alumni Association
Oxford, Ohio

Directions

1. Put salt, sugar and flour in large bowl. Cut in margarine until mixture looks like meal
2. Dissolve yeast in water then add dissolved yeast, cooled milk and beaten egg yolks to flour mixture. Beat well and chill overnight in refrigerator. (Dough may be kept 1–2 days in refrigerator)
3. Roll 1/2 of chilled dough into rectangle, 12"x10" on floured board. Brush with melted margarine and then sprinkle dough with Cinnamon Sugar mixture
4. Beginning at wide side, roll as for a jelly roll. Cut into (12) 1in slices and place cut side down in 9 x 13 pan. (Place rolls 3 across and 4 down) Repeat steps for 2nd dough roll
5. Cover and let rise in warm place about 2 hours. Dough will not double, but will rise slightly and look light
6. Preheat oven to 350° and bake for 20—25 minutes or until lightly browned
7. While still warm, drizzle both pans of rolls with Creamy Glaze
8. To make the glaze, just combine all ingredients into a bowl
9. Let rolls cool. Using a bread knife, cut rolls as for a sandwich bun
10. Place rolls cut side down on heavily buttered grill or skillet that is set at low to medium temperature. Grill until lightly brown
11. Put top & bottom halves together. Sift lightly with powdered sugar
12. Serve warm & enjoy!

Family S'mores

by The Butler County Visitors Bureau

8 S'mores Combinations — one for everyone in the family!



Chocolate Craze

Chocolate Graham Crackers, Milk or Dark Chocolate Bar, Roasted Marshmallows

Peanut Butter Paradise

Graham Crackers, Reese's Peanut Butter Cup, Roasted Marshmallows

The Cookie Monster

Chocolate Chip Cookies, Nutella Spread, Roasted Marshmallows

Tropical Therapy

Graham Crackers, White Chocolate Bar, Pineapple Slices, Coconut Flakes, Roasted Marshmallows

Bacon Bliss

Graham Crackers, Salted Caramel Chocolate Bar, Crispy Bacon, Roasted Marshmallows

Satisfyingly Sweet & Salty

Pretzel Crisps, Milk Chocolate Bar, Roasted Marshmallows

The Elvis S'more

Graham Crackers, Peanut Butter, Banana Slices, Roasted Marshmallows

Berry Blend

Graham Crackers, Dark Chocolate Bar, Strawberry Puree (or Strawberry Jelly), Roasted Marshmallows

Heart Shaped Cake

by The Butler County Visitors Bureau

Share your cakes for our See Hearts, See Hope initiative!

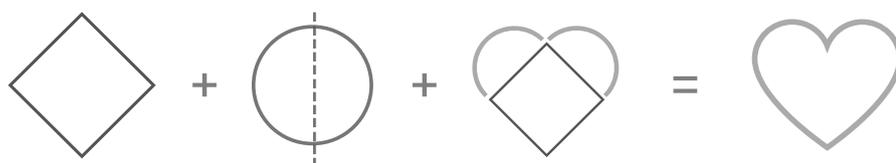
#seeheartsseehope

Ingredients

- 1 Square Cake Pan & 1 Round Cake Pan
- 1 Box Cake Mix of Your Choice
- 1 Container Icing of Your Choice
- Your Choice of Toppings

Directions

1. Preheat oven (following the baking instructions on your cake box)
2. Mix up your cake batter
3. Pour half the batter into the square pan and the other half into the round pan
4. Bake both (following the baking instructions on your cake box)
5. Let both pans completely cool
6. Transfer square cake onto a baking sheet and rotate it to look like a diamond
7. Cut the circle cake evenly in half
8. Place each half-circle on each of the upper sides of the diamond cake (ice the edges to help stick together)
9. Ice & decorate your heart shaped cake!



CREDITS

Our organization would like to express our sincere appreciation and thanks to all of the restaurants and chefs who submitted a recipe in order for us to create this one-of-a-kind recipe book.

Thank you!

**AC Hotel Cincinnati at
Liberty Center**
Liberty Township, Ohio
[CONTACT](#)

Books & Brews
Oxford, Ohio
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Hamilton, Ohio
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