

# Jersey Fresh Information Exchange

## Chef Mark Valenza Triumph Brewing Company Princeton, NJ

Chef Mark has been at the helm in Triumph Brewing Company's kitchen since late 2001 and has made some innovative and creative changes to the cuisine. He is supported by his Sous Chefs, Tom Kulick and Felepe C. Roman.

Before joining the staff at Triumph Brewing Company, Mark was the Executive Chef for Nodo in Princeton. He has also worked as Sous Chef at The Frenchtown Inn (Frenchtown, NJ), The Wild Mushroom (Bridgewater, NJ), and L'Ecole (New York City). Chef Valenza graduated with honors from the French Culinary Institute in New York City where he studied under the tutelage of such world renowned Chefs as Jacques Pepin, Jacques Torres, Alain Sailhac, and Andre Soltner.

Chef Valenza, who is the author of *Baseball & Benevolence* (1993 fiction) and a member of the Authors Guild, is presently working on his own cookbook.

### Triumph Brewing Company

138 Nassau Street  
Princeton, NJ 08540  
(609) 924-7855

### Special Jersey Fresh Recipe by Mark Valenza

*Jersey Sweet Corn & Tomato Salsa*  
(Makes a lot)

#### Ingredients:

6 ears Jersey sweet corn  
(don't cook, just cut corn off cob)  
6 Jersey tomatoes, diced



*Chef Mark Valenza*

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# Chef Mark Valenza

## *Jersey Sweet Corn & Tomato Salsa, continued*

2 Jersey green Bell peppers, diced  
1 cup cilantro, chopped  
2 red onions, diced  
1/2 cup lime or lemon juice  
4 celery ribs, diced  
1 Tbs cumin  
1/2 cup parsley, chopped  
Salt & pepper to taste

### Method:

Mix everything in bowl (preferably glass or ceramic) and refrigerate one hour. Great as an accompaniment with fish, meat, pork or chips.

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