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Tomorrow is Opening Day of the New Mexico State Fair! ***Unique Foods Contest One of Many Great Events Featured on the First Day of the Fair***

The day many anxious New Mexicans have eagerly awaited is finally here – kick off of the New Mexico State Fair event. The fair opens at 10:00 AM with kiddie land rides open at 12:00 PM and the other rides within the midway, opening at 2:00 PM.

- **Law Enforcement Day** - All certified law enforcement personnel with valid badge or ID are admitted free
- \$2 admission and \$12 Ride Wristbands

*The full schedule of events is attached.

As is traditional on the first day of the state fair, the Unique Foods Contest will take place at the Mattress Firm Pavilion. The Unique Foods Contest provides an opportunity for fair food vendors to compete amongst themselves to be crowned the reigning champion of creative culinary delights, which is no small task considering the vast array of delicious and unique cuisine options enjoyed by patrons each year at the New Mexico State Fair.

The always exciting competition will kick off at noon. The contest is judged by a panel of local TV media personalities. This year's unique foods contest participants are as follows:

Green Chile Pepperoni Funnel Cake

Vendor: Exotic Funnel Cake

Location: Food Court

Funnel cake batter with bits of mozzarella cheese, pepperoni and green chile, fried to perfection and topped with marinara sauce, more pepperoni, green chile and melted mozzarella, and served with a side of ranch dressing.

Green Chile Apple Pie

Vendor: Asbury Café

Location: Main Street, north of Hispanic Arts

An American classic with a New Mexico kick! This traditional favorite melds the favorite Fall tastes of tart apples, cinnamon, and nutmeg with our state's signature crop. Try a piece alone, or a la mode.

Deep Fried Chile Relleno Chile Cheese Dog

Vendor: Casa Dog

Location: Main Street

A foot long, all beef hot dog tucked inside a New Mexico green chile relleno that is then wrapped in a thick slice of smokey bacon and deep-fried to perfection. Served in a fresh baked bun and smothered with your choice of red, or green chile.

Shepherd Pie Poutine

Vendor: La Poutinerie

Location: Food Court

Fresh, hand-cut, double-fried French Fries topped with a vegetable based poutine gravy, and topped with cheese curds, peas, carrots and perfectly seasoned ground beef.

Deep Fried Taco Green Chile Cheese Curds

Vendor: Deep Fried Cheese Curds

Location: Main Street, near the Agriculture Building

Hand-battered white cheddar cheese curds mixed with taco seasoning and roasted Hatch green chiles. Fried to a golden brown and drizzled with a sour cream ranch sauce and zesty nacho cheese.

Cotton Candy Burrito

Vendor: Harvest Café

Location: Indian Village

A fluffy bed of Bubble Gum or Birthday Cake flavored cotton candy wrapped around your choice of ice cream flavor, and served with candy sprinkles.

Lobster Mac & Cheese

Vendor: Gators & Tators

Location: Food Court

Shredded Maine Lobster and Green Chile elevate this childhood favorite!

Bacon Wrapped Deep Fried Green Chile Pig in a Blanket

Vendor: Rex's Makin' Bacon

Location: Food Court

An all beef, bacon wrapped Pig in a Blanket served with a unique Green Chile Bacon Jalapeno jam.