

FOR IMMEDIATE RELEASE

French Meadow Bakery & Cafe at Minnesota State Fair Debuts Innovative New Fair Food: Shakshuka Lamb Meatballs — Ranked #4 Best Potential New Food by Minnesota Monthly

Minneapolis, MN — July 11, 2026 — French Meadow Bakery & Cafe, the family-run organic and farm-to-table concession that has delighted Minnesota State Fair-goers since 2006 (building on French Meadow's 40+ year legacy as a pioneer of certified organic baking in the U.S.), today announced its exciting new 2026 signature dish: Shakshuka Lamb Meatballs.

The dish features crispy flash-fried lamb and pork meatballs (a blend of locally sourced Minnesota grass-fed lamb and pastured pork) filled with a creamy center of house-made herbed goat cheese infused with chives, garlic, and lemon zest. Served in a vibrant shakshuka sauce — a savory, spiced blend of tomatoes and roasted red peppers with onions, garlic, cumin, paprika, and chili — and accompanied by toasted chimichurri sourdough crostini for dipping. Bright fresh herbs and lemon keep the flavors fresh and balanced. Gluten-free crostini available for +\$1.

Our Shakshuka is already a proven bestseller at French Meadow's restaurants and perfectly embodies the concession's farm-to-table ethos: high-quality local Minnesota ingredients, house-made everything, bold Mediterranean-inspired flavors, and wholesome, innovative food that appeals to a wide audience.

The new item earned strong early acclaim, ranked #4 in Minnesota Monthly's "New 2026 Minnesota State Fair Foods: THE LIST RANKED!" (published July 9). Reviewer noted: "I love shakshuka... and the idea of serving seasoned lamb and pork meatballs stuffed with whipped garlic herb goat cheese and flash-fried on top works for me. What a breakfast idea!"

Availability: Available throughout the 2026 Minnesota State Fair (August 27 – September 7) at the French Meadow Bakery & Cafe concession, located on the north side of Carnes Avenue between Nelson and Underwood streets (1703 Carnes Ave, across from WCCO and Ye Olde Mill). Freshly prepared on-site daily.

"We're thrilled to bring this bold, shareable, and craveable new dish to the fair," said Chris Gleize, who has operated the French Meadow concession since 2006. "It combines everything we love — local meats and herbs, house-made cheese, vibrant sauces, and that perfect crispy-outside, oozy-inside bite. The #4 ranking from Minnesota Monthly is icing on the cake, and we can't wait for fair-goers to experience it."

Media Contact: Barbara Stark | 612-366-1429 | barbaras1269@gmail.com | frenchmeadowstatefair.com

About French Meadow Bakery & Cafe at the MN State Fair

French Meadow has been a staple at the Minnesota State Fair for over 30 years, known for fresh-baked organic goods, innovative menu items, and a commitment to quality local ingredients. Operated by Deborah and Chris Gleize and family since 2006, the concession offers a mix of traditional favorites and creative specialties in a welcoming patio setting. It aligns with French Meadow's flagship restaurants in Minneapolis and St. Paul, which have championed organic, farm-to-table, vegan, and gluten-free cuisine since 1985.