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# THE SOYBEAN: A BITE OF ARKANSAS

The Kitchen | Fields Table Tour, an educational program launched by the Arkansas Soybean Promotion Board, is making its way around to some of the best locally owned restaurants in the state. Award-winning Bentonville restaurant The Hive, the third stop on the year-long tour, was tasked with developing a recipe and then producing a dish that centered around the soybean (a \$2 billion industry in Arkansas), and executive chef Matt McClure welcomed the challenge with open arms. Here he gives us a little more insight into this delicious new dish.



Chef Matt McClure

PHOTO COURTESY 21C MUSEUM HOTEL

## CITISCAPES: TELL US ABOUT THE SOYBEAN DISH YOU'VE CREATED.

**CHEF MATT McCLURE:** We start off with our house-made Cavatelli pasta, and to that we add ricotta cheese, milled tomato, a little bit of cured pork, fresh mint, and finish with soybeans, which add a little bit of a crunch that goes really well with the richness of the noodle.

## CS: WHY A PARTNERSHIP WITH THE ARKANSAS SOYBEAN PROMOTION BOARD?

**McCLURE:** At The Hive, my passion is showcasing the foods of Arkansas. Partnering with the ASPB is part of that cooking philosophy. I want The Hive's menu to reflect the Arkansas food story, and soybeans are an integral part of Arkansas' culinary identity and have been part of the restaurant's pantry since we opened. We're always looking to support the farms in our region that serve our ingredient-driven approach to cooking.



BY JOE WITKOP



Ricotta Cavatelli

PHOTO COURTESY ASPB



BY JOE WITTKOP



### CS: WHAT WOULD YOU SAY TO SOMEONE WHO WAS HESITANT TO TRY A DISH WITH SOYBEANS?

**McCLURE:** As a chef, it is important to develop trust with the public. I won't put anything on the menu that I don't think is delicious and honest. Once you have established some credibility, guests are more comfortable ordering foods that are perhaps overlooked. We've been fortunate to cultivate that trust and to introduce our guests to ingredients they wouldn't normally try, but in a new way.

### CS: WHAT SORT OF FEEDBACK HAVE YOU RECEIVED ON THE SOYBEAN-INSPIRED DISH?

**McCLURE:** The Cavatelli dish has been very well received; I think that guests find the use of soybeans unique and interesting. Initially on the menu as an appetizer, we found that many of our guests were ordering a double portion as an entrée so we started giving them the flexibility between entrée and appetizer. We also have other menu items that include soybeans, so our guests can try out a few other options, too.



BY JOE WITTKOP



In addition to The Hive, the partner restaurants for the 2015-2016 Kitchen | Fields Table Tour include South on Main and The Southern Gourmasian in Little Rock and J Town's Grill in Jonesboro. The entree will be available through March, and guests who order the dish are encouraged to take a photo and post it to social media with the hashtag #ARSoySupper. ■

For more information, visit [www.themiraclebean.com](http://www.themiraclebean.com) or [www.thehivebentonville.com](http://www.thehivebentonville.com).



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