

# TASTE OF M-P FAIR COOK-OFF RECIPES: JULY 2006



Sponsored by Illinois Valley

**Herb Guild: HERB LEI**

## Fresh Basil Bruschetta Topping

by Kristal Toman, 1<sup>st</sup> Place

- 5 medium tomatoes
- 3 Tbs. fresh basil, chopped
- 1 med. onion, chopped
- 1 tsp. garlic salt
- 1 Tbs. lemon juice
- ½ tsp. black pepper
- 4 oz. mozzarella cheese, cubed (small)

Combine all ingredients in a large bowl. Keep cool until ready to serve. Serve over toasted French bread.

## Coconut-Shrimp Salad with Cilantro-Lime Vinaigrette

by Kelley Larimer, 2<sup>nd</sup> Place

- ¼ C. fresh lime juice
- 2 Tbs. chopped fresh cilantro
- 3 Tbs. extra virgin olive oil
- 2 tsp. sugar
- 2 tsp. honey
- ½ tsp. salt
- ½ tsp. crushed red pepper
- 1 lb. large cooked shrimp
- ½ C. flaked coconut, toasted
- 1 ½ C. diced tomato
- 1 C. diced peeled ripe avocado
- ¾ C. diced peeled mango
- ½ C. vertically sliced red onion
- 1 pkg. assorted salad greens

Combine first 7 ingredients in a salad dressing shaker. Combine shrimp and ¼ C. vinaigrette in a bowl, stir to coat. Cover and chill at least one hour. Combine ¼ C. vinaigrette, tomato, and next 3 ingredients in a bowl, tossing gently to coat. Chill. Remove shrimp from bowl. Thread 4 shrimp onto skewers. Grill or broil about 2 minutes on each side. (Soak wooden skewers in water 30 min. before grilling and coat rack with cooking spray.) Place about ¾--1 C. tomato mixture on top of salad greens and desired amount of shrimp. Sprinkle each salad with 2 Tbs. coconut.

## Herbed Jasmine Rice

by Kristyana Henderson, 3<sup>rd</sup> Place

- ¾ C. jasmine rice
- 1 Tbs. unsalted butter
- ¼ C. chopped mixed fresh herbs

Cook rice in a 3-qt. saucepan of boiling salted water, stirring occasionally, until tender—10-15 minutes. Drain. Toss rice with butter and herbs and season with salt and pepper. Serves 2.

## Floating Island Punch

by Angela Frank

- 1 qt. cranberry juice
- 1 Tbs. dry rosemary
- 2 pc. crystallized ginger
- 1 bay leaf
- 1 qt. pineapple juice
- 1 qt. ginger ale
- 1 jar whole maraschino cherries, reserving liquid
- 1 orange, sliced
- sprigs of lemon balm

Bring cranberry juice to a boil. Add rosemary, ginger and bay leaf. Cover and let steep for 20 minutes. Prepare “cherry-balm” ice cubes by placing one cherry and two lemon balm leaves in each section of ice cube tray. Add water and freeze. Strain cranberry juice; add juice from cherries and pineapple juice. Chill. Just before serving, add ginger ale, float sliced oranges and cherry-balm cubes.

## Crabmeat Spread

by Kelley Larimer

- 2 (8 oz.) pkgs. cream cheese ( $\frac{1}{3}$  less fat)
- $\frac{1}{2}$  C. onion, finely chopped
- $\frac{1}{3}$  C. light mayonnaise
- $\frac{1}{4}$  tsp. garlic powder
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{4}$  tsp. white pepper
- 1 Tbs. prepared horseradish
- 1 tsp. honey mustard
- 2 cans (6 oz.) crabmeat, drained
- 1  $\frac{1}{2}$  Tbs. chopped fresh chives
- 1  $\frac{1}{2}$  Tbs. chopped fresh parsley

Let cream cheese stand at room temperature for awhile to soften. Cream with electric mixer. Add onion and next 6 ingredients and blend well with mixer. Stir in crabmeat, chives, and parsley until well-blended. Refrigerate several hours or overnight to bring out full flavor. Serve with crackers of choice.

## Fresh Herb Bean Dip Spread

by Judy Murphy

- 2 – 15.8 oz. cans of great northern precooked beans  
(drain and rinse)
- 3 cloves garlic  
(Use all fresh herbs washed and coarsely chopped)
- 2 tablespoons garlic chives
- 2 tablespoons parsley
- 2 tablespoons chives
- 1 tablespoon thyme
- 3 tablespoons lime juice
- 1 teaspoon Sea salt
- $\frac{1}{4}$  teaspoon ground pepper
- 3 tablespoons low fat sour cream
- 1 cup grated Colby Jack cheese
- 1 tomato finely chopped

Chop all herbs, and garlic in food processor. Add lime juice, sour cream, salt, pepper and beans. Puree until smooth. Mold in a cereal bowl lined with plastic wrap. Refrigerate overnight. Just before serving, turn bowl upside down on plate and remove wrap. Coat with cheese and add finely chopped tomato on outside edge of mold. Serve with fresh vegetables or crackers.

## Chunky Mango Salsa

by Sharon Read

- 1 med. mango, peeled and diced
- $\frac{1}{2}$  C. red bell pepper, diced
- $\frac{3}{4}$  C. diced, ripe Roma tomatoes
- $\frac{1}{4}$  C. fresh cilantro leaves
- $\frac{1}{4}$  C. chopped green onions
- 1 jalapeno chili, seeded and finely diced
- 2 Tbs. freshly squeezed lemon juice
- 1 tsp. honey
- $\frac{1}{2}$  tsp. salt (optional)

In medium mixing bowl, combine all ingredients. Toss well. Chill until serving time. Serve with tortilla chips or grilled seafood.



## Watermelon Salsa

by Sharon Read

- 1  $\frac{1}{2}$  tsp. grated lime rind
- $\frac{1}{4}$  cup fresh lime juice (about 3 times)
- 1 Tbs. sugar
- $\frac{3}{4}$  tsp ground black pepper
- 3 C. seeded and finely chopped watermelon
- 1 cucumber, peeled, seeded, and diced
- 2 jalapeno peppers, seeded and minced
- $\frac{1}{4}$  C. chopped red onion
- $\frac{1}{4}$  C. chopped fresh onion
- $\frac{1}{4}$  C. chopped fresh basil
- $\frac{1}{2}$  tsp. salt
- Tortilla chips

Whisk together first 4 ingredients in a large bowl. Add watermelon and next 4 ingredients, gently tossing to coat. Chill until ready to serve. Stir in salt just before serving. Serve with tortilla chips. Can also be used as a topping for grilled, baked, or broiled fish, shrimp, or chicken.

## Best Deviled Eggs

by Chris Sendelbach

- 12 hard-cooked eggs
- ½ C. mayonnaise
- 1 tsp. dried parsley
- ½ tsp. dried or fresh chives
- ½ tsp. ground mustard
- ½ tsp. dill weed
- ¼ tsp. salt
- ¼ tsp. paprika
- ⅛ tsp. pepper
- ⅛ tsp. garlic powder
- 2 Tbs. milk

Shell and slice eggs in half. Remove yolks and set whites aside. In a small bowl, mash yolks. Add next 10 ingredients and mix well. Evenly fill whites. Garnish with additional fresh parsley and paprika. Yields 2 doz.



## Bernardi's Italian

### Foods: VIVA ITALIA

## Aloha Chicken with Noodles

by Chris Sendelbach, 1<sup>st</sup> Place

Chop 1 of each:

- onion
- carrot
- celery stalk
- green pepper
- red pepper

- 1 lb. boneless, skinless chicken, cut bite-size pieces
- ½ C. Kraft Catalina Salad Dressing
- ½ C. soy sauce
- ½ C. brown sugar
- 1 tsp. grated ginger
- 1 (8oz.) can pineapple chunks, drained and liquid reserved

Hot, cooked Bernardi's frozen egg noodles  
cornstarch and water rue

Place all vegetables except peppers on the bottom of a slow cooker. Top with chicken bites. Add salad dressing, soy sauce, and brown sugar with the ginger and juice from pineapple. Cover and cook on low 7-8 hours or on high for 3-4 hours. During the last 30 minutes of cooking, add reserved peppers and pineapple and cornstarch rue. Serve over noodles.

## Old-World Pasta

by Blanche Shanklin, 2<sup>nd</sup> Place

- 1--12 oz. box Jumbo Pasta Shells
- 1—13 oz. Mona's Spaghetti Sauce with beef
- 4 C. shredded mozzarella cheese
- 2 C. small curd cottage cheese
- 1 C. chopped spinach, cooked and drained
- ¼ tsp. dried dill weed
- ½ tsp. dried onion flakes (may use more)
- ½ tsp. dried parsley
- ¼ tsp. dried basil
- ½ tsp. dried oregano leaves
- salt and lemon pepper to taste
- ¼ tsp. chopped fresh chives (may use dried) plus
- ¼ tsp. chopped chives for topping

Heat oven to 350°. Spray 9x13 casserole or 2 smaller casserole dishes with cooking spray. Cook pasta (about ⅔ of 12 oz. box) according to directions. Drain; rinse with cool water and let pasta dry on towel or paper towels a bit before filling. In medium bowl, stir together 3 cups of the mozzarella cheese with cottage cheese and cooked and drained spinach. Add dill weed, onion flakes, parsley, basil, chives, and oregano. Use salt and lemon pepper to suit taste. Blend mixture well and fill shells with 1 Tbs. of mixture each. Place shells in casserole. Prepare Mona's sauce as directed. Pour over top of shells. Sprinkle with remaining 1 C. of mozzarella cheese and sprinkle with ¼ tsp. chopped fresh chives. Bake for 20-25 minutes.



**“Lini” ala Vodka**by Macie Lenz, 3<sup>rd</sup> Place

1 C. Romano cheese, grated  
 ¾ qt. heavy whipping cream  
 ½ sweet onion  
 1 med. tomato  
 2 tsp. butter  
 3 cloves garlic  
 Vodka  
 1 jar of traditional marinara  
 2 bags Mona’s tortellini

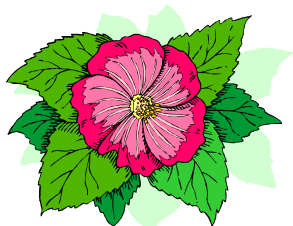
For sauce, dice up onion and tomato and chop garlic. Sauté all in butter for about 3-4 minutes. Slowly pour the vodka for 4 seconds (away from the stove) into the pan. Light the sauce on fire and let it burn out. Then slowly add the cream. Stir. Add the marinara and cheese. Stir all together and let simmer. Sauce should thicken up a bit. For pasta, cook as directed on package. When sauce is finished, add pasta to sauce and mix together.

**Zesty Tortellini Salad**

by Rachel Grumbine

1—16 oz. pkg. of Mona’s beef tortellini  
 1 head of lettuce  
 baby spinach leaves, if desired  
 2 lbs. small red potatoes (do not peel)  
 2 C. baby carrots  
 3 C. fresh raw green beans  
 Zesty Italian Dressing

Steam potatoes until barely done, then add the carrots. Steam for about 4 minutes longer. Rinse and drain with cool water. Cook tortellini according to package directions. Prepare lettuce and spinach in a large salad bowl. Add the tortellini, potatoes with carrots, and green beans. Mix salad together and cover with dressing as desired.

**Seafood & Tortellini Soup**

by Kelley Larimer

2 tsp. olive oil  
 ¾ C. chopped onion  
 2 cloves garlic, minced  
 2—14 oz. cans fat-free, less-sodium chicken broth  
 1—28 oz. can crushed tomatoes  
 ½ C. water  
 1 Tbs. sugar  
 1 tsp. dried basil  
 ¼ tsp. black pepper  
 1—4.25 oz. can baby shrimp (remove 2 Tbs. juice)  
 1—6.5 oz. can of minced clams (remove 4 Tbs. juice)  
 1—16 oz. pkg. Mona’s Cheese Tortellini  
 ¼ C. pre-shredded fresh parmesan cheese

Heat oil in a Dutch oven over med.-high heat. Add onion; sauté 5 minutes or until tender. Add garlic; sauté 1 minute. Add broth and next 7 ingredients. Bring to a boil; cover, reduce heat and simmer 10 minutes. Add tortellini; simmer, uncovered 5-7 minutes or until pasta is tender. Ladle soup in bowls and sprinkle with parmesan cheese. Note: recipe was doubled for the fair so that crock pot was full.

**Tortellini Chowder**

by Judy Murphy

3—10 oz. cans chicken broth  
 1 ½ C. salsa  
 ½ tsp. grated orange peel  
 2—9 oz. Mona’s cheese-filled tortellini  
 1 C. frozen broccoli  
 1 C. frozen corn  
 ¼ red pepper, chopped  
 ¼ C. evaporated milk  
 ¼ C. fresh cilantro, chopped

In a Dutch oven, combine broth, salsa and orange peel. Bring to boil and reduce heat. Add vegetables and tortellini and cook until tender. Stir in milk and salt. Serve with fresh cilantro and corn chips as topping.

**Chicken Stroganoff**

by Ruth Hofstatter

1 pkg. Bernardi's frozen Mona's noodles,

Cook until tender and drain

1 C. chicken pieces

1 C. sour cream

1 can cream of chicken/cream of mushroom soup

1 can drained peas and carrots

Mix all ingredients and heat 20 minutes at 350°.

**THE GREAT PUMPKIN****Sponsored by SENECA FOODS****Pumpkin Crunch Pudding Cake**by Judy Boswell, 1<sup>st</sup> Place**Pumpkin Mixture:**

1 lg. can pumpkin

1 regular-sized can evaporated milk

1 ¼ C. sugar

1 tsp. cinnamon

1 tsp. nutmeg

3 eggs

**Dry Mixture:**

1 box yellow pudding cake mix

1 C. chopped pecans

1 C. melted butter

**Frosting:**

1 C. powdered sugar

¾ C. Cool Whip

1—8 oz. cream cheese

Combine pumpkin mixture items. Pour into 9x13 pan, greased and lined with wax paper. Pour dry cake mix over pumpkin mix. Sprinkle nuts over cake mix and spoon melted butter over nuts evenly. Bake at 350° for 50-60 minutes. Cool and turn over. Mix frosting ingredients and spread over cooled cake. Keeps well in refrigerator.

**Pumpkin Pie Dip**by Chris Sendelbach, 2<sup>nd</sup> Place

1—8 oz. pkg. cream cheese, softened

2 C. powdered sugar

1 C. canned pumpkin

½ C. sour cream

1 tsp. ground cinnamon

1 tsp. pumpkin pie spice

½ tsp. ground ginger

ginger snap cookies

In a large bowl, beat cream cheese and sugar until smooth. Gradually add pumpkin, sour cream, cinnamon, pie spice, and ginger. Beat until smooth. Serve with gingersnaps. Yields 4 cups. Can also be used with sliced apples and pears or spread on quick breads like zucchini or nut bread.

**Pumpkin Pie Bars**by Judy Murphy, 3<sup>rd</sup> Place

1 ⅓ cups flour

½ cup firmly packed brown sugar

¾ cup granulated sugar

¾ cup butter

1 cup quick or old fashion oats, uncooked

½ cup chopped pecans (toasted)

1--8 oz. cream cheese softened

1½ cup canned pumpkin

1 tablespoon pumpkin pie spice

Preheat oven to 350 degrees. Spray 9 by 13 baking pan with non-stick cooking spray. Mix flour, brown sugar, ¼ cup of the granulated sugar in medium size bowl. Cut butter into flour mixture with pastry blender until crumbly. Stir in oats and nuts. Reserve 1 cup of crumb mixture and press remaining in 9x13 prepared pan. Bake for 15 minutes. Prepare the filling while crust is baking. Beat cream cheese, eggs, spice, pumpkin, remaining ½ c. sugar. Pour filling ingredients over crust and top with remaining crumbly mixture. Return to oven and bake 25 more minutes.



## Pumpkin Rice Pudding with Pecan Praline

**Topping** by Rachel Grumbine

- 1—12 oz. can evaporated milk (divided use)
- 3 C. cooked short or med. grain white rice
- 1 C. canned pumpkin
- ¾ C. dark brown sugar (divided use)
- 1 tsp. pumpkin pie spice
- ¼ tsp. salt
- 1 Tbs. butter
- ⅔ C. pecans, coarsely chopped

Reserve 2 Tbs. evaporated milk; set aside for praline topping. In heavy saucepan over medium heat, combine remaining evaporated milk, cooked rice, pumpkin, ½ C. brown sugar, pumpkin pie spice and salt. Stirring occasionally, cook 8-10 minutes, or until pudding begins to thicken. Pour into 2-quart serving dish or individual dessert dishes. To prepare praline topping: Melt butter in heavy skillet over low heat. Add remaining ¼ C. brown sugar and 2 Tbs. evaporated milk; cook 1-2 minutes, or until mixture is smooth. Stir in nuts to coat. Spoon pecan mixture over pudding. Serve at room temperature. Serves 8.

## Pumpkin Bread Pudding

by Kelley Larimer

- 8 ½ C. cubed Italian Bread
- 1 C. 1% low-fat milk
- ½ C. granulated sugar
- ½ C. evaporated fat-free milk
- ½ C. packed light brown sugar
- 2 tsp. pumpkin pie spice
- 1 tsp. vanilla extract
- 1—15 oz. can pumpkin
- 3 large eggs, lightly beaten

Preheat oven to 350°. Place bread cubes in a large bowl. Combine milk and next 7 ingredients in a large bowl, stirring well with a whisk. Pour pumpkin mixture over bread cubes, folding mixture gently to coat bread cubes; let stand 15 minutes. Spoon bread mixture into a 9x13 baking dish coated with cooking spray. Bake at 350° for 35 minutes or until pudding is set. Remove from oven and let stand 15 minutes. Can be served warm or chilled with whipped topping.



## Pumpkin Roll with Cream Cheese Filling

by Carrie Hattan

### For Cake:

- Powdered sugar
- ¾ C. all-purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. ground cinnamon
- ½ tsp. ground cloves
- ¼ tsp. salt
- 3 large eggs
- 1 C. granulated sugar
- ⅔ C. pumpkin
- 1 C. chopped walnuts (optional)

### For Filling:

- 1—8 oz. pkg. cream cheese, softened
- 1 C. sifted powdered sugar
- 6 Tbs. butter or margarine, softened
- 1 tsp. vanilla extract
- Powdered sugar

Preheat oven to 375°. Grease 15x10 inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts, if desired. Bake for 13-15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack. Beat cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired. Makes 10 servings.

## Pumpkin Muffins

by Sharon Read

- 1 carrot cake mix
- 1—15 oz. pumpkin
- 1 C. applesauce

Mix together and in pour into muffin cups. Bake for 20 minutes at 350°. (Note: Only 1 point for Weight-Watchers)

## Harvest Pumpkin Brownies

by Kelly Henkins

1—16 oz. can pumpkin  
 4 eggs  
 ¾ C. apple butter  
 2 tsp. vanilla extract  
 2 C. all-purpose flour  
 2 C. sugar  
 1 Tbs. pumpkin pie spice  
 2 tsp. ground cinnamon  
 2 tsp. baking powder  
 1 tsp. baking soda  
 ½ tsp. salt

### Frosting:

6 Tbs. butter or margarine, softened  
 1—3 oz. pkg. cream cheese, softened  
 1 tsp. vanilla extract  
 1 tsp. milk  
 ⅛ tsp. salt  
 1 ½ to 2 C. confectioner's sugar

In a mixing bowl, beat pumpkin, eggs, oil and vanilla until well mixed. Combine dry ingredients; stir into pumpkin mixture and mix well. Pour into a greased 15x10x1 inch baking pan. Bake at 350° for 20-25 minutes or until brownies test done with a wooden pick. Cool. For frosting: In a small mixing bowl, beat the butter, cream cheese, vanilla, milk and salt until smooth. Add confectioner's sugar; mix well. Frost brownies. Store in refrigerator.

## Sugar-Free Pumpkin Bread

by Alysa Hofstatter

1 ½ C. Splenda sugar  
 1 ½ C. Splenda brown sugar  
 4 eggs  
 1 C. oil  
 2 tsp. baking soda  
 1 C. cornstarch  
 2 C. flour  
 ⅔ C. water  
 2 C. pumpkin

Mix together and bake 1 hour at 350°. Makes 2 loaves.



## Pumpkin Roll

by Cathy Rose

3 eggs  
 1 C. sugar  
 ⅔ C. pumpkin filling  
 1 tsp. salt  
 1 tsp. baking soda  
 ½ tsp. cinnamon  
 ¾ C. flour  
**For Filling** (May be doubled):  
 1—8 oz. cream cheese  
 1 tsp. vanilla  
 2 tsp. margarine  
 1 C. powdered sugar

Beat eggs. Gradually add 1 C. of sugar. Blend in pumpkin, salt, baking soda, cinnamon, and flour. Spread onto a greased and waxed paper cookie sheet. Sprinkle with nuts if desired. Bake 15 minutes at 375°. Turn out onto a tea towel covered with powdered sugar and roll in the towel into a long roll. Let cool. Cream the cream cheese, vanilla, margarine and sugar. Unroll log. Spread filling and then re-roll. Chill.

## Pumpkin Fudge

by Chris Sendelbach

3 C. sugar  
 ¾ C. butter or margarine  
 1--5 ½ oz. can evaporated milk (or ⅔ C.)  
 ½ C. solid packed pumpkin  
 1 tsp. pumpkin pie spice  
 ½--12 oz. bag butterscotch chips  
 ½--12 oz. bag white chocolate chips  
 1--7 oz. jar marshmallow cream  
 1 C. chopped toasted almonds or pecans  
 1 tsp. vanilla

In a heavy saucepan, combine sugar, milk, pumpkin and spice. Bring to a boil, stirring constantly until mixture reached 225° on a candy thermometer about 10 minutes. Remove from heat. Stir in all chips. Add marshmallow cream, nuts, and vanilla. Mix well. Quickly pour on to greased 9x13 pan. Spreading until even. Cool at room temperature. Cut into pieces. Store tightly wrapped in refrigerator.

## Pumpkin – Cranberry Bread

by Blanche Shanklin

- 5 Tbs. margarine
- ½ C. granulated sugar
- ½ C. packed light brown sugar
- 1 large egg + 2 egg whites
- 1 tsp. vanilla
- 1 ½ C. canned pumpkin
- 1 ¾ C. flour
- ¼ tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- ½ C. Coffee Rich creamer with 2 tsp. lemon juice added  
(Let set a few minutes to allow to sour.)
- ¼--½ tsp. cinnamon (to taste)
- ⅛ tsp. cloves
- 1 C. dried cranberries
- ½ C. chopped pecans

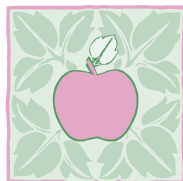
Preheat oven to 350°. Spray bottom of 9x5x3 loaf pan with cooking spray. Beat margarine in large bowl until fluffy. Add sugars and beat well. Add egg, egg whites, vanilla; beat until well-blended. Add pumpkin and beat on high for 30 seconds. Combine flour, soda, salt, baking powder in smaller bowl and stir in cinnamon and cloves. Add pecans and cranberries to batter after blending until mixed well. Mix on low to blend in the nuts and cranberries. Pour batter evenly into 9x5x3" pan. Bake until browned and toothpick in center comes out clean. About 1 hour and 15-20 minutes. Cool bread in pan on rack for 20 minutes. Remove from pan; cool completely. Slice and serve with margarine, if desired. This bread is best if allowed to set overnight, wrapped in plastic or foil, and then slice and serve.

## Pumpkin Chip Muffins

by Kristal Toman

- 2 ¼ C. flour
- 1 tsp. salt
- 1 tsp. baking soda
- ¾ C. packed brown sugar
- ¾ C. sugar
- 1—15 oz. can pumpkin
- 1 C. softened margarine or butter
- 1 tsp. vanilla extract
- 2 eggs
- 2 C. oatmeal
- 2 C. white chocolate chips

Preheat oven to 375°. Combine dry ingredients. In another bowl, mix remaining ingredients. Add dry ingredients and mix well. Add chips and mix. Fill lines or greased muffin cups ¾ full. Bake 20-25 minutes.



## Schneider's Orchard: AN APPLE-A-FAIR

### Brown Butter Creamy Apple Pie by Judy Murphy, 1<sup>st</sup> Place

#### For Crust:

- 3 C. flour
- 1 tsp. salt
- 1 egg
- 5 Tbs. ice water
- 1 C. vegetable shortening
- 1 tsp. vinegar

#### For Filling:

- 3-4 large Granny Smith apples, peeled and thinly sliced
- ¼ C. butter, melted and browned—let cool

- ½ cup sugar
- 1 egg (well beaten)
- 2 tablespoons flour
- 1 teaspoon vanilla
- 1/8 teaspoon salt

#### For Topping:

- ½ cup flour
- ¼ cup sugar
- ¼ cup light brown sugar
- ¾ teaspoon ground cinnamon
- ¼ cup butter

Cut vegetable shortening into all dry ingredients until resembles coarse meal. Stir in water. Refrigerate until ready to use. Roll ⅛ inch thick and place in 9 inch pie plate. Preheat oven at 400 degrees. Place apples in unbaked pie crust. Mix together rest of filling ingredients and pour over apples. Cut topping ingredients with pastry blender. Sprinkle over filling. Lightly press. Bake at 400° for 15 minutes and then 45 minutes at 350°. Top with whipped topping, if desired.

## Hawaiian Dip with Fuji Apples

by Chris Sendelbach, 2<sup>nd</sup> Place

- ¾ C. milk
- ½ C. sour cream
- 1—3.4 oz pkg. instant vanilla pudding and pie filling
- 1—8 oz. can crushed pineapple with juice
- ½ C. sweetened, flaked coconut, toasted and divided  
1 line
- 1 C. dice Fuji Apples
- ½ C. slivered almonds, optional

Combine milk, sour cream, and pudding mix. Whisk until smooth. Stir in pineapple with juice, ⅓ C. of coconut, and diced apples. Zest lime to measure 1 tsp.; juice lime to measure 1 tsp.—add to dip. Add almonds if desired. Cover and refrigerate for 30 minutes before serving. Dip with graham crackers, vanilla wafers, cinnamon pita chips, or sliced fruit.

## Apple Bagel Bites

by Kristal Toman, 3<sup>rd</sup> Place

- 1 C. scalded milk
- ¼ C. butter
- 1 Tbs. sugar
- 1 tsp. salt
- 1 pkg. active dry yeast
- 2 eggs
- 3 ¾ C. flour
- 2 C. diced apples
- 1 Tbs. cinnamon
- ¼ C. butter, melted

Combine scalded milk, ¼ C. butter, sugar, and salt. Let cool to 105°-115°. Add yeast and dissolve for 3 minutes. Blend in eggs and flour. Knead dough on floured surface about 10 minutes. Let rise, covered in a greased bowl until doubled. Punch down and divide dough into 20 pieces. Flatten into approximately 4 inch circles. Fill with 1 Tbs. of apple, cinnamon, melted butter mixture. Form into ball—twist bottom under. Let balls rise (covered) for 15 minutes. Boil dough balls in large pot of water—about 2 minutes. Bake on ungreased baking sheet at 400° about 20 minutes. If desired, brush with melted butter before baking.



## Honey Apple Dip

by Angela Frank

- 5 large eggs
- 15 Tbs. honey
- 5 Tbs. lemon juice
- 2 qt. + 1 C. + 4 Tbs. whipped topping  
cinnamon or nutmeg, optional

Place eggs, honey, and lemon juice in double boiler. Mix well. Cook until thick, stirring constantly. Remove from heat. Chill. When ready to serve, fold in whipped topping and garnish with a sprinkle of cinnamon or nutmeg.



## Caramel-Apple Galette

by Kelley Larimer

- ½ pkg. (15 oz.) refrigerated pie dough
- 3 med. Granny Smith apples—peeled, cored, and cut  
into thin sliced wedges—about 4 C.
- ⅓ C. granulated sugar
- 1 Tbs. flour
- 2 tsp. fresh lemon juice
- 1 tsp. vanilla extract
- ¼ tsp. salt
- ¼ tsp. cinnamon
- 1 tsp. water
- 1 egg white, lightly beaten
- 1 Tbs. Demerara sugar
- ⅓ C. fat-free caramel topping

Preheat oven to 425°. Line a baking sheet with parchment and coat with cooling spray. Roll dough into a 13" circle on prepared parchment. Combine apples and next 6 ingredients in a large bowl; toss well. Place apple mixture in center of dough leaving a 3" border (apples will be piled high on dough). Fold edges of dough toward center, press gently to seal. (Apples will only be partial covered.) Combine water and egg white and brush over edges of dough. Sprinkle with Demerara sugar. Bake at 425° for 25 minutes or until golden brown. Drizzle with caramel topping.

## Dehydrated Butterscotch Caramel Apples

by Rachel Grumbine

Ripe apples, cored and sliced into ¼" pieces  
Butterscotch caramel syrup topping  
Water

Mix syrup topping with water so it is no longer thick. Soak apple slices in the mixture for 4 minutes. Place them on dehydrator tray. Dehydrate apples following machine's directions. Store in moisture-proof containers.

## Orange-Ginger Roasted Apples

by Koree Larimer

4 med. Braeburn apples (if needed, substitute Golden Delicious, McIntosh or Fuji apples)  
⅓ C. honey  
1 tsp. grated orange rind  
¼ C. fresh orange juice  
1 Tbs. lime juice  
1 ½ tsp. grated fresh ginger  
¼ C. sour cream  
½ C. granola

Remove cores from apples, leaving a ½ inch core on bottom of each. Place apples in a lightly greased 8-inch square baking dish. Stir together honey and next 4 ingredients. Drizzle mixture over apples, filling apple centers. Bake, covered, at 425° for 30 minutes. Uncover; baste with pan juices, and bake 5 more minutes. Serve each apple with 1 Tbs. sour cream and 2 tsp. granola.

## Apple Island

by Tori Lenz

8 apples, cored and diced  
2 C. green seedless grapes  
2 C. red seedless grapes  
1 can drained mandarin oranges  
1—20 oz. can drained pineapple chunks  
Dressing:  
3 oz. bream cheese, softened  
½ C. mayonnaise  
½ C. sour cream  
½ C. sugar

Combine the fruit in a large bowl. Mix dressing ingredients and pour over fruit. Toss gently.

## Rum Raisin Apple Torte

by Kelly Henkins

1 spice cake mix  
2 ¾ C. apple butter  
1 C. raisins  
1 lg. can apple pie filling  
1 tsp. rum extract  
powdered sugar for dusting

Bake spice cake mix according to package directions except replace the oil with the ¾ C. apple butter. Bake in 1—8 inch prepared cake pans. When completely cool, slice each cake horizontally through the middle, creating 4 sheets. Drain apple pie filling (remove as much of gel as possible). Place the gel and ¼ C. spring water in a saucepan. Add rum extract and raisins. Heat just to barely simmering. Remove from the heat and allow to cool about 10 minutes. While raisins are cooling, coarsely chop the apple filling. Drain the raisins and add to the pie filling along with the remaining 2 C. apple butter. Place 1<sup>st</sup> sheet on platter. Dust with powdered sugar. Spread ⅓ of the filling mixture over the sheet. Top with sheet 2 and repeat. Top with sheet 3 and repeat. Top with sheet 4 and dust with powdered sugar. Make a simple glaze of powdered sugar and milk drizzle over cake.

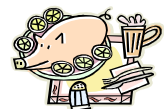


## PC Foods of Granville: LUAU PORK DISH—For Men Only

### Pork-Apple Soup

by Davey Lenz, 1<sup>st</sup> Place

1 lb. pork tenderloin  
2 C. apple cider  
6 C. canned apple pie filling  
3 Tbs. butter  
1 med. onion, diced  
3 celery stalks, sliced small  
3 med. carrots, diced  
1 ½ qt. chicken stock  
2 Tbs. cinnamon  
2 Tbs. sugar



11  
Brown pork in skillet with sugar and cinnamon. Drain juice when done. Melt butter in stockpot. Saute vegetable until slightly soft (approx. 3 min.). Add chicken stock and apple cider and heat to boil. Add cooked pork. Add apple pie filling. Stir mixture and heat to boil. Reduce heat and simmer for 30 minutes.

## **Pulled Pork with Teriyaki Sauce**

by Harold E. Faletti, **2nd Place**

### **Marinade:**

salt  
water  
brown sugar  
molasses  
garlic  
ginger root

### **Sauce:**

½ C. catsup  
½ C. Hoisin sauce  
3 Tbs. soy sauce  
a couple of drops of liquid smoke  
1 Tbs. mashed garlic  
1 Tbs. ginger root

Marinate pork roast overnight. Roast pork at 350° for 3 or 4 hours until tender. Cool. Mix sauce ingredients, bring to a boil and cook for 5 minutes. Shred pork and add teriyaki sauce.

## **Marinated Loin of Pork**

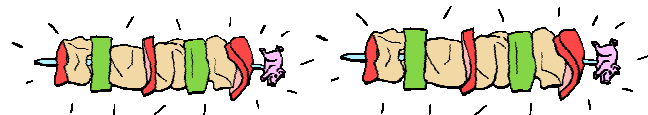
by Ray Russ, **3<sup>rd</sup> Place**

2 Tbs. soy sauce  
2 Tbs. dry sherry  
2 tsp. grated fresh ginger, peeled  
2 cloves garlic  
1 pork tenderloin (1 pound)  
1 Tbs. vegetable oil  
3 sm. zucchini, each quartered lengthwise then cut in 2 inch pieces  
2 med. green onions, cut lengthwise in half, then into 2 inch pieces  
1 lg. red pepper, cut into 2 inch strips  
½ tsp. salt  
1 ¾ tsp. sugar  
½ tsp. cornstarch

Mix first 4 ingredients in shallow dish; add tenderloin, covering to coat and refrigerate 40 minutes, turning often. Place pork on broiling pan and broil 5-7 inches from heat. Broil 15- 30 minutes, turning once until temperature reaches 155°. (Temp. will rise to desired 160° while resting.) In nonstick 10-inch skillet, add oil and vegetables; sauté until golden and tender crisp. In small saucepan, heat reserved marinade, ½ C. water and cornstarch. Heat to boiling; boil 1 minute. Cut pork diagonally into ½ inch slices and pour sauce over top.

## **COOKING DEMONSTRATION RECIPES**

### **SHARON READ: Luau Pork Kabobs**



### **Suggested Kabob Pieces:**

Marinated Pork, cut in 1" cubes (see recipes following)  
green, red, or yellow peppers  
fresh pineapple chunks  
new potatoes, parboiled  
onion  
cherry tomatoes  
focaccia bread

Cut all pieces the same size to aid in even grilling. If using bamboo or wooden skewers, soak in water for 30 minutes prior to grilling.

### **Smoky Citrus Kabobs**

1 lb. pork tenderloin, cubed (trim all visible fat)  
⅓ C. smoky barbecue sauce  
⅓ C. orange marmalade  
2 Tbs. prepared horseradish

Combine sauce, marmalade and horseradish in shallow dish. Add pork; turn to coat completely. Cover; marinate in refrigerator 30 minutes. Thread pork onto skewers. Place on grill; brush with marinade. Discard marinade. Grill kabobs over medium-hot coals 10-12 minutes, turning frequently. Serves 4.

## Apricot-Glazed Pork Kabob

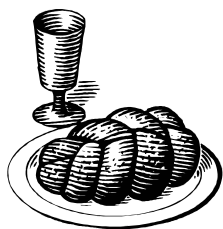
1 lb. boneless pork loin, cubed  
1—10 oz. jar apricot preserves  
¼ C. orange juice  
2 Tbs. butter

Mix and stir preserves, juice and butter. Simmer in a small saucepan until butter is melted...or....combine ingredients in a 2-cup glass measure, cover and microwave on high 1 minute. Place pork cubes in heavy plastic bag, pour ¾ C. apricot mixture over to coat, and marinate at least 30 minutes. Thread pork onto 4-6 skewers. Place on grill or under broiler (approx. 4" from heat source) and grill or broil for 10-12 minutes, turning and basting with marinade occasionally. Heat remaining sauce to boiling and serve along kabobs, if desired. Serves 4-6.

## Pineapple Salsa—to serve alongside

1 fresh pineapple (cored and diced)  
3 green onions, chopped  
2 jalapeno peppers, seeded and chopped  
2 Tbs. chopped fresh cilantro  
2 Tbs. lime juice  
1 tsp. salt  
½ tsp. ground cumin

Combine all ingredients; toss gently and chill. Serve with tortilla chips as an appetizer, or over pork or chicken.



## BAKING BREAD with Fr. Dominic Garramone

### Hawaiian Bread

6 C. plain flour  
3 eggs  
1 C. pineapple juice  
1 C. water  
¾ C. sugar  
½ tsp. ginger

1 tsp. vanilla  
2 pkgs. yeast  
1 stick margarine

Beat eggs; add pineapple juice, water, sugar, ginger, vanilla and melted margarine. Put 3 C. flour in a large mixing bowl. Add egg mixture and stir until well mixed. Sprinkle in yeast, 1 pkg. at a time, mixing well. Gradually add other 3 C. flour. Batter will be hard to mix with spoon. You may have to use your hand. Make sure it's mixed well. Leave batter in bowl and cover with cloth and place in warm place. Let rise 1 hour. Remove from bowl and knead in ½ C. flour. Knead about 10 times. Divide into 3 equal parts and place in well greased round cake pans. Cover and place in warm place and let rise about 1 hour. Bake at 350° for 25-30 minutes.

### Fr. Dom's Recipe Notes:

"For my recipe, I added a bit more flour (about ⅓ C.) to make a stiffer dough for shaping into rolls. The original recipe produces a dough that is more like a very stiff batter, which produces a lovely soft loaf but can't be shaped easily. For the rose rolls, roll out ⅓ of the dough to 12" x 16", brush with butter, roll up and cut for cinnamon rolls but place them in muffin tins. Snip an "X" about halfway down each roll, let rise and bake 12-15 minutes. For Lattice Braid, use ⅓ of dough. Roll dough out into a rectangle of 12" x 16". In the center third of the dough, spread ½ C. of preserves (I used apricot for the fair) or pie filling. Using a sharp knife, but diagonal gashes on either side of the dough at even intervals (about every 1" to 2"). Fold the strips over the preserves, alternating left and right, and tuck in the ends of the last ones to seal. Carefully lift loaf onto a lightly greased baking sheet. Cover and let rise for 45 minutes or until nearly doubled. Bake in a preheated 350° oven for 30 minutes or until lightly browned."



*Use a rope of 18" to 24" long*

## A “Tropical-A-Fair” 2006 Marshall-Putnam County Fair



**Prizes are \$50 for 1<sup>st</sup> place,  
\$30 for 2<sup>nd</sup> place,  
and  
\$20 for 3<sup>rd</sup> place  
in each category  
plus  
product in some categories!**

### **Recipes submitted by participants in the Taste of M-P Fair Cook-Off of 2006**

All ages are invited to participate in this annual event. There is a \$2 entry fee, and check-in and set-up are one hour prior to judging. Bring your item already prepared and have 2 written-out recipes (write your name on one of the recipes). Three feet of table space is provided to display food and decorate. Judging is based on taste, originality of motif, and appearance. Categories for **this** booklet were as follows:

**HERB LEI**—Sponsored by the Illinois  
Valley Herb Guild  
(Any food product using herbs)

**VIVA ITALIA**—Sponsored by Bernardi's Italian  
Food Co. of Toluca  
(Any food item using Bernardi products)

**AN APPLE-A-FAIR**—Sponsored by Schneider's  
Orchard of Henry  
(Any food item using apples)

**THE GREAT PUMPKIN**—Sponsored by Seneca Foods.  
of Princeville  
(Any food item using Stokely's canned  
pumpkin)

AND

**LUAU PORK DISH**—Sponsored by PC Foods of  
Granville  
**(For men only!)**

