

TASTE OF M-P FAIR COOK- OFF RECIPES: JULY 2007

A Jazz'n'-a-Fair



Sponsored by Illinois Valley
Herb Guild: CHAMBEAUX HERB

CROCK POT CAJUN CRAB DIP by Sharon Read (1st Place)

1 lb. crab meat (may substitute with imitation crab)
6 green onions, chopped
1 lg. red pepper, diced
1 lb. Velveeta cheese, cubed
2 C. Monterey Jack cheese, cubed or shredded
1 – 10 oz. can Rotel tomatoes, drained
garlic powder to taste (start with 1 tsp.)
1 tsp. cilantro
Tabasco sauce to taste (start with 1 tsp.)
salt and pepper to taste

Saute onion, pepper in butter. Place in a crock pot with tomato, seasoning, and cheese. Cook on high until cheese melts. Add crab meat and cook on low for approximately 60 minutes. Serve with thick tortilla chips or roll in soft tortilla shells and cut in pinwheels.

BISTRO TWIST by Heather Schackow (2nd place)

½ C. diced red bell pepper
¼ C. fresh snipped basil leaves
¼ C. plus 2 Tbs. grated Parmesan cheese; divided
½ C. shredded mozzarella cheese
¼ C. mayonnaise
1 garlic clove, pressed
2 – 11 oz. pkg. refrigerated French bread dough
1 egg white, slightly beaten
1 tsp. Italian seasoning

Preheat oven to 375°. Mix pepper, basil, ¼ C. parmesan cheese, mozzarella cheese, mayonnaise, and garlic. Mix well.

Unroll bread and fold in half then in half again. Repeat with second bread. Form a well into each piece of bread. Spoon half of mixture into well. Repeat with second bread. Gather edges and pinch shut all the way down. Place seam side down to form “x” on pan. Crisscross each side to make a figure 8. Combine egg white and Italian seasoning. Brush over top of bread. Cut 3 inch slits on top of bread. Sprinkle with remaining cheese. Bake for 30 to 32 minutes or until golden brown. Remove from oven and cool for 10 minutes. Yield: 8 servings

NEW ORLEANS BEAN SALAD by Judy Murphy (3rd Place)

Dressing:

3 tablespoons of each lemon juice and lime juice
¼ cup green chives, finely chopped
¼ cup garlic chives, finely chopped
1 garlic clove, crushed
1 tablespoon chilli powder
1/3 cup olive oil
1 teaspoon red hot peppers flakes, optional

Veggies:

2 ears of corn, boiled and kernels cut from ear or 1 –
11 oz. can of nibblet corn
1 - 15 oz. can black beans drained and rinsed
1 large green pepper chopped
1 small onion chopped

Mix dressing ingredients together in food processor and refrigerate for a couple of hours. Mix veggies together. Pour dressing over. Just before serving add 2-3 tomatoes seeded and chopped and ¼ cup cilantro or parsley chopped. Save a cilantro or parsley sprig to garnish.

Secret Ingredient: 1 tablespoon Tabasco sauce!

PINEAPPLE-MANGO SALSA by Jill Franklin

2 boxes cherry tomatoes
2 med. mangos
½ lg. green pepper
5 Roma tomatoes
2 C. fresh pineapple
½ bunch fresh cilantro
1 med. sweet onion

Chop all ingredients in food processor. Chill 2 hours and serve with blue tortilla chips.



Windsor Italian Foods: VIVA ITALIA

STRAW AND HAY

by Jill Franklin (1st place)

1 – 16 oz. pkg. Mona's egg noodles
 1 C. dices ham
 1 C. portabella mushrooms
 1 C. frozen peas
 1 C. unsalted butter
 1 ½ C. heavy cream
 1 ¼ C. grated Parmesan cheese
 ½ tsp. salt
 ½ tsp pepper

Cook egg noodles separately and add peas during the last few minutes. Drain and set aside. In large skillet, melt butter over medium heat. Stir in ham and mushrooms. Cook until mushrooms are tender. Season with salt and pepper. Add cream. Cook, stirring constantly until mixture thickens. Toss pasta and peas in a large bowl. Divide pasta into 6 deep pasta or soup bowls. Divide sauce and spoon over each portion. Top with generous amounts of Parmesan cheese and serve.

CAJUN PORK CHOPS (OVER MONA'S EGG NOODLES)

by Chris Sendelbach (2nd place)

4 – 5 center-cut bone-in pork chops
 Tony Chacher's Original Creole seasoning
 ¼ C. vegetable oil
 2 C. water
 1 pkg. Mona's egg noodles
 2 envelopes pork gravy mix
 ½ C. cool water

Season both sides of chops with creole seasoning. (The heavier you sprinkle, the spicier it will be.) Let set for 15 minutes. In a large warm skillet, add oil. Brown chops on both sides and drain off any grease left in skillet. Cover chops with about 2 C. water. Lower heat to a simmer and cover skillet. Cook 45 minutes or until chops are very tender. Remove chops from pan and set aside. Cook noodles according to directions.



Mix pork gravy mix with cool water. Stir until mixed. Add this to the liquid left in skillet. Bring to a boil. Stir until thickened. Drain cooked noodles. Pour gravy over noodles, place chops over top and serve warm.

FAVORITE CHICKEN TORELLINI SOUP

by Kelley Larimer (3rd place)

1 Tbs. extra virgin olive oil
 ½ C. chopped onion
 ¼ C. chopped celery
 ¼ tsp. minced garlic
 1 chicken bouillon cube
 1 – 13 oz can chunk chicken
 1 C. frozen corn
 1 – 49.5 oz can chicken broth
 1 bag Mona's cheese tortellini

Heat oil in bottom of stock pot. Add onion, celery, and garlic. Stir to coat with oil and sauté for several minutes until you can smell them starting to cook. Add the can of chicken (not drained) and stir to break up chunks. Add bouillon cube as the liquid starts to simmer. Next, add the broth and corn. Cover and bring to a boil. Add tortellini and cook for the amount of time indicated on the package. Allow soup to cool slightly before serving. May double recipe and keep warm in crock-pot for larger crowds.

JAZZ'N TORTES

by Alysa Hofstatter

3 C. Mona's or tri-color cheese tortellini
 ½ jar Alfredo sauce
 1 C. chopped ham bits

Cook tortellini until tender; drain and rinse. Add sauce and ham. Mix together. Heat in microwave for 3-4 minutes.

PIZZA TORTELLINI SALAD

by Judy Murphy

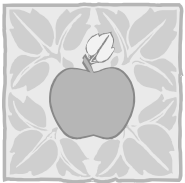
1 16 oz. Mona's Totellini with cheese cook and rinsed
 12 slices hard salami chopped
 1 cup mozzarella cheese chopped in small pieces
 ½ c. finely chopped fresh basil
 1 16 oz. bottle of zesty Italian dressing
 ¼ roasted red pepper
 ½ c. grated parmesan cheese
 4 medium tomatoes, seeded and chopped into small pieces

Toss first 6 ingredients and ¼ c. parmesan cheese and refrigerate for at least one hour. Just before serving add tomatoes and sprinkle with remaining parmesan cheese.

TORTELLINI WITH FRESH TOMATO-BASIL SAUCE by Kathy Wroblewski

- 1 – 20 oz. pkg. uncooked refrigerated cheese or beef-filled tortellini
- 6 – 8 med. tomatoes, seeded and coarsely chopped (about 3 C.)
- 3 Tbs. snipped fresh basil leaves
- 1 tsp. Balsamic vinegar
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 2 Tbs. olive oil
- 2 lg. garlic cloves, pressed
- ¼ C. (1 oz.) grated fresh Parmesan cheese

Cook tortellini according to package directions and drain in a large colander. Meanwhile, core and cut tomatoes crosswise in half and remove seeds. Coarsely chop tomatoes and place in a small bowl. Add basil, vinegar, salt and pepper to tomatoes. Mix gently. Heat oil over medium heat in a Dutch oven. Add pressed garlic and stir 1 minute or until garlic is lightly browned. Remove Dutch oven from heat. Add tortellini and tomato mixture, toss gently. Spoon pasta into serving bowl. Grate parmesan cheese over pasta. Yield: 4 servings.



Schneider's Orchard: AN APPLE-A-FAIR

BEIGNETS WITH WARM APPLE PIE SAUCE by Chris Sendelbach (1st place)

Basic Choux Paste:

- 1 C. sifted flour
- 1 C. cold water
- ½ tsp. salt
- ½ C. butter
- 4 tsp. sugar, optional
- 4 lg. eggs
- powdered sugar

Apple Pie Sauce:

- 1 jar of homemade apple pie filling (using Schneider's) or
- 1 can apple pie filling

Measure flour and set aside. Bring water, salt, and butter (and optional sugar) to a rapid boil in a deep 6 C. sauce pan, stirring occasionally with a wooden spoon. As soon as the

mixture comes to a good boil, add the flour all at once. Take pan off burner and stir hard until batter stiffens and draws away from the sides, forming a compact ball. This happens quickly (in less than a minute). Put back on burner and stir vigorously for 1 minute. This stage is very important—don't overcook. Remove from heat and let set for 2-3 minutes. Then beat in whole eggs, one at a time. Beat for 1 minute with mixer after each egg addition. After all has been added, beat for 5 minutes. Let stand for 1 hour in cool place before cooking. Drop by teaspoons into 370° deep fryer. Cook only 3-4 at a time. Beignets will slowly swell and brown and automatically turn themselves over. Remove with slotted spoon and drain on paper towel. Sprinkle with powdered sugar. Serve warm with apple pie sauce.

To make sauce, blend apple pie filling in food processor with meat blade. Pulse 5-6 times or until it resembles applesauce. Pour into a pan and warm.

CARAMEL APPLE BITES by Sharon Read (2nd place)

Filling:

- ⅓ C. chopped unpeeled apple
- ⅓ C. evaporated milk
- ⅓ C. sugar
- ⅓ C. chopped walnuts

Dough:

- ½ C. butter or margarine, softened
- ¼ C. confectioners' sugar
- ¼ C. packed brown sugar
- 1 egg
- 1 tsp vanilla extract
- ¼ tsp. salt
- 2 C. all-purpose flour

Topping:

- 1 pkg. (14 oz.) caramels
- ⅔ C. evaporated milk
- green toothpicks
- 1 C. chopped walnuts

In a small saucepan, combine filling ingredients. Cook and stir over medium heat until thickened; set aside to cool. In a mixing bowl, cream butter and sugars. Add egg, vanilla and salt; beat well. Add flour; mix well. Shape dough into 1-inch balls. Flatten and place ¼ tsp. filling in center of each. Fold dough over filling and reshape into balls. Place 1 inch apart on greased baking sheets. Bake at 350° for 12-15 minutes or until lightly browned. Remove to wire racks to cool. In a sauce pan over low heat, cook caramels and evaporated milk, stirring occasionally, until caramels are melted. Insert a toothpick into each cookie and dip into caramel until completely coated. Dip bottom into nuts. Place on wire racks to set. Yield about 3 dozen.

SPICED CIDERby Gabe Read (3rd place)

$\frac{2}{3}$ part Schneider's apple cider
 $\frac{1}{3}$ part cranberry juice
 cloves
 allspice
 cinnamon stick
 brown sugar to taste

Mix and heat 1st five ingredients. Serve warm or cold with brown sugar to be added to each serving per personal preference.

APPLE PIE

by Judy Boswell

Filling:

$\frac{3}{4}$ C. sugar
 $\frac{1}{4}$ C. brown or maple sugar
 2 Tbs. flour
 1 tsp. ground cinnamon
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp nutmeg
 3 lbs. tart cooking apples, peeled, cored, and thinly sliced
 (8 cups)
 2 Tbs. butter, cut up
 $\frac{1}{4}$ C. whipping cream
 1-2 Tbs. milk
 1 Tbs. sugar

Crust:

2 $\frac{1}{2}$ C. flour
 1 C. butter
 2 tsp. sugar
 $\frac{1}{2}$ tsp. salt
 5-6 Tbs. cold water

Mix flour, butter, sugar and salt together in bowl. Using a pastry fork, add butter until crumbly. Add water 1 Tbs. at a time until all flour mixture is moistened. Shape into 2 balls and roll out as needed. Roll out on slightly floured board and place in 9-inch pie plate. In large mixing bowl, combine sugars, flour and spices. Add apples and toss to coat. Transfer to pastry lined pie pan, dot with butter, and pour whipping cream over filling. Roll out remaining crust and place over apples, sealing and fluting edges. Be sure to score vents. Brush with milk and remaining sugar. Bake at 375° for 1-1 $\frac{1}{2}$ hours or until crust is browned and filling is bubbly.

CARAMEL APPLE CAKE

by Ruth Hofstatter

$\frac{2}{3}$ C. unsweetened applesauce
 2 C. flour
 1 Tbs. baking powder
 $\frac{1}{2}$ C. peanut butter
 1 C. brown sugar
 1 tsp. vanilla
 3 eggs
 $\frac{3}{4}$ C. milk

Mix and bake 20-25 minutes at 350° in a 9X13 pan. Spread with caramel frosting mix.

DUTCH APPLE DESSERT

by Judy Murphy

5 medium all purpose apples, peeled, pared cored and sliced
 1- 14 oz. can of sweetened condensed milk
 1 teaspoon cinnamon
 $\frac{1}{2}$ cup Butter or margarine
 1 cup biscuit baking mix

Topping:

2 tablespoons butter or margarine
 $\frac{1}{2}$ cup biscuit baking mix
 $\frac{1}{2}$ cup light brown sugar
 $\frac{1}{2}$ cup nuts of your choice

Preheat oven to 325 degrees and generously spray with cooking spray a 9 inch deep dish pie plate. In a medium bowl mix together apples, condensed milk and cinnamon. Set aside. In a large bowl, using a pastry blender, cut $\frac{1}{2}$ c. margarine or butter into 1 C. baking mix until crumbly and stir into apple mixture. Pour into pie plate. In a small bowl, using a pastry blender, cut 2 Tbs. margarine or butter into $\frac{1}{2}$ C. baking mix and $\frac{1}{2}$ C. brown sugar until crumbly. Sprinkle on top of batter. Top with nuts. Bake for one hour until golden brown. Serve by itself or with ice cream or whipped topping. Refrigerate leftovers.



APPLE-SWEET POTATO-PECAN BAKEby **Blance Shanklin**

4-5 med. size sweet potatoes, washed and chunked
 1 lg. apple, washed, peeled and chunked
 20-21 lg. marshmallows
 1/3 C. sm. marshmallows
 1/3 C. chopped pecans
 6-8 pecan halves
 1/4 C. water from cooked apples
 1-2 tsp. cinnamon-sugar with pinch of allspice

Cook sweet potatoes in pan with water until fork tender. Also cook apple cubes or chunks in pan of water until fork tender. Cool enough to put apple chunks and sweet potato chunks in a 2 qt. casserole. Dot with 2 pats of butter or margarine. Sprinkle with 1/3 C. chopped pecans. Cover completely with marshmallows, either size or mixed. Pour 1/4 C. apple water over top and sprinkle with cinnamon-sugar-allspice. Tuck 6 or 8 pecan halves into top of casserole. Place in microwave and bake until top is bubbly. Stop and then bake again to the bubbly point. Watch closely to not run over.

TAFFY APPLE PIZZAby **Kathy Wroblecki**

1-18 oz. refrigerated sugar cookie dough
 1 – 8 oz. cream cheese, softened
 1/2 C. packed brown sugar
 1/4 C. creamy peanut butter
 1/2 tsp. vanilla
 2 med. Granny Smith apples
 1/4 C. caramel ice cream topping
 1/2 C. peanuts, chopped
 ground cinnamon, optional

Preheat oven to 350°. Shape cookie dough into a ball and place in center of a large round stone; flatten slightly. Using a lightly floured roller, roll dough to a 14-inch circle, about 1/4 inch thick. Bake 16-18 minutes or until light golden brown. Remove from oven and cool 10 minutes. Carefully loosen cookie from baking stone using a serrated bread knife; cool completely on baking stone. Combine cream cheese, brown sugar, peanut butter and vanilla in small bowl; mix well. Spread cream cheese mixture evenly over cookie. Peel, core and slice apples. Cut apple slices in half and arrange evenly over cream cheese mixture. Sprinkle cinnamon (optional) over apple slices. Microwave ice cream topping on high for 30-45 seconds or until warm; drizzle evenly over apples. Chop peanuts and sprinkle over apples. Cut into wedges. Yields 16 servings.



THE GREAT PUMPKIN

Sponsored by SENECA FOODS

PUMPKIN SWIRL CHEESECAKEby **Judy Boswell (1st Place)**

25 ginger snaps, finely crushed (about 1 1/2 cups)
 1/2 C. finely chopped pecans
 1/4 C. (1/2 stick) butter, melted
 4 pkg. (8 oz. each) cream cheese, softened
 1 C. sugar, divided
 1 tsp. sugar, divided
 1 C. canned pumpkin
 1 tsp. ground cinnamon
 1/4 tsp. ground nutmeg
 dash ground cloves

Preheat oven to 325° and use a 9-inch spring-form pan. Mix ginger snap crumbs, pecans, and butter; press onto bottom and 1 inch up side of pan. Beat cream cheese, 1/4 C. of the sugar and vanilla until well blended. Add eggs, one at a time, mixing on low speed after each addition just until well blended. Remove 1 1/2 C. of batter; place in small bowl. Stir remaining 1/4 C. of sugar, pumpkin, and spices into remaining batter. Spoon half of the pumpkin batter into crust, top with spoonfuls of half of the reserved plain batter. Repeat layers. Cut through batter several times for marble effect. Bake 55 minutes or until center is almost set. Cool completely. Refrigerate 4 hours or overnight. Serves 16. Store in refrigerator.

PUMPKIN CRUNCH PIEby **Judy Murphy (2nd place)**

Prepared baked 9 inch deep dish pie crust

Filling:

1/2 cup granulated sugar
 1/2 teaspoon ground cinnamon
 1/2 teaspoon nutmeg
 1/4 teaspoon allspice
 1 tablespoon flour
 2 eggs (room temperature)
 2 cups Stokley's canned pumpkin
 1 cup evaporated milk

Crunch topping:

1/4 cup firmly packed light brown sugar
 1/4 cup or half stick of unsalted butter
 1/4 teaspoon each of cinnamon and nutmeg
 3/4 cup walnuts (chopped small)

Preheat oven at 425°. Mix filling ingredients together and pour into crust. Bake at 425° for 10 minutes and reduce heat and bake at 375 for 10 minutes. While baking, mix together Crunch topping ingredients. With pastry blender, cut butter through sugar and spices until crumbly; add nuts and give it another few cuts to blend well together. After above pre-baking is done, remove pie from oven and add topping. Bake at 350° for 30 minutes or until and knife inserted comes out clean.

PUMPKIN TRIFLE

by **Heather Schackow (3rd Place)**

2-3 C. crumbled unfrosted spice cake, muffin or gingerbread
 1 – 15 oz. can solid-packed pumpkin
 1 tsp. ground cinnamon
 ¼ tsp. nutmeg
 ¼ tsp. ginger
 ¼ tsp. allspice
 2 ½ C. cold milk
 4 – 3.4 oz pkgs. butterscotch pudding mix
 2 C. whipped cream
 maraschino cherries, optional

Set aside ¼ cupcake crumbs for topping. Divide remaining crumbs into four portions; sprinkle 1st on bottom of trifle bowl. Combine pumpkin, spices, milk and pudding into separate bowl. Mix until smooth. Spoon ½ of mixture into trifle bowl. Sprinkle 2nd portion of crumbs into bowl. Spoon ½ of whipped cream into bowl. Sprinkle 3rd portion of crumbs into bowl. Top with remaining pumpkin mixture, then last crumbs. Then remaining whipped cream. Sprinkle reserved crumbs around top. Place cherries in middle, if desired. Cover and chill for at least 2 hours. Yields 12-15.

PUMPKIN BREAD

by **Taylor Hofstatter**

1 ½ C. sugar
 1 ½ C. brown sugar
 4 eggs
 1 C. oil
 2 tsp. pumpkin pie spice
 1 tsp. salt
 2 tsp. baking soda
 3 C. flour
 ¾ C. water
 2 C. canned pumpkin pie filling

Mix ingredients and fill 2 large loaf pans or 3 small pans. Bake at 350° for 1 hour.

PRALINE-PUMPKIN CAKE WITH CARAMEL SAUCE by **Kelley Larimer**

½ C. butter or margarine
 1 C. sugar
 1 C. cooked pumpkin
 1 egg
 1 C. flour
 ½ tsp. baking soda
 ½ tsp. pumpkin pie spice
 1 tsp. cinnamon
 dash salt
 ½ C. chopped pecans

Sauce:

¼ C. butter
 1 egg yolk
 ⅓ C. corn syrup
 ⅔ C. brown sugar
 ½ tsp. vanilla

Cream butter and sugar. Blend in pumpkin and egg. Add flour; mix well. Add soda, spices, salt, and nuts. Mix well. Pour into a greased 8x8 pan and bake for 30 min. at 350°. In top of double boiler, over simmering water, melt butter. Stir in egg yolk, syrup, and sugar. Cook, stirring constantly, about 5 min., until light caramel color and smooth. Remove from heat and stir in vanilla. Serve warm over cake and sprinkle with pecans.

PUMPKIN SOUP

by **Gabe Read**

3 C. canned or 2 lb. cooked fresh pumpkin
 3 C. scalded milk or chicken broth
 1 Tbs. butter
 1 Tbs. flour
 1 Tbs. sugar or 2 Tbs. brown sugar
 salt and pepper
 (ginger and cinnamon)
 ½ C. finely julienned ham
 (¾ C. light cream if you have used the chicken broth)

Place pumpkin in milk or broth. Knead together and add the butter and flour. Add sugar, salt, pepper, spices, ham (and light cream). Heat but do not boil. Serve at once.



PUMPKIN GINGER CHEESECAKE

by Sharon Read

1 ½ C. gingersnap cookie crumbs (about 36 cookies)
 ¼ C. granulated sugar
 3 Tbs. butter or margarine, melted
 3 – 8 oz. pkgs. cream cheese, at room temperature
 1 C. granulated sugar
 ¼ C. packed light brown sugar
 2 lg. eggs
 1 – 15 oz. canned pumpkin
 ⅔ C. (5 oz. can) evaporated milk
 2 Tbs. cornstarch
 ¾ tsp. ground ginger
 ¼ tsp. ground cloves
 1 – 16 oz. sour cream, at room temperature
 ⅓ C. granulated sugar
 1 tsp. vanilla extract
 crumbled gingersnap cookies.

Preheat oven to 350°. Tightly wrap outside bottom and side of 9-inch spring-form pan with 2 pieces of foil to prevent leakage. Lightly grease inside of pan. For crust, combine cookie crumbs, granulated sugar and butter in medium bowl. Press onto bottom and 1 inch of side of prepared pan. Bake for 6-8 minutes. Cool on wire rack for 10 minutes. For cheesecake, beat cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, ginger and cloves; beat well. Pour into crust. Place pan in large roasting pan; fill roasting pan with hot water to 1-inch depth. Bake for 65-75 min. or until edge is set but center still moves slightly. For topping, combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Remove cheesecake from water bath.

LOUISIANA PRALINE-PUMPKIN MUFFINS

by Chris Sendelbach

⅓ C. packed brown sugar
 2 Tbs. sour cream
 ⅔ C. chopped pecans
 2 C. all-purpose flour
 2 tsp. baking powder
 ½ tsp. baking soda
 1 tsp. ground cinnamon
 ¼ tsp. salt
 ¼ tsp. ground nutmeg
 ⅛ tsp. ground cloves
 1 beaten egg
 ¾ C. buttermilk
 ¾ C. canned pumpkin
 ⅔ C. packed brown sugar
 ⅓ C. butter (melted)

In a small bowl, combine brown sugar, sour cream and pecans. Set aside. In another bowl combine flour, baking powder, baking soda, cinnamon, salt, nutmeg and cloves. In a third bowl, combine egg, buttermilk, pumpkin, ⅔ C. brown sugar and melted butter. Add to dry ingredients all at once. Stir until just moistened. Prepare muffin pan or use paper muffin cups. Fill cups almost full. Spoon about 2 tsp. of pecan mixture on top of each muffin. Bake at 375° for 20-25 minutes or until done. Cool on wire rack. Best served warm. Yields 12-14 muffins.

PUMPKIN CHEESE CAKE

by Jill Franklin

Crust:

½ C. gingersnap crumbles

Filling:

2 lbs. softened cream cheese
 1 ½ C. granulated sugar
 ⅓ C. all-purpose sifted flour
 1 tsp. cinnamon
 1 tsp. grated nutmeg
 1 tsp. ground cloves
 ¼ tsp. allspice
 ⅛ tsp. salt
 6 eggs
 2 C. pureed pumpkin

Topping:

1 C. heavy cream or RediWhip
 ½ C. chopped pecans

Sprinkle the gingersnap crumbs onto the bottom and sides of a well-buttered 9-inch spring-form pan. Chill until ready for filling. In a large bowl, beat the cream cheese, sugar, flour, cinnamon, nutmeg, cloves, allspice, salt and eggs until smooth. Add the pumpkin puree and continue to beat until very smooth. Pour the mixture into a chilled spring-form pan and bake in a preheated 325° oven for 1 ½ hours. Turn off the oven and let cake stand in the open oven for 30 minutes. Transfer to a wire rack and let cool completely. Carefully remove the sides of the spring-form pan. In a chilled bowl, whip the heavy cream and spread over top of cake. Sprinkle the chopped pecans on top of the whipped cream and serve.



PUMPKIN BREAD PUDDING BRULEEby **Juanita Wilson**

1 $\frac{3}{4}$ C. half & half
 $\frac{3}{4}$ C. sugar
 2 Tbs. (1/4 stick) unsalted butter
 6 slices cinnamon raisin bread
 $\frac{3}{4}$ C. canned pure pumpkin
 4 lg. egg yolks
 1 lg. egg
 1 Tbs. Amaretto
 1 tsp. vanilla extract
 $\frac{1}{4}$ tsp. ground nutmeg
 pinch of salt
 6 Tbs. whipping cream
 6 Tbs. packed golden brown sugar

Stir half & half and sugar in medium saucepan over medium heat until sugar dissolves. Remove from heat and cool to lukewarm. Spread butter over 1 side of each bread slice. Cut bread into $\frac{3}{4}$ inch pieces. Divide among 6 – 1 $\frac{1}{4}$ C. soufflé dishes or custard cups. Whisk pumpkin, yolks, egg, vanilla, nutmeg and salt until well blended. Add half & half mixture and whisk until smooth. Pour over bread in dishes pressing occasionally to submerge bread. Let stand for 30 minutes. Preheat oven to 350°. Place dishes in large roasting pan. Pour enough hot water into pan to come half way up sides of dishes. Tent loosely with foil. Bake puddings until knife comes out clean. (about 45 min.) Transfer to rack and cool completely. Cover and refrigerate at least 4 hours or overnight. Preheat broiler. Spoon 1 Tbs. whipping cream over top of each pudding and sprinkle 1 Tbs. brown sugar over each. Broil until tops are bubbly and golden brown. Watch closely to avoid burning—about 2 minutes.

**PC Foods of Granville:****CAJUN COMBO—For Men Only****CHICKEN AND SAUSAGE GUMBO**by **Tanner McQuilkin (1st place)**

1 $\frac{1}{2}$ lbs. smoke sausage
 1 chicken broiler/fryer
 $\frac{1}{4}$ C. vegetable oil
 $\frac{1}{2}$ C. all-purpose flour
 2 lg. minced onions
 1 lg. minced green pepper

1 C. minced celery
 3 cloves minced garlic
 2 qts. water
 2 tsp. Creole seasoning
 $\frac{1}{8}$ tsp hot sauce
 $\frac{1}{2}$ C. chopped green onion
 $\frac{1}{4}$ C. minced parsley
 hot -cooked rice

Cut sausage lengthwise into 4 pieces; cut pieces into $\frac{1}{2}$ -inch slices. Brown in a Dutch oven; drain, reserving drippings. Set aside. Brown chicken in drippings; drain. Combine oil and flour in Dutch oven; cook over medium heat, stirring constantly until roux is the color of chocolate. Add minced onion and next 3 ingredients; cook until vegetables are tender. Add water; bring to a boil. Reduce heat and simmer, uncovered, 45 minutes. Add chicken, Creole seasoning and hot sauce; cook, uncovered for 1 hour. Remove chicken and set aside to cool. Add green onions and parsley to gumbo. Bone chicken and coarsely chop. Add chicken and sausage to gumbo; heat thoroughly. Ladle gumbo into bowls; pack cooked rice into greased custard cups and invert into bowls of gumbo or serve gumbo over rice. Yields 3 quarts.

CHICKEN, ANDOUILLE, AND HAM JAMBALAYAby **Harold Faletti**

3 Tbs. butter
 $\frac{1}{2}$ lb. Andouille or any smoked sausage, $\frac{1}{4}$ -inch slices
 $\frac{1}{2}$ lb. smoked ham, cubed
 $\frac{1}{2}$ lb. chicken breasts, diced
 2 Tbs. plus $\frac{3}{4}$ Tbs. Cajun seasoning
 1 C. onions
 1 C. celery
 1 C. bell peppers
 1 Tbs. minced garlic
 $\frac{1}{2}$ C. tomato sauce
 1 C. tomatoes
 2 $\frac{1}{2}$ C. chicken stock
 1 $\frac{1}{2}$ C. rice (converted)

Melt butter; sauté meat until brown. Add seasoning and vegetables; cook until they start to soften. Add rice; cook for 5 minutes. Add tomatoes and sauce. Stir in stock. Bake in 350° oven for 1 hour or more until the rice is done. Stir and let stand for 5 minutes before serving.



COOKING DEMONSTRATION RECIPES

CAJUN COMBO DISH—Sponsored by PC Foods of
Granville (For men only!)

A “Jazz’n’-A-Fair” 2007 Marshall-Putnam County Fair



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

Recipes submitted by participants in the Taste of M-P Fair Cook-Off of 2007

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:

CHAMBEAUX HERB--Sponsored by the Illinois
Valley Herb Guild
(Any food product using herbs)

VIVA ITALIA—Sponsored by Windsor Food Co.
of Toluca
(Any food item using Windsor/Bernardi/Mona’s
products)

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

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

AND