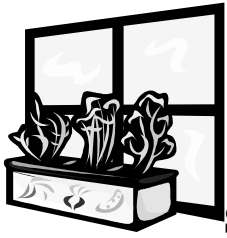


TASTE OF M-P FAIR COOK- OFF RECIPES: JULY 2008

A Woodland-a-Fair



Sponsored by Illinois Valley
Herb Guild: Wild About Herbs

ROSEMARY PITA CHIPS with ROASTED GARLIC & PEPPER DIP with ROSEMARY

By Kathy Wroblecki (1st Place)

Pita Chips:

6 whole-wheat pita pocket bread rounds
6 garlic cloves, pressed
1 Tbs. olive oil
4 tsp. Pantry rosemary herb seasoning mix or fresh rosemary

Preheat oven to 400°. Split each pita pocket in half horizontally. Using a garlic press, press garlic over rounds; spread evenly. Lightly spray rounds with olive oil; sprinkle evenly with seasoning mix or fresh rosemary. Cut each round into 8 wedges. Arrange half of the pita wedges in a single layer on a stone. Bake 8-10 minutes or until chips are lightly browned and crisp. Remove from baking stone; cool completely. Repeat with remaining pita wedges. Yield: 96

Dip:

2 whole heads garlic, unpeeled
1 lg. red bell pepper, cut into 1 inch wedges
1 tsp. olive oil
1 pkg. (8 oz.) cream cheese, softened
½ C. fat-free sour cream
2 tsp. lemon juice
½ tsp Pantry rosemary herb seasoning mix
Rosemary Pita Chips

Preheat oven to 425°. Slice about ¼ inch from the top of each garlic head to expose garlic cloves. Place in center of stone baker; surround with bell pepper wedges. Spray garlic and bell pepper with olive oil; cover with aluminum foil. Bake 40-45 minutes or until garlic is soft; cool completely. Place cream cheese in bowl; microwave on high 30 seconds until softened. Whisk vigorously until smooth. Remove skin from bell pepper and finely chop. Squeeze garlic cloves from papery skin into batter bowl. Add bell pepper, sour cream, lemon juice, and seasoning mix; mix well. Cover and

refrigerate at least 1 hour to allow flavors to blend. Serve with chips. Yield: 1 ½ cups (12 servings)

HERBED ITALIAN BREAD BRAID

By Angela Frank (2nd Place)

2 C. warm milk
2 pkg. active dry yeast
2 Tbs. sugar
2 tsp. salt
¼ C. olive oil
6 - 6 ½ C. bread flour, divided
2 Tbs. Italian herb blend
1 tsp. basil
1 tsp. thyme
1/3 C. grated Romano cheese

Preheat oven to 400°. Put warm milk in a large bowl. Add yeast; stir to dissolve. Let stand 5 - 10 minutes, or until foamy. Add sugar, salt and oil; stir to mix. One cup at a time, add 5 cups of the flour, mixing thoroughly each time. Add the herbs and cheese. By hand, work in enough of the remaining flour to make a soft dough. Turn out on a lightly floured surface and knead 6 - 8 minutes or until smooth and elastic. Place dough in large oiled bowl and turn to coat. Cover bowl with clean towel. Let rise in a warm, draft-free place about 1 hour or until doubled in bulk. Punch dough down. Divide dough into 3 equal pieces and form into ropes or "snakes". Join 2 ropes at their top ends; place the 3rd rope over the joined and braid the 3 ends. Place on greased cookie sheet. Cover and let rise about 45 minutes or until nearly doubled. Bake on lower shelf or oven for 35 minutes or till the top is golden brown and bread sounds hollow when lightly tapped. Remove from pan immediately; let cool on wire rack.

HERB STEAK

By Ethan Streitmatter (3rd Place)

1 chuck steak
½ tsp. Lawry's seasoned salt
1 tsp. Weber grind 'n' grill Chicago Steak seasoning
¼ tsp dill
½ tsp. thyme
½ tsp. garlic salt
1½ tsp. parsley
¼ can 7-up
1 lg. Ziploc bag

First drain steak and set on paper plate. Next add half of season salt, steak seasoning, dill, thyme, garlic salt, and parsley. Flip steak and repeat. Then put steak in Ziploc bag and add 7-up; let marinate in refrigerator for 20 minutes. Take steak out of bag and place on grill till well-done.

VEGGIE OR CHIP DILL DIP**By Gabriele Read (4th Place)**

- 2 C. mayo
- 1 C. sour cream
- 1 Tbs. dried minced onion
- 1 - 2 Tbs. parsley flakes, dried or 2 - 3 Tbs. fresh
- 1 - 2 Tbs. dill weed
- 1 Tsp. Tabasco sauce

Mix together and refrigerate.

SEASONED MUSHROOMS**By Sharon Read**

- 1 stick butter
- 2 pkg. ranch Hidden Valley dry mix
- 3 - 4 pkgs. Fresh mushrooms, washed clean
- 1 Tbs. chopped parsley
- 1 tsp. garlic, minced (optional)

In large crock pot, melt butter. Add dry mix. Toss in mushrooms and heat in crock pot for 6—8 hours. Great served as an appetizer or side dish with steak or chicken.



**Windsor Italian
Foods: VIVA ITALIA**

VERY ITALIAN TORTELLINI SALAD**By G. Ann Perna (1st place)**

- 1 pkg./box Mona's cheese tortellini
- 1 can kidney beans, rinsed & drained
- 1 can artichoke hearts, drained & quartered
- ½ pkg. frozen tiny peas, thawed or 1-10 oz. box
- 1 red pepper, diced and cooked
- 1 green pepper, diced and cooked
- 1 C. sliced olives
- Onion, diced, to taste
- 1 med. zucchini, diced
- ¼ to 1 lb. ham, cubed
- Dried basil and oregano, to taste
- ¾ C. olive oil
- ¼ C. red wine vinegar
- 1 Tbs. Dijon mustard
- 1 med. garlic clove, minced, to taste

Combine olive oil, vinegar, mustard and garlic in a jar and shake well to combine. Refrigerate. Cook tortellini according to package directions and cool to room temperature. Prepare and add remaining salad ingredients and mix with tortellini. Add dressing; toss all items together. Refrigerate at least 2 hours. Serve on lettuce or garnish.

TORTELLINI SOUP**By Holden Mercer (2nd place)**

- 1 lb. Italian sausage
- 1 bag Mona's tortellini (beef or cheese)
- 1 med. onion
- 2 garlic cloves
- 5 C. beef broth (use bouillon cubes)
- ½ C. water
- ½ C. red wine or water
- 2 C. chopped tomatoes or 1 can diced tomatoes
- ½ C. carrots
- ½ C. celery
- ½ tsp. basil
- ½ tsp. oregano

Brown sausage and drain fat. Mix all ingredients and bring to boil (no sausage or tortellini yet). Simmer uncovered for 30 minutes then skim the fat off. Add the sausage, tortellini and some extra water. When tortellini floats, it is done. Simmer another 30 minutes for added flavor. For extra taste after fixing a bowl, add some shredded Mozzarella cheese on top. (NOTE: If you are making this ahead of time, do not put the tortellini in until the day you are to eat it. The noodle will get mushy. We put the soup in a crock-pot to heat up and then add the tortellini 1 hour before we eat.)

NOODLES ALA SALAD**By Ruth Hofstatter (3rd place)**

- 1 pkg. Mona's egg noodles
- Cubed ham
- Cherry or grape tomatoes
- Zucchini, sliced and quartered
- Mona's Sweet Italian Dressing

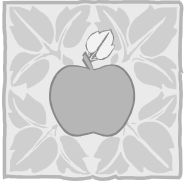
Cook, drain, and cool noodles. Combine with ham, tomatoes, and zucchini. Top with dressing.



VENISON STROGANOFFBy Chris Sendelbach (4th place)

2 lbs. venison (cut into 1" cubes)
 2 Tbs. butter
 1 pkg. dry onion soup mix
 4 C. water
 2 Tbs. chopped parsley
 ¼ tsp. garlic powder
 Dash of black pepper
 ¼ tsp. oregano
 ½ C. sour cream
 1 bag Mona's egg noodles

In a large deep skillet, melt butter and brown venison. Stir in onion soup mix; add water and all spices. Bring to a boil; turn heat very low and cook gently for about 1 ½ hours. When meat is tender, add sour cream by first taking a little of the hot liquid from the meat and stir into the sour cream—then stir all back into the meat. Blend in ¼ C. cornstarch and a little water into the meat mixture. Cook and stir till sauce thickens. Serve over noodles cooked according to directions on bag.



Schneider's Orchard: AN APPLE-A-FAIR

APPLESAUCE/RED RASPBERRY SAUCE PARFAITBy Gabriele Read (1st place)

Layer homemade chunky applesauce and smashed red raspberries in individual decorative glasses or cups. Garnish with whole raspberries.

SPICY APPLE-CRANBERRY BREADBy Sharon Friedman (2nd place)

1 C. applesauce
 1 C. prepared cranberry-apple pie filling
 1 pkg. dry or cake yeast
 ¼ C. warm water
 ½ C. scalded milk
 1 Tbs. sugar
 1 Tbs. shortening
 1 tsp. salt
 4 C. sifted flour
 ½ C. finely chopped nuts

Combine applesauce with pie filling. Combine yeast and warm water; let stand 5 minutes. Combine scalded milk, sugar, shortening and salt. Stir until shortening is dissolved. Stir dissolved yeast into lukewarm milk mixture. Stir in applesauce mixture. Gradually beat in flour until dough is elastic. Stir in nuts. Cover and let rise in warm place until double in bulk—about 1 hour. Punch down and spoon into greased 12-cup Bundt pan. Let rise until double in bulk. Bake at 350° for 40 - 45 minutes or until bread tests done. Turn out immediately on wire rack to cool. Top with powdered sugar. Also great served hot with butter.

APPLE SHORTBREAD TARTBy Judy Murphy (3rd place)Crust:

2 sticks butter softened
 2/3 C. powdered sugar
 1 tsp. vanilla
 2 C. flour

Preheat oven to 350°

Cream together butter, sugar and vanilla until light and fluffy. Add flour and mix well. Line center of tart pan with parchment circle to fit. Spray sides with cooking spray. Make 4 walnut size balls of dough and press on cookie sheet to ¼ inch with glass bottom dipped in granulated sugar. Bake at 350° for 10 minutes or until lightly golden on edges. Let cool. While cookies are baking, press remaining cookie dough into tart pan working into the sides wells. (I use a child's rolling pin to roll it thin enough). Bake at 350 for 10-20 minutes, just until it is lightly golden at the edge of pan. Let cool completely before trying to remove from pan.

Filling:

2 - 4 tart apples
 ½ - ¾ C. apple juice
 ½ tsp. cinnamon
 ¼ - ½ C. sugar, depending on tartness of apples
 1 Tbs. cornstarch, if needed
 2 Tbs. apple juice, if needed
 ½ C. chopped nuts

Slice apples. Cook until tender in apple juice, cinnamon and sugar. Thicken with cornstarch dissolved in 2 tablespoons of apple juice if needed. I usually do not have to. Crush cookies to make cookie crumbles. Top with chopped nuts and cookie crumbles.



BREW-B-QUE APPLE BABY-BACK RIBSBy Matt Dean (4th place)Rub:

1 C. brown sugar
 1 pack McCormick Chili spice
 ¼ C. kosher salt
 1 Tbs. black pepper
 1 Tbs. garlic powder

Mix and coat slabs of ribs. Smoke ribs for 3 hours, basting every 20 minutes.

Baste:

1 C. apple cider
 1 C. apple cider vinegar
 ¼ C. sugar
 ¼ C. salt
 2 Tbs. black pepper

Bring to boil and cool.

Wrap ribs in foil; add 1 cup apple juice and top with 1 apple sliced. Bake 250° for 4 hours or until ribs pull clean apart.

Sauce:

Bring the following to boil and cool:

16 oz. bottle favorite BBQ sauce
 ½ C. apple cider
 ½ C. apple cider vinegar
 ½ C. rub seasoning
 8 oz. harvest or wheat beer
 ½ C. ketchup

APPLE DATE PECAN CAKE

By Angela Frank

1 C. sugar
 ½ C. butter, at room temp.
 2 eggs
 1½ C. all-purpose flour
 2 tsp. unsweetened cocoa
 1 tsp. baking soda
 1 tsp. ground cinnamon
 ½ tsp. ground cloves
 2 C. tart cooking apples, peeled and chopped
 ½ C. chopped pitted dates
 1 C. coarsely chopped pecans
 ½ C. cold coffee

Heat oven to 350° F. Lightly grease a 10" spring-form pan or a 13x9" pan. In mixing bowl, beat sugar and ½ C. butter at medium speed until light and fluffy; beat in eggs until light. In separate bowl, combine flour, cocoa, baking soda, cinnamon, and cloves.

In a small bowl, combine apples, dates, and pecans. Mix 2 Tbs. of the flour mixture into apples till all pieces are coated with flour. Mix remaining flour into butter mixture alternately with coffee until batter is smooth. Stir in apple mixture until well blended. Pour batter into pan; bake 35 - 40 minutes or until cake bounces back when touched in center. Cut cake while still warm; serve with warm caramel sauce.

Caramel sauce:

¼ C. butter
 ½ C. packed brown sugar
 ½ C. whipping cream
 1 tsp. vanilla

In a small sauce pan, melt ¼ C. butter. Stir in brown sugar over low heat 2 minutes until sugar is dissolved. Add cream; heat just to a boil. Remove from heat; stir in vanilla. Serve warm.

APPLESAUCE CAKE

By Alysa Hofstatter

½ C. butter
 2 C. hot applesauce
 1 tsp. cinnamon
 2½ C. flour
 2 C. sugar
 2 tsp. soda
 ¼ tsp. salt
 1 C. nut meats

Boil applesauce and put sugar in. Mix all together and bake for 50 - 60 minutes. Serves 12.

APPLE PIE

By Jereen Mercer

Crusts (2-8" or 9")

2 C. sifted all-purpose flour
 1 tsp. salt
 2/3 C. lard or hydrogenated fat
 5 - 6 Tbs. cold water

Apple filling:

¾ - 1 C. sugar
 ½ tsp. cinnamon
 1 Tbs. flour
 5 C. pared, sliced tart apples (5 - 6 apples)
 1 Tbs. butter or margarine

Prepare pastry and line 8" or 9" pie plates before paring apples. Combine sugar, flour, and salt; mix with apples. Fill pie shell with apple mixture. Dot with butter or margarine. Cover with pastry. Bake in preheated 425° oven for 15 minutes. Reduce heat to moderate (350°) and bake 25 minutes longer, or until apples are tender and crust brown.

GRANDMA'S APPLE SLAW**By Sharon Read**

½ small head cabbage, shredded
 2 lg. carrots, peeled & grated
 2 lg. unpeeled golden delicious apples, grated
 ½ C. golden raisins
 Grated zest of 1 lemon
 1 Tbs. fresh lemon juice
 ½ C. sour cream
 ½ C. mayonnaise
 Salt & pepper to taste

In large bowl, combine cabbage, carrots, apples, raisins, lemon zest and juice. In another bowl, stir together sour cream and may. Pour over, toss, and chill. Season to taste with salt & pepper. Serves 8 – 10.

APPLE WALNUT UPSIDE-DOWN CAKE with CARMEL SAUCE**By Ray Russ**Cake Batter:

½ golden delicious apple
 1½ C. all-purpose flour
 1½ tsp. baking powder
 ¾ tsp. salt
 ½ tsp. cinnamon
 1 stick (½ C.) unsalted butter, softened
 2/3 C. sugar
 1 tsp. vanilla
 2 Tbs. minced peeled fresh gingerroot
 2 lg. eggs
 ½ C. sour cream

Topping:

3 – 3½ golden delicious apples
 1½ sticks butter
 2/3 C. sugar
 ½ C. chopped walnuts

Caramel Sauce:

1½ C. sugar
 ½ C. water
 3 Tbs. brandy
 2 Tbs. butter

Make topping: peel, core and quarter apples. In a well-seasoned 10¼ " cast iron skillet, melt butter over moderately low heat just until melted. Stir in sugar until combined well. Arrange apple quarters decoratively, cut sides up, in skillet and sprinkle walnuts evenly between apples. Cook undisturbed 35 – 30 minutes or until apples are tender in center and sugar is golden caramel.

Make cake batter: peel and finely chop apples. Combine flour, baking powder, salt and cinnamon. In another bowl, beat butter and sugar until light and fluffy.

Beat in vanilla and gingerroot and add eggs. Beat in sour cream and with mixer on low speed beat in flour mixture and fold in chopped apples. Remove skillet from heat and spoon batter evenly over topping. With a metal spatula, spread batter (being careful not to disturb topping). Leaving a ¼ in border of cooked apples uncovered. Put skillet in shallow baking pan and bake cake in middle of oven 25 – 35 minutes at 375° until tester comes out with crumbs adhering and cake is golden brown. Cool cake on rack for 10 minutes and carefully invert onto a plate.

Make caramel sauce: In a heavy saucepan, cook sugar over moderate heat, stirring with a fork until melted. Then cook without stirring, swirling pan until golden caramel. Remove pan and carefully add water and brandy. Return to heat and simmer until caramel is dissolved, stir in butter. Can be made 3 days ahead.

**THE GREAT PUMPKIN****Sponsored by SENECA FOODS****PUMPKIN CHILI****By Jill Franklin (1st place)**

2 lbs. ground beef
 1 lg. onion, diced
 1 green bell pepper, diced
 2 – 15 oz. cans black beans, drained
 1 – 46 oz. can tomato juice
 1 – 28 oz. can peeled and diced tomatoes with juice
 ½ C. canned pumpkin, pureed
 1½ Tbs. pumpkin spice
 1 Tbs. chili powder
 ½ C. brown sugar
 1 Hershey bar

In a large pot over medium heat, cook beef until brown and drain. Stir in onion and pepper and cook for 5 minutes. Stir in beans, tomato juice, diced tomatoes, and pureed pumpkin. Season with pumpkin spice, chili powder, and brown sugar. Add Hershey bar and simmer 1 hour. Refrigerate overnight and reheat—always better on day 2.



PUMPKIN RUM CAKE with BROWN SUGAR ICINGBy Ray Russ (2nd place)

¾ C. chopped pecans, toasted
 ¾ C. firmly packed dark brown sugar
 3 Tbs. all-purpose flour
 1½ tsp. ground cinnamon
 ¼ C. butter, melted
 1 C. unsalted butter, softened
 2 C. granulated sugar
 2 C. firmly packed dark brown sugar
 5 lg. eggs
 2 C. canned unsweetened pumpkin
 ¼ C. dark rum
 3 C. all-purpose flour
 2 tsp. baking powder
 ½ tsp. baking soda
 ¾ tsp. salt
 2 tsp. cinnamon
 ½ tsp. ground ginger
 ½ tsp. ground nutmeg
 ¼ C. firmly packed dark brown sugar
 ½ C. whipping cream
 ¼ C. unsalted butter
 1 tsp. dark rum
 1 C. plus 2 Tbs. sifted powdered sugar

Combine 1st 4 ingredients in a small bowl; stir in ¼ C. melted butter. Use fingers to pinch streusel into big clumps; set aside. Beat 1 C. butter at medium speed, about 2 minutes or until creamy. Gradually add 2 C. each granulated and dark brown sugar, beating at medium speed 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Stir together pumpkin and ¼ C. rum in a bowl. Combine flour and next 7 ingredients in a medium bowl. Add flour mixture to butter mixture alternately with pumpkin, beginning and ending with flour. Pour ½ batter into a well greased and floured 12 C. Bundt pan (use shortening). Sprinkle butter with streusel; top with remaining butter. Bake at 325° for 1 hour and 28 minutes or until a long wooden pick comes out clean. Cool in pan on rack for 10 minutes, remove from pan and let cool completely. Combine ¼ C. brown sugar, whipping cream, and ¼ C. unsalted butter in a medium saucepan. Cook, stirring constantly, over medium heat until butter melts and sugar dissolves. Increase heat to medium-high and bring to boil for 3 minutes. Remove from heat and stir in 1 tsp. rum. Place powdered sugar in bowl, pour brown sugar mixture over powdered sugar, stirring with a wire whisk 1 minute or until smooth. Let cool 20 – 25 minutes or until lukewarm. Spoon icing over cooled cake and let stand until icing is firm. Yields 12 servings.

**CREAM PUFFS with PUMPKIN FILLING**By Chris Sendelbach (3rd place)Basic Cream Puff recipe:

½ C. butter
 1 C. water
 1 C. flour
 ¼ tsp. salt
 1 tsp. sugar
 4 eggs at room temperature

Melt butter in boiling water; add flour, salt, and sugar; cook until stiff and does not fall apart. Add eggs one at a time; beat each egg in till smooth. Cool in refrigerator for 1 hour. Drop by spoonful on lightly greased cookie sheet. Bake at 450° for 15 minutes then at 325° for 25 minutes.

Pumpkin Filling:

5 heaping Tbs. flour
 1 C. milk
 1 C. sugar
 ½ C. butter
 ½ C. shortening
 1½ tsp. vanilla
 2 C. solid-packed pumpkin

Cook flour and milk until thick; let cool. Add sugar, butter, shortening. Beat 15 minutes. Add vanilla and pumpkin. Fold all together and fill cream puffs.

PUMPKIN RISOTTO with SMOKED TURKEYBy Kathy Wroblewski (4th place)

2 smoked turkey legs
 3 C. chardonnay or other white wine
 2 C. converted long-grain rice
 1 – 14 oz. can reduced sodium chicken broth
 1 C. canned pumpkin
 1 tsp. poultry seasoning
 ¾ tsp. salt
 ½ C. plus more grated parmesan cheese
 Salt and ground black pepper
 Fresh sage

Remove skin from turkey legs; remove meat from bones. Discard skin and bones. Chop turkey. Transfer to a 5-qt. slow cooker. Stir wine, rice, chicken broth, pumpkin, poultry seasoning, and the ¾ tsp. salt into slow cooker until thoroughly combined. Cover and cook on high setting for 2 hours. Stir in ½ C. of parmesan cheese. Season with additional salt and black pepper. Serve with sage leaves and additional parmesan cheese. Yields 6 servings.

PUMPKIN CARROT CAKE**By Judy Boswell**

2 C. all-purpose flour
 2 tsp. baking soda
 2 tsp. ground cinnamon
 ½ tsp salt
 ¾ C. milk
 1 ½ tsp. lemon juice
 3 eggs
 1 ¼ C. canned pumpkin
 1 ½ C. granulated sugar
 ½ C. packed brown sugar
 ½ C. vegetable oil
 1 can (8oz.) crushed pineapple, drained
 1 C. (about 3 med.) grated carrots
 1 C. flaked coconut
 1 ¼ C. chopped nuts, divided
 Cream Cheese Frosting (recipe follows)

Preheat oven to 350° F. Grease two 9-inch round baking pans. Combine baking soda, cinnamon, and salt in small bowl. Combine milk and lemon juice in liquid measuring cup (mixture will appear curdled). Beat eggs, pumpkin, granulated sugar, brown sugar, oil, pineapple, carrots and milk mixture in large mixer bowl; mix well. Gradually add flour mixture; beat until combined. Stir in coconut and 1 C. nuts. Pour into prepared baking pans. Bake for 30 – 35 minutes or until wooden pick inserted in center comes out clean. Cool in pans for 15 minutes. Remove to wire racks to cool completely. Frost between layers, on side and top of cake with cream cheese frosting. Garnish with remaining nuts. Store in refrigerator. Makes 12 servings.

CREAM CHEESE FROSTING: Combine 11 oz. softened cream cheese, 1/3 C. softened butter and 3½ C. sifted powdered sugar in large mixer bowl until fluffy. Add 1 tsp vanilla extract, 2 tsp. orange juice and 1 tsp. grated orange peel, beat until combined.

PUMPKIN CHEESECAKE with WHITE CHOCOLATE GLACÉ and PISTACHIO CRUST**By Matt Dean**Crust:

1½ C. ground ginger snaps
 1½ C. ground pistachio
 ¼ C. brown sugar
 ¼ C. unsalted butter, melted

Filling:

32 oz. cream cheese
 1 2/3 C. sugar
 1 ½ C. pumpkin puree
 9 Tbs. Whipping cream
 2 Tbs. pumpkin pie spice

5 lg. eggs (3 whole and 2 yolks)
 1 Tbs. vanilla

Mix crust ingredients until combined; press onto bottom and sides of 9 ½" spring-form pan and bake at 350° for 7 minutes. Prepare water bath for pan. Mix in mixer cream cheese and sugar till fluffy. (Reserve ¾ C. for topping) Blend all remaining ingredients except eggs. When blended, add 1 egg at a time. Mix until mousse-like texture. Bake at 350° for 20 minutes; reduce heat to 300° for 45 minutes. When center slightly jiggles, turn off oven and allow to sit for 20 minutes before removing. Melt 1 C. white chocolate, then add 5 Tbs. cream and ¾ C. filling. Glaze top when cool.

PIÑÓN PASTEL**By Angela Frank**Pastry:

2 C/ flour
 ½ tsp. baking powder
 1 tsp salt
 2/3 C. lard
 6 – 9 Tbs. cold water

Filling:

1 (16 oz.) can of pumpkin
 ½ C. raisins, chopped
 ½ C. pine nuts, chopped
 ½ C. sugar
 ½ tsp. allspice
 ½ tsp. cinnamon
 ¼ tsp. nutmeg

Topping:

2 Tbs. melted butter
 1 Tbs. sugar
 ½ tsp. cinnamon

Preheat oven to 350° F. Combine the flour, baking powder, and salt in a mixing bowl. Add the lard using a pastry cutter or fork to work it into the mixture. Add the cold water until a dough is formed. Knead slightly. Cover dough with a towel and set aside for ½ hour. Prepare the filling. In a separate bowl, combine the pumpkin, raisins, pine nuts, sugar, allspice, cinnamon, and nutmeg. Mix well. Divide the dough in half. Flour the counter and roll out half of the dough into a circle large enough to fit a pie pan. Place the dough in pie pan. Spread the filling over the dough. Roll out second half of the dough. Place the top over the filling. Pinch the edges together to form a seal. Cut several slits in the top of the pastry to let the steam escape. Use a pastry brush to brush the melted butter on the top pastry. In a small bowl, mix sugar and cinnamon. Sprinkle it over the top. Bake for about an hour, or until the pastry is brown and the filling is bubbling. Remove from the oven and cool slightly before serving.

HOLIDAY PUMPKIN ROLL

By Holly Hofstatter

3 eggs
 1 C. sugar
 2/3 C. pumpkin
 3/4 C. flour
 1 tsp. baking soda
 1 tsp. cinnamon
 1/2 tsp. salt
 1/2 tsp. ginger
 1 tsp. lemon juice
 6 or 8 oz. cream cheese
 1 C. powdered sugar
 1 tsp. vanilla

Beat eggs on high speed for 5 minutes. Add cup of sugar and pumpkin. Sift together next 5 dry ingredients. Fold into pumpkin mixture. Add lemon juice. Generously grease and flour jelly roll pan. Pour batter in and bake at 375° for 15 minutes. Let cool in pan for 5 minutes. Loosen edges with knife then turn out on a damp cloth. Roll up cake and cloth starting at the short side. Cool completely. Unroll cake. Make filling by beating cream cheese, powdered sugar, and vanilla until smooth. Spread on unrolled cake. Roll and place in foil. Wrap and refrigerate several hours.

PUMPKIN COOKIES

By Nicole Mercer

1/2 C. margarine
 1 C. sugar
 1 C. pumpkin
 1 tsp. cinnamon
 1 tsp. baking powder
 1 tsp. baking soda
 1/2 tsp. salt
 2 C. flour
 1 tsp. vanilla extract
 1/2 C. nuts, chopped

Blend margarine and sugar. Add pumpkin. Sift together flour, baking powder, baking soda, salt and cinnamon. Add powder mixture to sugar mixture. Add vanilla and nuts. Bake cookies 12 – 15 minutes in a 350° oven.

CHOCOLATE HARVEST CAKE

By Judy Murphy

1 - 18.5 oz. chocolate cake mix
 2 tsp. pumpkin pie spice
 2/3 cup solid packed pumpkin
 1/4 cup unsalted softened butter
 3 large whole eggs
 3/4 cup water
Cream filling:
 2 - 8 oz. package cream cheese softened
 2/3 cup solid packed pumpkin
 1/2 cup sugar
 1 tsp. pumpkin pie spice
Frosting
 1/2 cup sour cream
 2 tablespoons butter
 2 cup powdered sugar
 1 cup semi sweet morsels
 1 tsp. vanilla
 milk

Heat oven to 350° F. Spray 2 - 10 inch tart pans with Baker's Secret and line bottom center with 9 1/2 inch circle parchment paper. Place all ingredients in large mixing bowl. Beat medium to high until batter is smooth. Fill tart pans and 6 cupcakes. Bake 15- 20 minutes or until toothpick comes out clean. Cool completely. Place all filling ingredients in large mixing bowl and beat until thickened. Divide in half and spread the filling between two tart wells. Melt chocolate chips in microwave on low power, set aside to cool. Mix sour cream, butter, powdered sugar and vanilla until smooth. Add cool melted chocolate chips and enough (very small amount) milk to runny frosting consistency. Divide in half and spread to cover filling. Cake – makes 2 - 10 inch tart pans and (6 cupcakes bonus treats). Save cupcakes for a later treat. They are delicious with chocolate frosting.





PC Foods of Granville:

WILD GAME—For Men Only

HUNGRY HUNTER CASSEROLE

By Doug Mercer (1st place)

- ¼ C. chopped onion
- 1 Tbs. oil
- ½ lb. lean ground beef
- ½ lb. venison
- 2 – 1 lb. cans pork ‘n’ beans
- ¼ C. catsup
- ¼ C. water
- ½ tsp. garlic salt
- ¼ C. brown sugar
- 1 can biscuits, pop-open style, optional

Sauté onion in oil; add ground beef, venison, and cook until browned, then drain. Pour beans into medium Dutch Oven, or pot. Add the meat and onions. Stir in catsup, water, and garlic salt. Sprinkle with brown sugar. Lid and bake for 15 – 20 minutes at 375°. Top with biscuits and increase heat to 475° (add coals to top). Bake 10 more minutes lidded, until biscuits are golden. Optional: top with shredded cheese.

HUNTER’S HARVEST SALAD

By Matt Dean (2nd place)

- 16 oz. venison fillet
- 4 C. mesquely salad mix
- 1 lg. tomato
- 1 pear
- ½ C. sugared walnuts
- ½ C. bleu cheese
- ¼ C. cranberry honey vinaigrette

Top greens with sliced tomatoes, walnuts, and bleu cheese. Grill or sauté venison and pear slices. Fan on top of salad. Drizzle with dressing.

FRENCH ONION DIP

By Drew Herridge (3rd place)

- 6 lbs. venison
- 2 cans condensed French Onion soup
- 2 cans beef consommé
- 2 cans beef broth
- 2 tsp. beef granules
- 1 can beer

Put roast in crock pit with the next four ingredients. Cook on low for 7 hours, then pull roast apart. Add one beer and let that cook for 1 more hour.

GOOSE WRAPS

By Tanner McQuilkin (4th place)

- 16 oz. teriyaki marinade
- 4 goose breasts
- 1 can sliced water chestnuts

Slice goose breasts 3/16” slices, against the grain—slice strips into 2 – 2½ long pieces. Place in zip-lock bag and cover with marinade. Refrigerate overnight. Drain. Place a strip around a slice of water chestnut and use a toothpick to attach. Place in cake pan. Bake at 300° for 10 – 12 minutes. Place in bowl or crock-pot. Keep them warm! Serve. Yields approximately 70 goose wraps.



A “Woodland-A-Fair” 2008 Marshall-Putnam County Fair

Recipes submitted by participants in the Taste of M-P Fair Cook-Off of 2008

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:

WILD ABOUT HERBS--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

WILD GAME—Sponsored by PC Foods of Granville **(For men only!)**

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