4-H
Holiday Food Faire
1991

Fresno County
The recipes which follow are an accumulation
of the prize winning entries at the
1991 Holiday Food Faire

Congratulations to All Contestants!!

Dave Snell
4-HYD Advisor
Gold Medal
Fettuccine Alfredo

1 12 oz. box Fettuccine  
1/2 stick butter  
1 half pint whipping cream  
1/4 c. Parmesan cheese  
3 Tbsp. coarsely chopped parsley  

Cook noodles until done. In another saucepan, add butter, whipping cream, and cheese. Do not boil. Remove from heat, pour over noodles, and mix well.

Tami Kinnunen  
San Joaquin/Tranquility

Silver Medal
Cheese Ball

1 8 oz. pkg. cream cheese  
1 3 oz. pkg. chive cream cheese  
1 jar Old English cheese spread  
Chopped nuts  
Parsley  
Pinch of garlic powder  

Cheese should be at room temperature. Mix first three ingredients together. Make into a ball and roll in mixture of chopped nuts, parsley, and garlic powder. Serve with your favorite crackers.

Stephanie Visser  
Rural Route
Bronze Medal
Tiered Biscotti Tree

Place almonds in a 8 to 9 inch wide pan. Bake in a 350°F oven, shaking often, until golden, about 15 minutes; cool.

In a large bowl, beat butter, sugar, and orange peel until fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine 4 1/2 cups flour, baking powder, salt, cinnamon, cloves, coriander, nutmeg, and nuts; add to butter mixture and stir to blend thoroughly.

Divide dough into three equal pieces. On a well-floured board, pat each piece into an evenly thick triangle that measures 9 inches across the base, 2 inches across top, and 12 inches on the sides. Make neat edges with a ruler. Carefully transfer dough with wide spatulas to a greased 12 x 15 inch baking sheet. Bake at 350°F for 15 minutes; dough can wait for oven space.

Remove from oven; cut crosswise into slices exactly 5/8 inch wide, using a long knife. Tip slides onto a cut side. Bake turning once, until golden brown, about 20 minutes. Cool on racks. If made ahead package airtight until next day or freeze.

To build the tree, pipe or knife, spread a little frosting on one side of each of the longest cookies. Lay icing side down on a flat platter, tips touching, to form a triangle, pipe or spread the remaining cookies in this manor. But building tiers in the opposite of the first.

Marmalade icing. Smoothly mix together 3/4 cup orange marmalade, one box or four cups sifted powder sugar, and 1 Tbsp. orange-flavored liqueur or orange juice. If icing thickens as you work, stir in a little more orange juice.
Gold Medal  
Carrot Cake Loaf

The carrot cake loaf is a special recipe. It was handed down from my Auntie Kathie over 26 years ago. Every Christmas my mother makes this special cake to share with family and friends. I have really enjoyed making this special recipe.

1 1/4 c. Wesson oil
1 3/4 c. granulated sugar
3 eggs
1 tsp. vanilla
2 1/2 c. flour (sifted)
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 c. grated carrots
1 c. crushed pineapple
1 c. chopped nuts

Cream oil and sugar. Add eggs and vanilla. Mix well. Sift dry ingredients together and add to creamed mixture, mix well. Add carrots, pineapple, and nuts. Mix well. Pour into two 8 x 3 3/4 x 2 3/8 inch loaf pans. Bake at 350°F for 1:15 minutes. Traditionally our family makes this cake in a loaf form and unfrosted.

Brian Woo
Golden Tri-C

Silver Medal  
Jambalaya Cajun Rice

1 1/2 c. long grain rice
2 Tbsp. butter
4 c. water
1 chicken bouillon cube
1 Tbsp. parsley
1 Tbsp. tomatoe flakes
1 Tbsp. garlic
1/4 c. celery
1/4 c. red and green bell peppers
1/4 c. onions
1/4 c. chili

In saucepan, melt butter, saute rice, then add remaining ingredients, bring to boil. Reduce heat, cover and simmer for 25 minutes. Serves 4 to 6.

Laura Anne Baker
Lone Star
Bronze Medal
Ginger Bread House

Ginger Bread History:
The story of ginger bread has appeared since the beginning of written history. The earliest ginger bread was made from bread crumbs, honey, and spices. Because ginger bread did not spoil as quickly as other baked goods did in those days, it was thought to be somewhat magical.

In the 17th Century ginger bread baking was a profession in itself, and ginger bread bakers alone had had the right to make it, except for Christmas time. My mom used to make ginger bread houses at Christmas, but now I get to.

Dough:
1 1/2 c. heavy cream
2 1/2 c. brown sugar
1 1/4 c. molasses
1 Tbsp. powdered sugar

Whip cream. Add sugar, molasses, ginger, lemon rind, and baking soda. Stir 10 minutes. Add four and work with hands until smooth. Cover; refrigerate overnight. Roll to 1/8 inch thickness on greased cookie sheets. Cut into shapes. Brush dough with water before baking. Preheat oven 300°F, bake 20 minutes

Icing:
1 lb. powdered sugar
1/2 tsp. cream of tartar
3 egg whites, room temperature

In large bowl, beat all ingredients, with mixer on low speed until blended. Beat at high speed 7 to 10 minutes, or until knife drawn through mixture leaves a path. Makes about two cups. Keep covered, dries very quickly.

Keith Sharp
Sand Creek
## Healthy Goodies

### Gold Medal
**Golden Banana Loaf**

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1/2 c. butter or margarine</td>
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<tr>
<td>1 c. sugar</td>
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<tr>
<td>1 egg</td>
<td></td>
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<tr>
<td>1 c. ripe mashed bananas</td>
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<tr>
<td>1/2 c. sour milk</td>
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<tr>
<td>2 c. flour</td>
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<td>1 tsp. soda</td>
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(In batter use 3/4 cup cereal, 1/2 cup nuts)

Boil together: sugar, water, shortening, salt, raisins, and spices for 5 minutes. When cold, add flour and soda dissolved in a teaspoon of hot water. This makes two loaves. Bake approximately 45 minutes at 375°F. This bread is of good texture and will keep moist for some time.

*Andrea Lee*
McKinley

### Poor Man's Bread (Eggless, milkless, and butterless bread)

<table>
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<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>2 c. brown sugar</td>
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<tr>
<td>2 c. hot water</td>
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<tr>
<td>2 Tbsp. shortening</td>
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<tr>
<td>1 tsp. salt</td>
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<tr>
<td>1 pkg. seedless raisins</td>
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1/2 tsp. salt
2 c. crispy rice square cereal (crushed to one cup, divided)
3/4 c. walnuts divided
2 Tbsp. brown sugar
2 Tbsp. melted butter


*April Chaney*
San Joaquin/Tranquility
Bronze Medal

Applesauce Oatmeal Muffins

1 1/2 c. Quaker Oats (Quick or Old Fashioned, uncooked)
1 1/4 c. All-purpose flour
3/4 tsp. cinnamon
1 tsp. baking powder
3/4 tsp. baking soda
1 c. unsweetened applesauce
1/2 c. skim milk
1/2 c. firmly packed brown sugar
3 Tbsp. vegetable oil
1 egg white
1/4 c. Quaker Oats (Quick or Old Fashioned, uncooked)
1 Tbsp. firmly packed brown sugar
1/8 tsp. cinnamon
1 Tbsp. margarine, melted

Preheat oven to 400°F. Line 12 medium muffin cups with paper baking cups. Combine oats, flour, cinnamon, baking powder, and baking soda. Add applesauce, milk, brown sugar, oil, and egg white; mix just until dry ingredients are moistened. Fill muffin cups almost full. Combine remaining ingredients; sprinkle evenly over batter. Bake 20 to 22 minutes or until a deep golden brown.

Stephanie Visser
Rural Route

Candies

Gold Medal

Buttery Cashew Brittle

2 c. sugar
1 c. light corn syrup
1/2 c. water
1 c. butter or margarine
3 c. cashews
1 tsp. baking soda

In 3-quart saucepan, combine sugar, corn syrup, and water. Cook and stir until sugar dissolves. Bring syrup to boiling; blend in butter or margarine. Stir frequently after mixture reaches the thread stage (230°F). Add cashews when the temperature reaches soft-crack stage (280°F) and stir constantly until temperature reaches the hard-crack stage (300°F). Remove from heat. Quickly stir in soda. Pour onto 2 buttered baking sheets. As the candy cools, stretch it out thin.

Tiffany Enns
Renegades
Silver Medal

White Confetti Fudge

In heavy saucepan, melt white chocolate (1 1/2 lbs.) with Eagle Brand (14 oz. can) remove from heat. Stir in 1/8 tsp. salt, 1 tsp. vanilla, and 1 cup chopped candied cherries. Spread evenly into waxed paper lined 8 inch square pan. Chill 2-3 hours or until firm: Turn onto cutting board, peel off paper and cut into squares. Store loosely covered at room temperature.

Darlene Modesto
San Joaquin/Tranquillity

Bronze Medal

Fudge

4 c. sugar
1 c. evaporated milk
1 c. butter
12 oz. chocolate chips

10 oz. marshmallows
1 tsp. vanilla
1 c. broken walnuts

Butter sides of 3-quart saucepan. In it, add sugar, milk, and butter. Cook over medium heat to soft ball stage, stirring constantly. Remove from heat. Add remaining ingredients and beat until chocolate is melted and blended. Pour into buttered pan 13 x 9 x 2.

Staci Cheek
Jefferson

Made From A Mix

Gold Medal

Spinach Dip

1 envelope Lipton Vegetable Soup
1 16 oz. sour cream
1/2 c. mayonnaise
1/2 tsp. lemon juice

1 8 oz. can water chestnuts
1 10 oz. pkg. chopped spinach, thawed, squeezed, dry

Mix together, chill. Hollow out one round loaf sourdough bread and fill with dip. Use pieces removed to dip.

Jennifer Baker
Lone Star
Jena's Jelly Biscuits

1. Preheat oven to 450°F.
2. Mix together 2 1/4 cups Bisquick baking mix and 2/3 cup milk. After mixing, drop by spoonfuls onto greased muffin pan. Spoon 1 Tbsp. of jelly onto dough then spoon 1 Tbsp. of dough onto jelly.
3. Bake biscuits at 450°F for 8 to 10 minutes or until golden brown.
4. Let cool, glaze.

Milk Glaze:
1. Mix together 2 cups confectionery sugar, 2 to 3 Tbsp. milk and 1 tsp. vanilla.
2. Beat constantly until smooth.
3. Drizzle over muffins.
4. Eat!!!!

Jena Jack
Lone Star

Bronze Medal
Christmas Rainbow Poke Cake

1 pkg. Supermoist White Cake Mix 2 c. boiling water
1 pkg. Jell-O Brand Raspberry flavor gelatin 1 8 oz. container Cool Whip non-dairy
1 pkg. Jell-O Brand Lime flavor gelatin Whipped topping, thawed

Prepare cake mix as directed on package. Pour batter into two round pans, 8 or 9 x 1 1/2 inch. Bake as directed; cool 10 minutes. Remove from pans; cool completely. Place cake layers, top sides up, back in the two clean pans; prick each layer with utility fork at 1/2 inch intervals. Pour one cup of the boiling water over raspberry gelatin and pour over one layer. Repeat with lime flavor gelatin. Refrigerate 3 to 4 hours. Dip one layer from pan into warm water 10 seconds invert on plate, gently shaking to loosen. Remove from pan, spread layer with one cup of whipped topping. Remove remaining layer from pan as above; invert on first layer. Remove pan, frost with remaining topping. Refrigerate; garnish with flattened gumdrops, cut to resemble holly.

Darlene Modesto
San Joaquin/Tranquillity
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