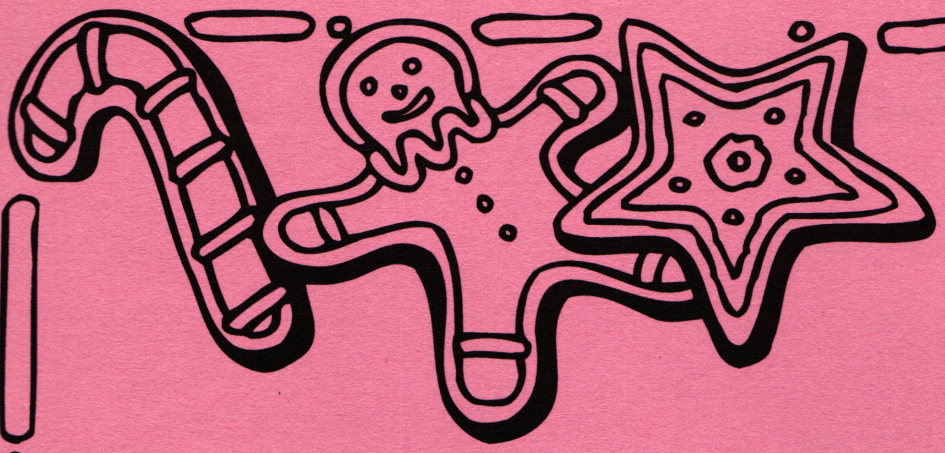


1996

FRESNO COUNTY

4-H

HOLIDAY

FOOD FAIRE



DAIRY FOODS

GOLD MEDAL
HOLIDAY PUMPKIN DESSERT

Cream:	1/4 cup butter	1/4 cup sugar	
Add:	1 egg, beaten well		
Blend in:	1 cup flour	1/2 teaspoon salt	1/2 teaspoon baking powder

Spread over bottom and 1-1/2 inches upsides of ungreased 10 inch spring form pan. Chill while preparing filling.

Pumpkin Cheese Filling:

Soften:	1 cup (8 ounces) cream cheese		
Add:	3/4 cup brown sugar	1 teaspoon cinnamon	1 teaspoon nutmeg
	1/2 teaspoon salt	1/2 teaspoon ginger	1/4 teaspoon cloves
Cream well:			
Add:	3 eggs (one at a time)		
Blend in:	1-1/2 cup pumpkin	1 cup evaporated milk	1 teaspoon vanilla

Bake at 375°F for 45 to 50 minutes. Spread with topping and bake 15 minutes more.

Topping:	1 cup sour cream	1/2 teaspoon cinnamon
	1/4 cup brown sugar	1/8 teaspoon ginger
	1 teaspoon vanilla	1/8 teaspoon nutmeg

Jayme Greer
Lone Star 4-H Club



DAIRY FOODS

SILVER MEDAL
MARBLE SQUARES

1 - 8 ounce package cream cheese
3/4 cup water
1/2 cup sour cream
1-1/2 - 1 ounce unsweetened chocolate
2 - 1/3 cup sugar
1/2 cup butter
1/2 teaspoon baking soda
1/2 teaspoon salt
3 eggs
2 cups of flour
1 - 6 ounce package semi-sweet chocolate chip

Combine softened cream cheese and 1/3 cup of sugar, mixing until well blended. Blend in one egg. In saucepan, combine water, butter, and chocolate; bring to a boil. Remove from heat. Add combined remaining sugar and flour, mix well. Blend in remaining eggs, sour cream, baking soda and salt. Pour into greased and floured 15-1/2 x 10-1/2 inch pan. Spoon cream cheese mixture over chocolate batter. Cut through batter with knife several times for marble effect; sprinkle with chocolate pieces. Bake at 350° F for 25 - 30 minutes or until wooden pick inserted in center comes out clean. Cool; cut into squares.

Katelyn Schulte
Renegades 4-H Club

BRONZE MEDAL
PUMPKIN COOKIES

1 cup white sugar
2 eggs, beaten
1 teaspoon cinnamon
2-1/2 - 3 cups flour
1 cup brown sugar
1/2 cup nuts
1 teaspoon nutmeg
1-1/2 cups butter
1 teaspoon vanilla
1 teaspoon cloves
1-1/2 cups pumpkin
1 teaspoon baking soda
1/4 teaspoon salt

Cream sugars and butter; add pumpkin, and nuts. Beat well. Add eggs. Combine soda, cinnamon, nutmeg, cloves, salt, and flour, add to creamed mixture and beat well. Add vanilla at the end.

Drop by tablespoons onto ungreased cookie sheet. Bake at 375°F degrees for 15 - 18 minutes.

Butter Cream Frosting:

4 cups powdered sugar
1/8 teaspoon salt
1 teaspoon vanilla
5 tablespoon milk
1/2 cup butter or margarine

Measure out sugar. Cream, butter and salt. Add part of sugar; blend well. Then add the rest of the sugar alternately with about 5 tablespoons of milk; beating until creamy. Blend in vanilla.

Michael Johnson
Kingsburg 4-H Club



TRADITIONAL

GOLD MEDAL
BURMA

1 pound Filo dough
1/4 cup sugar
1-3/4 cup butter
1 teaspoon cinnamon
2-1/2 cups walnut

Mix walnuts sugar and cinnamon and set aside. Melt butter. Place two sheets on bread board, brush with butter, sprinkle 2 tablespoons of nut mixture. Using a 1/2 inch dowel, place on edge of dough nearest you, start rolling the dough loosely until all the dough is rolled up. Push rolled dough together, crinkling pastery and push it off dowel. Put in baking pan. Brush each piece with balance of butter. Bake 350°F degrees for 15 - 20 minutes until lightly brown. When cool. Cut in desired lengths.

Syrup:

3 cups sugar
2 cups water
1 tablespoon lemon juice

In sauce pan, mix sugar and water and boil 15 minutes. Add lemon juice, boil 2 minutes more (Syrup can be kept a long time.) One half hour before serving, pour 1 or 2 tablespoons of syrup over each Burma.

Jeanne Johnson
Kingsburg 4-H Club

SILVER MEDAL
RUSSIAN TEA CAKES

2 cups sifted flour
1/2 cup butter
1 teaspoon almond extract
1/2 teaspoon salt
1/2 cup powdered sugar
1/2 cup chopped nuts
3/4 cup shortening
1 teaspoon vanilla

Cream butter and shortening. Add vanilla and then dry ingredients. Blend in nuts. Chill. Shape dough into walnut sized balls. Place on ungreased baking sheet. Bake at 325°F for 20 to 25 minutes. Roll warm cookies in powdered sugar (about 2 cups) and cool on rack.

Jennifer Mendrin
McKinley 4-H Club

BRONZE MEDAL
SUSHI

3 shitake mushrooms
1 cucumber
1 cup raw rice (Short Grain)
1/2 cup water
2 small spinach leaves
1 small slice Kamaboko (fish cake)
A pinch of salt
2 tablespoons vinegar
1 egg
1 Sheet of sea weed
2 tablespoons sugar
2 tablespoons soy sauce

Cook rice. Mix vinegar, salt, and sugar. Set aside. When rice is cooked mix with the vinegar, salt and sugar, while rice is still very hot. Boil the spinach; squeeze water out. Julienne slice cucumber and kamaboko. Cook egg, crepe-style and Julienne. Cook shitake with soy sauce and water. Julienne Slice. Place seaweed on bamboo sushi roller with short side toward you. Spread rice, thinly, on seaweed, leaving 1-1/2 inches bare at end away from you. Put (lay) strips of egg, cucumber, spinach, shutake and fish cake 1 inch from end near you. With finger tips, moisten bare edge of seaweed with sugar and vinegar mixture. Roll sushi as you would a jelly roll, squeeze firmly as you roll. Set aside with end of seaweed on underside. Slice and serve.

Misa Komaki
Lone Star 4-H Club

HEALTHY GOODIES

GOLD MEDAL
VEGETABLE PIZZA

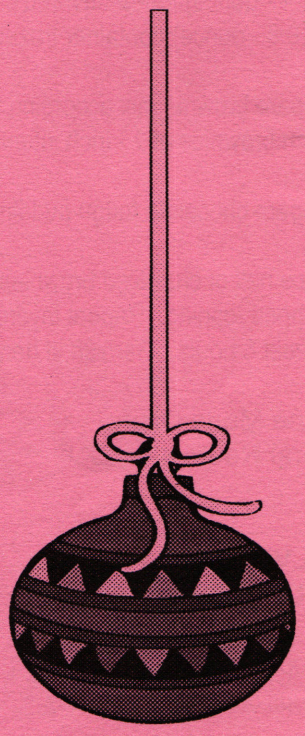
2 cans crescent rolls, unbaked
1 cup mayonnaise
8 ounce cream cheese, softened
1 package ranch dressing mix

Assorted fresh raw vegetables:

Carrots	Broccoli	Green Onions	Cucumber
Tomatoes	Cauliflower	Bell Pepper	Cheddar/Jack marbled cheese

Spread crescent rolls on a cookie sheet and bake at 375°F degrees for 12-15 minutes. Prick dough with fork before baking. Let cool. Mix together: mayonnaise, cream cheese, and ranch dressing mix. Spread on cooled crescent rolls. Top with chopped, diced and shredded vegetables. Add grated cheese on top. Cut into bite size pieces. Serves approximately 36 pieces.

Carrie Bledsoe
Rural Route 4-H Club



SILVER MEDAL
CHILI PASTA SALAD

6 ounce chili pasta	1 cup broccoli - chopped
1 cup celery - chopped	1 cup green peppers - sliced
1 cup artichoke hearts	1 cup tomatoes - chopped
4 ounce sliced olives	8 ounce Wish Bone Olive Oil - Vinegarette Dressing.

Cook Chili pasta in boiling water for 10 minutes or until tender. Drain, add cold water until cool, drain again. In a large bowl and all above ingredients together. Toss slightly and refrigerate overnight. Yield 4 servings.

Laura Baker
Lone Star 4-H Club

BRONZE MEDAL
QUICK MINESTONE SOUP

1 pound - 11 ounce can red kidney beans	1/2 teaspoon garlic salt	1/4 teaspoon pepper
1 small zucchini unpeeled and cubed	1 small carrot, diced	2 green onions, chopped
4 - 5 Swiss chard leaves, chopped	2 red potatoes, cubed	2-1/2 cups water
1 teaspoon salt	1 clove garlic, pressed	1/4 cup chopped parsley
2 stalks celery, chopped	1/4 cup macaroni or star pasta	

1 - 8 ounce can tomato sauce, or 1 can solid pack tomatoes mashed

Place undrained beans in a large pot and mash about 2/3 of the beans. Add salt, garlic salt, pepper and parsley, stir well. Add the vegetables, tomato sauce and water. Simmer 1 hour or more. Add macaroni and simmer 10 - 15 minutes. Sprinkle with grated parmesan cheese before serving. Serves 6. If soup seems too thick, add more water and salt to taste. The longer this soup is cooked the better the flavor. We love this soup for dinner. We serve it with crusty French bread or garlic bread and a Caesar or tossed salad.

April Chaney
McKinley 4-H Club

MADE FROM MIX

GOLD MEDAL
BROWNIE TRIFLE

1 (19.8 - ounce package) fudge brownie mix
1/4 cup coffee-flavored liqueur (optional)
1 (3.9 - ounce) package chocolate fudge instant pudding mix
8 (1.4 - ounce) toffee-flavored candy bars, crushed
1 (10.8 - ounce) container frozen whipped topping, thawed

Prepare brownie mix according to package directions. Bake according to package directions in a 13 x 9 x 2 - inch pan. Prick top of warm brownies at 1 - inch intervals with a wooden pick, and brush with liqueur, if desired. Cool: crumble into small pieces.

Prepare chocolate fudge pudding mix according to package directions, omitting chilling procedure.

Place half of crumbled brownies in bottom of 3-quart trifle bowl or glass bowl; top with half each of pudding, crushed candy bars, and whipped topping. Repeat layers with remaining half of crumbled brownies, pudding, candy bars, and whipped topping. Cover and chill at least 8 hours. Garnish, if desired. Yield: 16 to 18 servings.

Anne Marie Diener
Rural Route 4-H Club

SILVER MEDAL
CRANBERRY - RASPBERRY JELLO

4 cups boiling water
3 cups cold water
2 packages (8 serving size) Cranberry - Raspberry Jello
2 cups thawed Cool Whip whipped topping

Spray mold with no stick cooking spray. Dissolve gelatin with boiling water. Stir in cold water. Pour 4 cups of the gelatin into mold. Place mold in refrigerator about 1-1/2 hours or until set but not firm. Meanwhile refrigerate remaining gelatin about 45 minutes or until slightly thickened. (Consistency of unbeaten egg whites) Stir in whipped topping with wire whisk until smooth. Spoon over gelatin layer in mold. Refrigerate 4 hours or until firm. Unmold. Garnish. Yield 20 servings.

Laura Baker
Lone Star 4-H Club



BRONZE MEDAL
PINEAPPLE UPSIDE-DOWN CAKE

1 package Duncan Hines Moist Deluxe Pineapple Supreme Flavor cake mix
1 can (20 ounces) pineapple slices, drained
1 cup butter
1 cup firmly packed brown sugar
Red maraschino cherries, drained & halved

Preheat oven to 350°F degrees. Melt butter in ungreased 13 x 9 x 2 inch pan. Sprinkle brown sugar evenly in pan. Arrange pineapple slices on brown sugar. Place marashino cherry halves, cut sides up, in center of pineapple slices. Prepare cake mix, following package directions for basic recipe. Pour batter evenly over fruit in pan. Bake at 350°F degrees for 43 to 48 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes in pan. Invert into serving platter.

Jessica Maddox
Rural Route 4-H Club

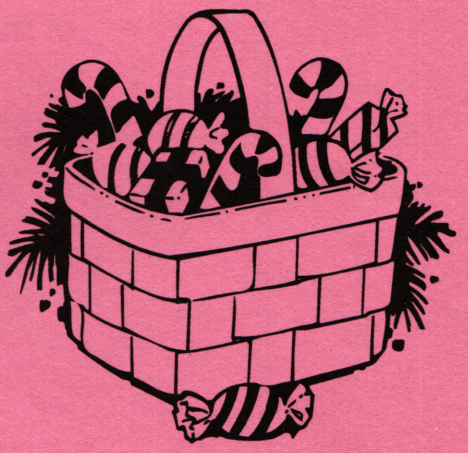
CANDIES

GOLD MEDAL
ROCKY ROAD

1 can condensed milk
2 tablespoon butter
12 ounce chocolate chips

add:
2 cups walnuts
4 cups miniature marshmallows
Mix altogether. Spread in pan lined with wax paper. Refrigerate until hard. Cut into squares.

Kelly Haupt
Kerman 4-H Club



SILVER MEDAL
RICE KRISPIES CANDY CANES

5 tablespoons margarine
16 ounce miniature marshmallows
9 cups HOHO Holiday Rice Krispies
Vegetable Cooking Spray
Melt margarine and marshmallows in large saucepan. Remove form heat, add Krispies and stir until will coated. Using a 1/2 cup coated with cooking spray, divide warm mixture evenly and shape into small candy canes. Cool completely. Yield 16 candy canes.

Laura Baker
Lone Star 4-H Club

BRONZE MEDAL
LITTLE BOY BLUE HAY STACKS

12 ounce package butterscotch chips
12 ounce jar peanut butter
9 ounce can of chowmein noodles

Melt chips and peanut butter together. Stir in noodles until thoroughly covered. Drop teaspoonfuls on waxed paper. Place in refrigerator one hour. Yield: 2-1/2 dozens.

Brooke Smith
Rural Route 4-H Club



These recipes are an accumulation of the prize winning entries at the 1996 Holiday Food Faire

Congratulations to All Contestants!

Barbara

Barbara Wortham
4-H Youth Assistant



125c. CO-162/'96

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