



1994

FRESNO COUNTY 4-H

HOLIDAY FOOD FAIRE



Barbara

Barbara Wortham
4-H Youth Assistant

DAIRY FOODS

GOLD MEDAL HOLIDAY CHEESECAKE

Crust:

1/4 cup melted butter
1/4 cup sugar
1-1/2 cup graham cracker crumbs

Topping:

1-1/2 cup sour cream
1 teaspoon vanilla
1/3 cup sugar

Filling:

1-1/2 cup sugar
4 eggs
3 8 oz. pkg. cream cheese
2 teaspoon vanilla
*optional
2 teaspoon lemon juice*
2 teaspoon lemon rind*

Heat oven to 300 degrees. Blend crust ingredients and press into a 9" springform pan. Bake 10 minutes. Blend filling ingredients until smooth. Pour into crust and bake 40 minutes. Remove and cool 10 minutes. Blend topping and pour over top. Bake 5 minutes. Cool and refrigerate for 5 hours. If you use a pie plate instead of the springform pan, halve filling ingredients. Oven temperature: 300 degrees Serves: 8

Annie Baker
Temperance-Kutner 4-H Club



SILVER MEDAL TRIPLE PEANUT BUTTER COOKIES

1/2 cup granulated sugar
1-1/2 cups flour
3/4 cup smooth peanut butter
1/2 cup chopped roasted peanuts

1/2 teaspoon vanilla
1/2 cup butter
1/4 teaspoon salt
1 tablespoon milk

1/2 cup brown sugar, packed
1/2 teaspoon baking soda
2 tablespoon light corn syrup

In large bowl, cream sugars, butter, and 1/2 cup peanut butter. Blend in corn syrup, milk, and vanilla. Add to creamed mixture the salt, baking soda and flour after it is sifted. Shape dough in a 1-1/2 inch diameter roll. Wrap in plastic wrap and chill at least 2 hours. Preheat oven to 350°F degrees. Slice dough into 1/4-inch thick slices. Place half of the slices on ungreased baking sheets and spread each with 1/2 teaspoon peanut butter. Top with remaining slices; seal edges with a fork. Sprinkle peanuts over tops of cookies, gently pressing nuts into the dough. Bake 12 to 15 minutes or until lightly browned. Cool on wire racks. Makes about 2-1/2 dozen cookies.

Jennifer Mendrin
McKinley 4-H Club



BRONZE MEDAL CHOCOLATE SHEET BARS

2 cups flour
2 cubes butter
3 tablespoon cocoa
1/2 cup buttermilk

2 cups sugar
1 teaspoon vanilla
2 eggs, well beaten

1/2 teaspoon salt
1 cup water
1 teaspoon baking soda

In large bowl, put flour, sugar and salt. In saucepan put butter, water, cocoa. Bring to a boil, pour over flour, sugar mixture. In small bowl put eggs, soda, buttermilk and vanilla. Add mix well. Bake in a shallow pan 20 minutes at 350°F. Frost as soon as out of oven.

Frosting:

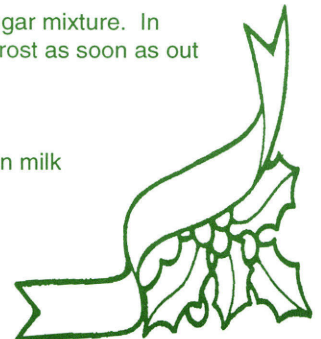
1 cube butter
1 box powdered sugar

3 tablespoon cocoa
1 teaspoon vanilla

6 tablespoon milk

Put butter, milk, cocoa in saucepan. Heat over low flame. Remove and add sugar and vanilla, then frost.

Michelle Carlson
Kerman 4-H Club



TRADITIONAL

GOLD MEDAL CRISS-CROSS CRANBERRY PIE

3 cups fresh cranberries
2 teaspoon flour
1/2 teaspoon vanilla

1 cup raisins
1/4 teaspoon salt

1-1/4 cup sugar
3/4 cup water

Soak raisins 5 minutes in boiling water, drain well. Add all ingredients together in large saucepan, cook over low heat till cranberries pop and juice is thick. Cool. Fill 9" unbaked pie crust, cover with lattice top. Bake at 450°F till crust is brown.

Adie Hoffman
Temperance-Kutner 4-H Club



SILVER MEDAL VIENNESE ROUNDS

1 cup butter
1 teaspoon vanilla
6 oz. Semi-Sweet Chocolate Chips

1-1/2 cup powdered sugar
1/2 cup chopped almonds
1/2 teaspoon shortening

1-1/2 cup flour
1-14.3 oz. bag Hershey's Chocolate Hugs

Cream butter, blend in 1/2 cup powdered sugar, and vanilla. Stir in flour and ground nuts. Roll dough into 1-1/2 inch balls between palms of hands. Place on greased cookie sheets. Dip the bottom of a glass cup into powdered sugar and press to flatten cookie. Place a Hershey's Hug onto cookie. Bake at 325°F, 13 minutes. Makes approximately 35 cookies. In a double boiler, melt semi-sweet chocolate chips and shortening. Then dip 1/3 of cookie into chocolate. Place on waxed paper until chocolate hardens. Serving: 35 cookies

My Auntie Kathie really enjoys making and eating gourmet desserts. For the past nine years my Aunt has been making Viennese Rounds and it has become a traditional family recipe. When she makes traditional family recipes on special family occasions, she never gives out the recipe, but when I first tasted a Viennese cookie when I was small, I really liked them. Then practically every time I went to visit her, she had a large plate piled with the Viennese Rounds ready for me to eat. It is still one of my favorite recipes and since I enjoyed eating them so much when I was younger, she decided to pass on the recipe to me. She taught me how to make them a few years ago and now I would like to share the recipe with you. I have immensely enjoyed making and eating them over the years and I hope that you will enjoy them just as much.

Brian Woo
Golden Tri-C 4-H Club



BRONZE MEDAL FRIENDSHIP CAKE

This friendship cake takes 30 days to make. It is important to remember:

*Do not refrigerate the mixture
*Do not put jar lid on tight
This recipe makes four cakes

*Combine mixture in a glass gallon jar with a lid
*Starter juice is the same mixture, completed and allowed to ferment.

On the first day combine: 1-1/2 cups starter juice 2-1/2 cups sugar 1 quart sliced canned peaches, including juice
Stir for ten days, once a day.

On the tenth day add: 2-1/2 cups sugar 20 oz. can of pineapple chunks with juice
Stir daily for 10 days.

On the 30th day you can make the cake

Cake Recipe

1-1/2 cups brandied fruit from mixture (no juice)
2/3 cup oil
4 eggs

1 box cake mix, yellow or white
1 cup nuts (optional)
1 small box instant vanilla pudding mix

Mix all ingredients together and pour into greased bundt or angelfood cake pan.
Bake at 325°F for 50 - 60 minutes. Cool, release from pan and dust with powdered sugar.

Jennifer Inman
Mountain Valley 4-H



HEALTHY GOODIES

GOLD MEDAL ZUCCHINI CAKE

3 Eggs	2/3 cup oil	1 cup grated apple (peeled)
1 cup grated raw zucchini (packed firmly)	3 teaspoons vanilla	2 cups flour
1 cup chopped nuts	2 cups sugar	2 teaspoons baking soda
1 teaspoon salt	2 teaspoons cinnamon	1 teaspoon baking powder

Mix all dry ingredients well. Stir into rest of the ingredients. Grease and flour bundt pan. Bake at 350°F for 1 hour.

Michelle Carlson
Kerman 4-H Club



SILVER MEDAL HARVEST FRUIT BARS

1 - 6 oz. pkg. diced dried mix fruit	1 cup banana (about 2 medium)	2/3 cup orange juice
1 - 1/2 teaspoons ground cinnamon divided	1 cup butter, softened	1 - 3/4 cups all-purpose flour
1 cup firmly packed brown sugar	1/2 cup chopped nuts	1 - 1/2 cups oats, (quick or old fashioned, uncooked)

Heat oven to 375°F. In medium bowl, combine dried fruit, banana, orange juice and 1 teaspoon cinnamon, set aside. Beat together butter and sugar until creamy. Add combined flour, oats and remaining 1/2 teaspoon cinnamon, mix well.

Reserve 3/4 cup oat mixture for topping; set aside. Press remaining oat mixture into bottom of ungreased 13 x 9 inch baking pan. Bake 15 minutes. Remove from oven; spread fruit mixture evenly over crust to within 1/4 inch of edges. Combine reserved oat mixture and nuts; sprinkle evenly over fruit patting gently. Bake 16 to 20 minutes or until golden brown. Cool completely; cut into bars. Makes 32 bars.

Jayme Greer
Lone Star 4-H Club

BRONZE MEDAL CHICKEN BITES

4 chicken breasts, boned, split and skin removed	1 cup finely crushed round buttery crackers (about 24)
1/2 cup grated Parmesan cheese	1/2 cup finely chopped walnuts
1/2 teaspoon seasoned salt	1 teaspoon dried thyme leaves
1/2 teaspoon dried basil leaves	1/4 teaspoon pepper
1/2 cup butter or margarine, melted	

Cover 2 baking sheets with aluminum foil. Cut chicken into 1 - inch pieces. Mix cracker crumbs, cheese, walnuts, seasoned salt, thyme, basil, and pepper.

Heat oven to 400°F. Dip chicken pieces into melted butter, then into crumb mixture. Place chicken pieces about 1/2 inch apart on baking sheets. Bake uncovered until golden brown, 20-25 minutes. Makes about 6 dozens appetizers.

Nick Berube
McKinely 4-H Club



MADE FROM MIX

GOLD MEDAL COOL WHIP GRAVEYARD TREAT

2-1/4 cups chocolate graham crackers crumbs, divided
1 pkg. (8 oz.) softened cream cheese
2 cups boiling water
1 package (8 servings size) or 2 pkgs. 4 servings size jello brand orange flavor gelatin
ice cubes
1/2 cup butter, melted
1 tub (12 oz.) cool whip
1/2 cup cold water

Decorations: sandwich cookies, icing, candy corn and pumpkins. Mix 2 cups of the cookie crumbs, 1/4 cup of the sugar and butter in 13 x 9 inch pan. Press firmly onto bottom of pan. Refrigerate.

Beat cream cheese and remaining 1/4 cup sugar in bowl until smooth, stir in 1/2 of the whipped topping, spread over crust.

Stir boiling water into gelatin in bowl 2 minutes or until desolved. Mix cold water and ice to make 1-1/2 cups. Stir into gelatin until slightly thickened. Remove any remaining ice. Spoon over cream cheese layer. Refrigerate 3 hours or until firm. Spread remaining whipped topping over gelatin sprinkle with remaining cookie crumbs. Decorate.

Jayme Greer
Lone Star 4-H Club



SILVER MEDAL HOLIDAY SALAD

Dressing:

1/2 cup tomato catsup	2 tablespoon red wine vinegar	2 teaspoon olive oil
1 teaspoon Worcestershire sauce	1/2 teaspoon dried oregano	1/4 teaspoon onion powder

Salad Ingredients:

4 cups torn lettuce	2 cups red cabbage	1-1/2 cups cooked ham (this is smoked ham)
1 cup sliced olives	1/2 cup shredded cheddar cheese	1/2 small cucumber, sliced
2 small tomatoes, sliced		

Jennifer McClean
Renegades 4-H Club



BRONZE MEDAL QUICK EASY WINE CAKE

1 pkg. yellow cake mix	3/4 cup oil
1 pkg. instant vanilla pudding	1/4 teaspoon baking powder
3/4 cup California Sherry (cream)	1 teaspoon almond extract
1-1/2 tablespoon poppyseed	4 eggs



Combine all ingredients. Mix at medium speed for 5 minutes. Pour batter into greased bundt pan. Bake 350°F for 45 minutes or until done. Cool in pan for 5 minutes, Sprinkle with powdered sugar.

Heather Haupt
Kerman 4-H Club

CANDY

GOLD MEDAL ENGLISH TOFFEE

1 cup sugar
1 cup sweet cream butter
1 - 6-oz. pkg. semi-sweet real chocolate chips
1/4 cup finely chopped pecans

In 2-quart sauce pan combine sugar and butter. Cook over low heat, stirring occasionally, until candy thermometer reaches 300°F or small amount of mixture dropped into ice water forms brittle strands (25 to 30 minutes). Quickly spread into prepared pan. Sprinkle chocolate chips over hot candy; let stand 5 minutes. Spread melted chocolate evenly over candy; sprinkle with nuts. Cool completely; break into pieces. Makes 1-1/4 pounds.

Amber Gallagher
Kerman 4-H Club

SILVER MEDAL MICROWAVE PEANUT BRITTLE

1 cup sugar
1/2 cup corn syrup
1 cup roasted salted peanuts
1 teaspoon butter
1 teaspoon vanilla
1 teaspoon baking soda

In 1-1/2 qt. casserole dish stir together sugar and syrup. Microwave at high 4 minutes. Stir in peanuts, microwave at high 3-5 minutes, until light brown. Add butter and vanilla to syrup, blending well. Microwave at high 2-3 minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour onto lightly greased cookie sheet. Cool 1 hour break into small pieces.

Julie Jones
Kerman 4-H Club

BRONZE MEDAL ROCKY ROAD

Heat till melted:
1 can Eagle Brand Condensed Milk
2 tablespoon butter
1 - 12 oz. pkg semi-sweet chocolate chips

Add: 2 cups walnuts
4 cups small marshmallows

Mix all together. Pour into pan lined with wax paper. Refrigerate till hard. Cut into squares.

Heather Haupt
Kerman 4-H Club





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