

*4-H
Holiday Food Faire
1990*



Fresno County

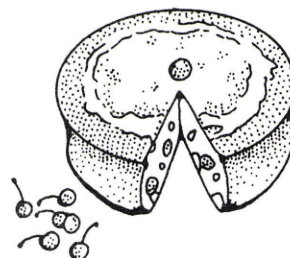
The recipes which follow are an accumulation
of the prize winning entries at the
1990 Holiday Food Faire

Congratulations to All Contestants!!

Elaine Fredrickson
4-HYD Assistant



Dairy Foods



Gold Medal Cherry Cheesecake

1 1/2 c. graham cracker crumbs
6 Tbs. melted butter
4 pkgs. (8 oz.) cream cheese
1 c. sugar

1/2 c. heavy whipping cream
6 extra large eggs
2 Tbs. flour
2 tsp. vanilla

Crust:

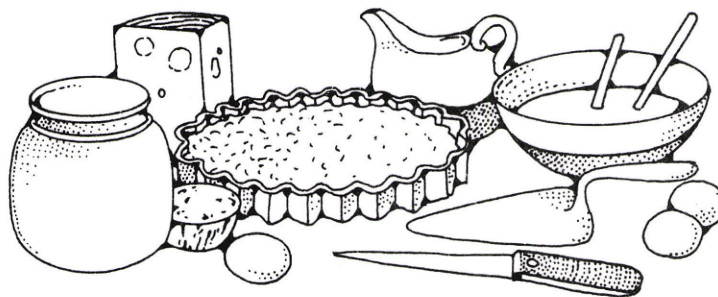
Combine cracker crumbs and butter. Scoop crumbs into a 9-inch cheesecake pan with removable bottom and press crumbs evenly over bottom of pan and up the sides. Chill crust while you make the filling.

Filling:

In a large bowl with an electric mixer, beat the cream cheese, sugar and cream at medium speed until smooth. Add eggs, flour, and vanilla, beat again to blend. Pour over the chilled crust. Bake in 300°F oven until cheesecake is golden on top and jiggles only slightly in center when gently shaken. About 1 hour and 20 minutes. Chill at least 6 hours. Remove from pan and garnish with cherries.

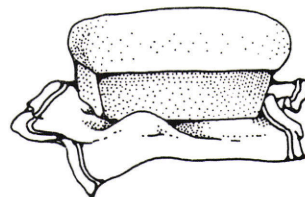
Casandra Nichols

McKinley 4-H



Silver Medal

Ribbon Party Sandwich



Remove crust from loaf of unsliced sandwich bread. Slice into 5 long slices. Prepare 4 fillings and mix each one with salad dressing to make it spread easily.

Red - 4 slices boiled ham ground, 3 slices crisp bacon, 1 small jar chopped red pimiento

Yellow - 3 hard cooked egg yolks, salt and pepper

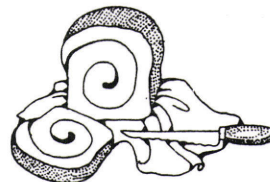
White - 3 oz. pkg. cream cheese, 2 Tbs. chopped olives

Green - 4 small green pickles chopped fine, 6 sprigs of chopped parsley

Butter each slice of bread, spread with fillings in order. Layer and wrap tightly and place in refrigerator 3 hours or more. It may be frosted with cream cheese. Variation: alternate with white or wheat bread. Instead of layering, try to roll each slice of bread.

Staci Cheek

Jefferson 4-H



Bronze Medal

Chocolate Streusel Bars

1 3/4 c. unsifted flour

1 1/2 c. confectioner's sugar

1/2 c. unsweetened cocoa

1 c. cold butter

1 can Eagle Brand Milk

1 egg

2 tsp. vanilla

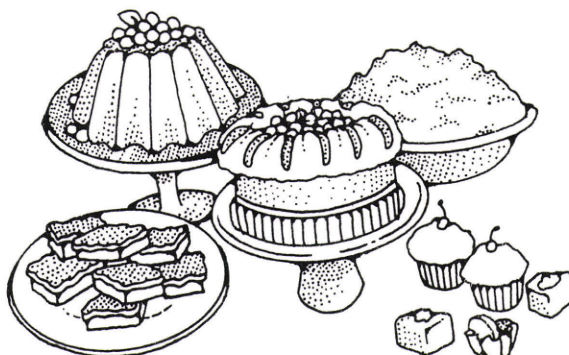
1/2 c. nuts

1 (8 oz.) pkg. cream cheese

Combine flour, sugar, and cocoa. Cut in margarine. Reserving 2 cups of crumb mixture, press remainder firmly on bottom of 9 x 13 inch pan. Bake 15 minutes at 350°F. Beat cream cheese until fluffy. Gradually beat in milk until smooth. Add egg and vanilla; mix well. Pour over prepared crust. Combine chopped nuts with reserved crumb mixture; sprinkle over cheese mixture. Bake 25 minutes or until bubbly. Cool. Chill. Store covered in refrigerator.

Brian Nichols

McKinley 4-H





Gold Medal

✓ **Ten Layer Mexican Dip**

1 can refried beans
1 can cheese dip
1 pint avocado dip
1 pint sour cream
1 pkg. taco seasoning

1 can diced chili
1 c. grated cheese
1 can chopped olives
4 green onions chopped
2 tomatoes chopped

On a 12 to 15 inch platter, spread the beans, cheese dip, and avocado dip. In a small bowl, mix the sour cream and taco seasoning together. Spread on top of other items. Continue spreading chili, cheese, olive, onions, and tomatoes. Use round tortillia chips to scoop dip.

Laura Baker
Lone Star 4-H



Traditional Treats
FOR CHRISTMAS

**Silver Medal
Christmas Cookie Tree**



Cookie:

3/4 c. butter or margarine
2 large eggs
2 3/4 c. flour

3/4 c. sugar
1 tsp. vanilla
2 tsp. baking powder

Preheat oven to 400°F. Cream butter and sugar. Beat in eggs and vanilla. Add baking powder and flour, one cup at a time, mixing well after each addition. The dough will be stiff. Divide dough into 2 balls. Do not chill dough. Roll a ball of dough out to about 10 inches in diameter. With cookie cutters cut out 4 of each size stars. Bake cookies on top rack for 6-7 minutes or until they are light brown. Remove from tray immediately after removing from oven.

Icing:

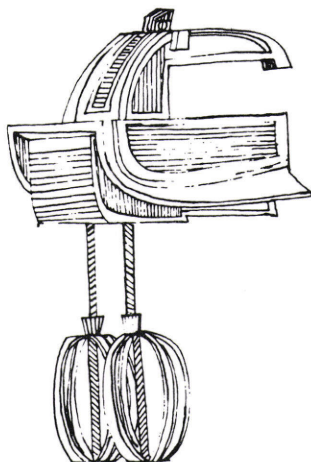
4 1/2 c. powdered sugar
3 eggs whites

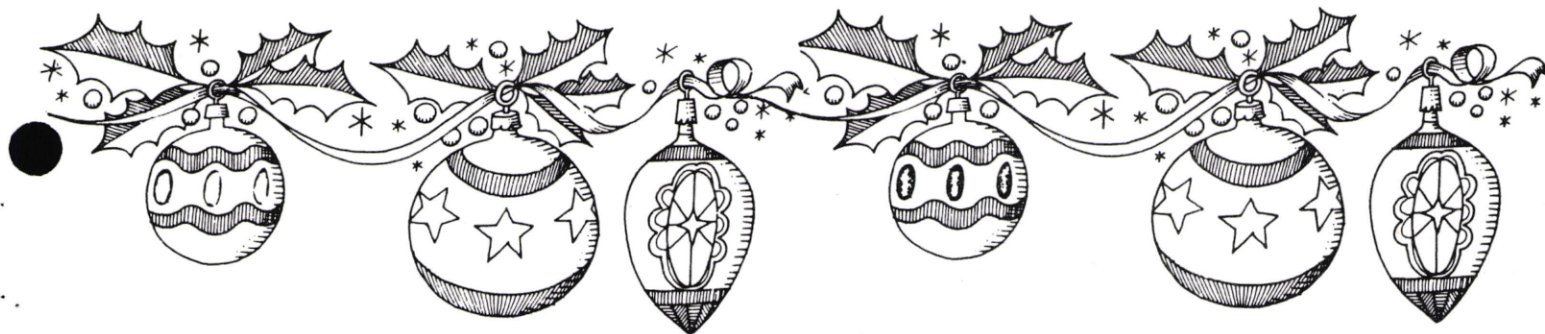
1/2 tsp. cream of tartar
1 tsp. vanilla



Sift powdered sugar and cream of tartar into large mixing bowl. Add egg whites and vanilla. Beat until icing holds its shape. Cover cookies with icing. Let dry. Decide how you want your tree to look. Then carefully glue cookies together with a dab of leftover icing. Do this until tree is completed. Decorate to your style or desire and use as a edible center piece. Enjoy!

Rebecca Magnia
Jefferson 4-H





Bronze Medal Chocolate Pizza

1 (12 oz.) pkg. semi-sweet chocolate chips
 2 c. mini marshmallows
 1 c. peanuts
 1 1/4 c. candied lemon peel
 1/3 c. flaked coconut
 1 tsp. oil

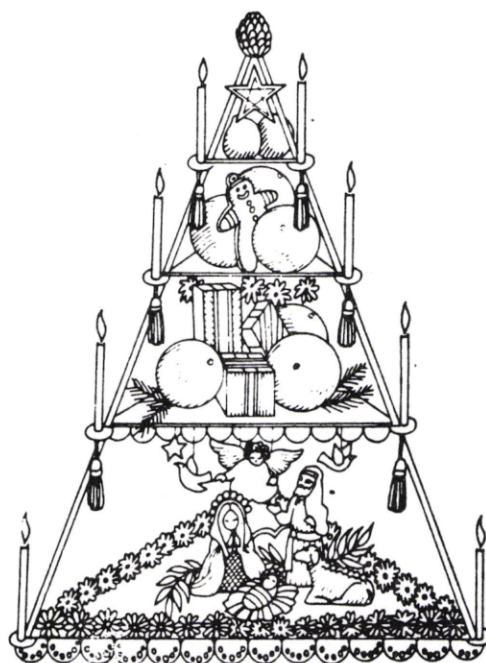
1 lb. white Almond Bark divided
 1 c. crisp rice cereal
 1 jar red marachino cherries
 (drained)
 1 jar green marachino cherries
 (drained)

- Melt chips with 14 oz. Almond Bark in a large saucepan over low heat, stirring until smooth; remove from heat.
- Stir in marshmallows, cereal, and peanuts. Pour onto a greased 12 inch pizza pan. Top with cherries, sprinkle with lemon peel and coconut.
- Melt remaining 2 oz. of Almond Bark with oil over low heat, stirring until smooth; drizzle over pizza. Chill until firm. Store at room temperature.

Preparation time: 15 minutes plus chilling

For smaller pieces, shape mixture into four 6 inch rounds or twelve 4 inch rounds on wax paper lined cookie sheet.

Jenny Omer
 Jefferson 4-H



Healthy Goodies



Gold Medal

✓ Cranberry Oatmeal Bread

1 c. rolled oats
1 1/4 c. hot water
3/4 c. butter, softened
1 1/4 c. brown sugar, packed
1/2 c. sour cream
1 egg

2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1 1/2 tsp. cinnamon
1 c. chopped fresh cranberries

Heat oven to 350°F. Grease and flour bottoms of (2) 8 x 4 inch loaf pans. In a small bowl, soak oats in hot water for 5 minutes. Cream in large bowl, butter and brown sugar. Add oat mixture, sour cream, and egg; blend well. Add flour, baking powder, baking soda, and cinnamon. Fold in cranberries. Spoon half batter into each pan. Bake at 350°F for 55 to 65 minutes or until toothpick, inserted into center comes out clean. Cool 15 minutes, remove from pan. Cool completely. Wrap tightly and store in refrigerator. Makes 2 loaves.

Lindsey Goering

San Joaquin - Tranquillity 4-H



Silver Medal
Chinese Chicken Salad

2-3 chicken breasts, boiled, shredded
3 green onions sliced

1 small head of cabbage
(1/2 purple & 1/2 green)
thinly sliced

Dressing:

4 Tbs. sugar
2 tsp. salt
3/4 c. salad oil/sesame oil



1 tsp. pepper
6 Tbs. rice vinegar

Mix and let dressing stand overnight.

Add before serving:

4 Tbs. slivered almonds
4 Tbs. toasted sesame seeds
1 pkg. uncooked instant noodles (without flavor packet)

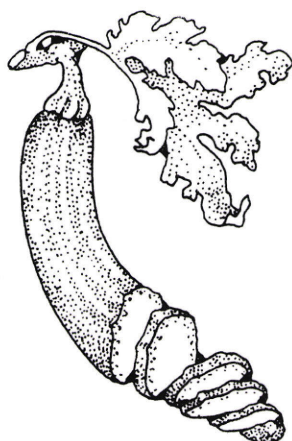
Toss and mix with dressing.

Chari Visitacion
McKinley 4-H

Bronze Medal

Chocolate Zucchini Cake

1/2 c. soft butter
1/2 c. vegetable oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. buttermilk
1/4 c. chocolate chips



2 1/2 c. unsifted flour
4 Tbs. cocoa
1/2 tsp. baking powder
1/2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. cloves
2 c. peeled & grated zucchini

Cream butter, oil, and sugar. Add eggs, vanilla, and buttermilk. Beat. Mix all dry ingredients in a bowl. Add to creamed mixture. Beat well. Stir in zucchini. Spoon batter into greased and floured 9 x 13 x 2 inch pan. Sprinkle top with chips. Bake 325°F for 40 - 45 minutes.

Crystal Greer
San Joaquin - Tranquillity 4-H

Candies

Gold Medal Toffee Butter Crunch

1 c. butter
3 Tbs. water
1/2 c. chopped pecans (for mixture)
1/2 c. chopped pecans (for topping)



1 c. sugar
1 Tbs. light corn syrup
3/4 c. semi-sweet chocolate
pieces

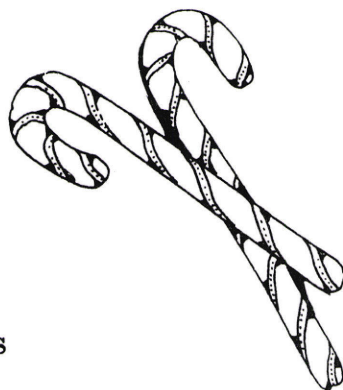
Butter the sides of a heavy 2-quart saucepan, in it melt the 1 c. of butter. Add sugar, water, and corn syrup. Cook over medium heat to 290°F, stirring frequently. Watch carefully over 280°F. Remove from heat. Quickly stir in the 1/2 c. chopped pecans. Immediately turn into a buttered 12 x 9 x 2 inch pan. Wait for 2 to 3 minutes for toffee, surface to firm, then sprinkle with chocolate pieces. Let stand for 1 to 2 minutes. When chocolate is softened, spread evenly over toffee; sprinkle with the 1/2 c. of finely chopped pecans. Chill until chocolate is firm; break into pieces.

Julie Hansen
San Joaquin - Tranquillity 4-H



**Silver Medal
Holiday Suckers**

1 c. sugar
1/2 c. water
Food coloring
Molds - round - sticks



1/3 c. white corn syrup
1/2 tsp. flavoring
Peppermint swirl candy

- Wash sucker molds and grease inside with Pam Cooking Spray.
- Place molds on cookie sheet with sticks in molds and clips on.
- Combine sugar, corn syrup, and water, heat to 300°F. Cool to 265°F. Add flavoring and color.
- Pour mold 1/2 full, add candy, and finish filling.
- Cool and remove from molds and tray.

**Annie Garratt
McKinley 4-H**

**Bronze Medal
Peanut Butter Balls**

1 (12 oz.) pkg. chocolate chips

Melt at low temperature.

10 oz. peanut butter

Mix well, chill for 2 hours, and form into balls.

Dip in chocolate, place on wax paper, and cool.

**Karena Cantrell
Renegades 4-H**



1/2 bar paraffin wax

1 box powdered sugar



Made From A Mix

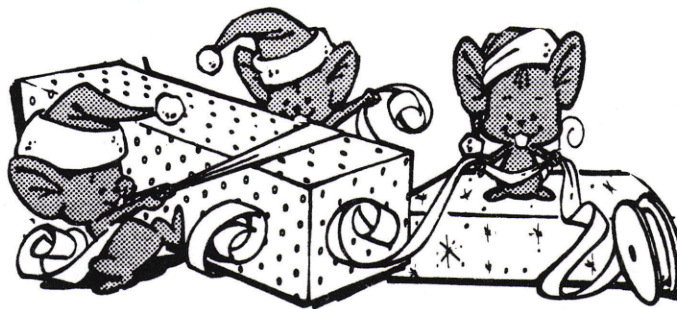
Gold Medal Dirt Cake

4 Tbs. butter or margarine
1 c. powder sugar
2 (3 1/2 oz.) pkg. instant vanilla pudding
1 (20 oz.) pkg. Oreo Cookies (crushed)
Gummy worms

1 (8 oz.) pkg. cream cheese
3 1/2 c. whole milk
1 (12 oz.) container frozen
whipped topping (thawed)

Cream butter, cream cheese, and powder sugar. In another bowl, mix milk, pudding, and whipped topping. Combine both mixtures. Line an 8-inch food safe plastic flower pot with plastic or foil. Add 1/3 crushed Oreo's, 1/2 filling mixture, 1/3 crushed Oreo's, 1/2 filling mixture, and the last 1/3 crushed Oreo's on top. Refrigerate overnight. Add gummy worms and silk flowers for decoration. Serves 10-12.

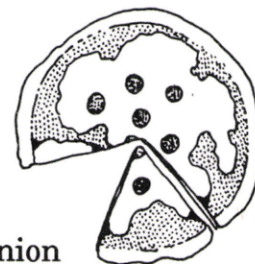
Lisa Thompson
Renegades 4-H



**Silver Medal
Easy Taco Pizza**

1 lb. ground beef
2 1/2 oz. can sliced ripe olives (drained)
1 (.25 oz.) pkg. taco seasoning mix
10 oz. can Pillsbury Refrigerated
Ready Pizza Crust
Chopped tomato (to taste)

1/2 c. chopped onion
8 oz. can tomato sauce
1 c. (4 oz.) cheddar cheese
(shredded)
Shredded lettuce (to taste)
Sour cream (to taste)



Heat oven to 425°F. In a large skillet, brown ground beef and onion, drain. Stir in olives, tomato sauce, and taco seasoning mix. Prepare pizza crust according to package directions in 12-inch pizza pan or 13 x 9-inch pan. Spread ground beef mixture over crust. Sprinkle with cheese. Bake at 425°F for 15 to 20 minutes or until crust is golden brown. Top with lettuce, tomato, and sour cream. Garnish as desired. Serves 6.

**Jacob Bowser
McKinley 4-H**

**Bronze Medal
Cinnamon Twisters**

1 pkg. refrigerator biscuits
1 tsp. cinnamon



1/4 c. butter
1/4 c. sugar

- Flatten biscuits slightly and cut to resemble a doughnut. Dip in melted butter, then into sugar-cinnamon mixture.

- Twist into figure 8 and bake at 375°F for 10-12 minutes on greased cookie sheet.

**Jenny Joaquin
Golden Tri-C 4-H**





Happy Holidays



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