



Presenting the

1987

**4-H Holiday
Food Faire**

**Prize
Winning
Recipes**

THE RECIPES WHICH FOLLOW ARE AN
ACCUMULATION OF THE PRIZE WINNING
ENTRIES AT THE 1987
HOLIDAY FOOD FAIRE

CONGRATULATIONS TO ALL CONTESTANTS!!!

ELAINE FREDRICKSON
4-H YOUTH ASSISTANT

GOLD MEDAL
Category 1 Traditional

SOUR CREAM PUMPKIN COFFEECAKE

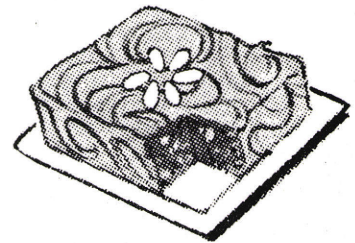
1/2 c butter	1 c sour cream
3/4 c sugar	1 3/4 c Libby's pumpkin
1 tsp vanilla	1 slightly beaten egg
3 eggs	1/3 c sugar
2 c flour	1 tsp pumpkin pie spice
1 tsp baking powder	STREUSEL
1 tsp baking soda	

Cream butter, 3/4 c sugar, and vanilla in mixing bowl. Add 3 eggs, beating well. Combine flour, baking powder, and baking soda. Add dry ingredients to butter mixture alternately with sour cream. Combine pumpkin, beaten egg, 1/3 c sugar, and pie spice. Spoon half of batter into 13x9x2 inch baking dish; spread to corners. Sprinkle half of Streusel over batter. Spread pumpkin mixture over Streusel. Carefully spread remaining batter over pumpkin mixture. Sprinkle remaining Streusel over top. Bake at (350°F) 50-60 minutes or until done.

STREUSEL

Cut 1 c firmly packed brown sugar, 1/3 c butter, and 2 tsp cinnamon together until blended. Stir in 1 c chopped nuts.

Jennifer Brownell - T-K 4-H



GOLD MEDAL
Category 2 Traditional

PANSIT

This is a dish we were introduced to while stationed in Pearl Harbor. Our next door neighbors were Filipinos. They served Pansit on their holidays. So for Christmas Eve we would have Pansit while in Hawaii. Today Christmas Eve must have Pansit on the menu for it has become a tradition.

1/2 lb cooked (steamed) chicken - shredded
1/2 lb cooked (steamed) pork - shredded
1/2 lb cooked shrimp
1 small onion - sliced
1/2 small cabbage shredded
2 carrots - julienne strips
4 dried mushrooms - soaked - sliced

salt - black pepper - Patis fish sauce - soy sauce - chicken broth
1 clove garlic - 1 8 oz package rice stick - Bihon noodles

Brown onion and garlic in vegetable oil. Add cabbage, carrots, and mushrooms. Cook about 5 minutes. Add cooked pork, shrimp and chicken. Season with salt and pepper to taste, 2 T soy sauce and 1 T Patis. Put aside.

Pour boiling water over Bihon noodles in a large pan. Stir until noodles are limp. Drain. Mix with vegetable mixture. Add chicken broth if mixture is too dry. Garnish with green onions, hard cooked eggs served with lemon slices.

Doug Wakida - Clovis Tri-C 4-H

GOLD MEDAL
Category 3 - Candies

ROCKY ROAD FUDGE

- 2 (6 oz) pkgs chocolate chips
- 1 (14 oz) can sweetened condensed milk
- 2 T margarine
- 2 c dry roasted peanuts (unsalted is nice)
- 1 (10 1/2 oz) pkg miniature marshmallows

In saucepan, melt chips with condensed milk and margarine. In large bowl, combine peanuts and marshmallows. Pour chocolate mixture into peanut mixture; mix well. Spread into wax paper lined 13 x 9 inch pan.

Chill 2 hours. (Makes about 40 squares). Keeps well in the freezer.

Casandra Nichols - McKinley - 4-H

GOLD MEDAL
✓ Category - 4 Healthy Goodies

INARI-SUSHI

- 4 c of cooked rice
- 1 tsp salt
- 1/3 c honey
- 1 c deep fried soybean covers
- 1 cup ricewine vinegar
- 2 shredded carrots
- 1 c petite peas
- 24 A'ge

Mix in sauce pan, salt, honey, and rice vinegar on medium heat, stir until honey is dissolved. In a large mixing bowl mix ingredients with rice, cool down spiced rice. Heat up carrots with a pinch of salt until tender on medium heat then stir in peas. Stir until cooked. Put carrots and peas in rice, mix well. Roll rice in 1 to 2 inch balls; put in the A'ge.

Makes 24 total

Stefani Koda - Madison H-K -4-H



GOLD MEDAL

Category 5 - Made From A Mix

AFTER BRUNCH CHEESE AND CAKE

1 pkg chocolate cake mix
1 cup small sour cream
1 large cool whip (8 oz)
1 8 oz pkg cream cheese
1 tsp vanilla

Mix and bake cake according to directions for 10 inch tube pan. Cool and divide cake into 3 layers.

Mix sour cream, cream cheese and cool whip until well blended. Stir in vanilla. Place first layer of cake on platter, spread with frosting continue the same with 2nd and 3rd layer. Optional - drizzle jam between layers if desired.

Serves 12.

Stacy Hill - Rural Route 4-H

SILVER MEDAL

Category 1 Dairy Foods

EGG SURPRISE QUICHE

2 c milk 5 eggs
1 t salt 1 dash pepper
3/4 c of cheese 2 slices chopped fried ham
1/4 c chopped onion 1 10" pie crust

Saute ham in small frying pan and set aside. Mix milk, eggs, salt and pepper with wire whip until well mixed. Sprinkle grated cheese, onion, and ham in pie crust. (unbaked) Pour milk and egg mixture over the top and let stand over night in refrigerator. Bake at 350°F for 35-45 minutes.

Serves 6.

FOOLPROOF PIECRUST

2 c flour 1/2 c margarine
1/2 cup shortening 1/2 T sugar
1 t salt 1/2 T vinegar
1 small egg 1/4 c cold water

Mix together flour, shortening, margarine, sugar and salt with a pastry blender. Beat remaining ingredients. Combine the two mixtures, stirring together until all ingredients are moistened. Then with hand mold dough in a ball. Chill at least 15 minutes before rolling into shape. 10" crust

Stacy Hill - Rural Route 4-H

SILVER MEDAL

Category 2 - Traditional

TEA RING

3 eggs
5 1/2 c flour
1/2 c sugar
1/2 cube margarine

1 t salt
3/4 c warm milk
1/2 c warm water
2 T dry yeast

Put yeast in water to soften. Warm milk and add sugar, margarine and salt. Add to yeast solution along with eggs. Add flour until dough pulls away from edges of bowl. Put in warm place to double in bulk. Punch down and let rise again for 15 minutes. Split dough in half. Roll each half out into rectangle. Cover surface with melted butter. Sprinkle with brown sugar and cinnamon to taste. Roll up from long side. Form into a ring, sealing edges. Put on greased cookie sheet. Slice through ring 3/4's every 1 1/2 - 2". Twist slice so sliced edges are facing up. Bake at 400°F for 20 minutes. Glaze top (1/3 c margarine, 2 c powdered sugar, 2 T hot water, 1 t mapleine).

We got this recipe from my paternal grandmother. She used to make 10 - 15 of these every year and take them to friends for Christmas breakfast. We like our tea ring on Christmas morning so we can get to our presents faster after breakfast.

Garnish with gumdrop holly.

Jenny Nimer - Renegades 4-H

SILVER MEDAL

Category 3 - Candies

CHOCOLATE COVERED CHERRIES

3 c powdered sugar 1/3 c butter or margarine
2 T milk 2 jars (10 ounces each) maraschino cherries

For fondant, cream together sugar, butter and milk until smooth. Divide in half; roll each in a 6 inch log and wrap in plastic wrap. Chill until firm. Drain cherries on paper towels. Cut logs into 1/4 inch pieces. Gently pat until large enough to cover a cherry. Place cherry in center of fondant; mold to completely cover cherry. Place on foil lined cookie sheet. Repeat with remaining cherries. Chill until firm. Dip in pink chocolate and place dipped cherries on foil lined cookie sheet. Chill until firm.

Makes 4 dozen cherries.

Heather Wygal - Sierra 4-H



SILVER MEDAL
Category 4 - Healthy Goodies

APRICOT ALMOND CHEWIES

4 c chopped dried apricots
4 c flaked coconut
2 c chopped toasted almonds
14 oz sweetened condensed milk

In large bowl, combine ingredients. Chill for 2 hours. Shape into 1 inch balls. Store tightly covered in refrigerator.

Sarah Johnson - Golden Valley 4-H

SILVER MEDAL
Category 5 - Made From A Mix

SUSHI

1 prepared cod fish -- 1.6 oz package
sliced cucumber thin 3 eggs
3 t sugar 1 t salt
oil 3 oz gourd
thin sliced mushrooms cooked 3 c rice
6 sheets of seaweed Sushi rice mix

Mix 3 eggs, sugar and salt. Put little oil in pan on low heat, spread egg in frying pan; make sure cooked on one side, then flip over with spatula, then slice egg; on wax paper put a sheet of seaweed on put thin layer of rice; 3 strips of egg--2 strips of gourd-- 1 strip of cucumber -- some mushrooms and some codfish. Roll wax paper over sea weed then takeoff, roll seaweed, then roll wax paper over seaweed; wait 30 min; take off wax paper; slice 1 inch each.

Cook rice according to directions. Stir in sushi rice mix.

Stefani Koda - Madison H-K 4-H

BRONZE MEDAL
Category 1 - Dairy Foods

MINI CHEESECAKES

1 1/2 c graham cracker crumbs 3 eggs
1 1/4 c sugar 2 T lemon juice
1/4 c margarine 1/2 t vanilla extract
2 8oz pkg cream cheese 1 c boysenberry jam

Preheat oven to 300°F degrees. Combine crumbs, 1/4 c sugar and margarine. Press equal portions crumb mixture onto bottoms of muffin cups. In large bowl, beat cheese and remaining 1 c sugar until fluffy. Mix in eggs, lemon juice and vanilla. Spoon about 3 T of mixture into muffin cups. Bake 30 minutes or until cakes spring back when touched. Cool. Just before serving, top each with jam.

Sarah Johnson - Golden Valley 4-H

BRONZE MEDAL
Category 2 - Traditional

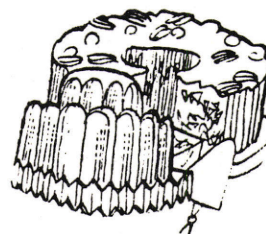
JEWISH CAKE

Cook 1 c raisins in 1 1/2 c water for 1 minute. Cool.

3 c flour	3/4 c oil
2 c sugar	1 t vanilla
3 eggs	1 1/4 t baking soda
1 t salt	1/2 to 1 c nuts

Put all ingredients in bowl. Add liquid from raisins. Mix well. Add raisins and nuts. Bake in 10" tube pan or bundt pan at 350°F 1 hour then 325° for 1/2 hour. Do not over bake. Cool on rack and glaze.

Carissa Davis - McKinley 4-H



BRONZE MEDAL
Category 3 - Candies

CHOCOLATE FUDGE

4 1/2 c sugar	1/4 lb margarine
1 large can evaporated milk	

Bring to a good boil and boil EXACTLY 7 1/2 minutes. Pour over 13 oz marshmallows, 12 oz chocolate chips and 1 1/2 c chopped walnuts.

Mix and pour into foil lined 9 x 13 x 2" pan.

David Skidmore - Clovis Tri-C 4-H

BRONZE MEDAL
Category 4 - Healthy Goodies

CHOCOLATE OATMEAL DROPS

3/4 c all purpose flour	1/2 t each baking soda & salt
1 c brown sugar, packed	1 3/4 c quick-cooking rolled oats
1/2 c each raisins, chopped walnuts and semi-sweet chocolate pieces	
1/2 c oil	1/4 c water
1 t vanilla extract	

Tips: Melt 1/2 c semi-sweet chocolate pieces to frost cookies, if you like.

1. Mix flour, baking soda, salt, brown sugar, oats, raisins, walnuts and chocolate pieces.
2. Stir in oil, water and vanilla.
3. Drop by heaping teaspoonfuls two inches apart on greased baking sheets (cookies will spread).
4. Bake at 350°F for 10 to 12 minutes or until browned. Let stand for about 1 minute. Carefully remove to wire racks.

Shannon Kyle - T-K 4-H

BRONZE MEDAL
Category 5 - Made From A Mix

RUM CAKE

1 c chopped walnuts	1 18 1/2 oz pkg yellow cake mix
1 3 3/4 oz pkg Jello Vanilla Instant Pudding	
4 eggs	1/2 c cold water
1/2 c melted butter	1/2 c Captain Morgan's Spiced Rum

Preheat oven 325°F. Grease and flour 10" bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients. Pour batter over nuts. Bake 1 hour. Cool. Invert cake on serving plate. Prick top. Spoon glaze evenly over top and sides. Repeat until glaze is used up.

Glaze - 1/4 lb butter
1 c sugar

1/4 c water
1/2 c Captain Morgan's Spiced Rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes. Remove from heat. Stir in rum.

David Skidmore - Clovis Tri-C 4-H



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