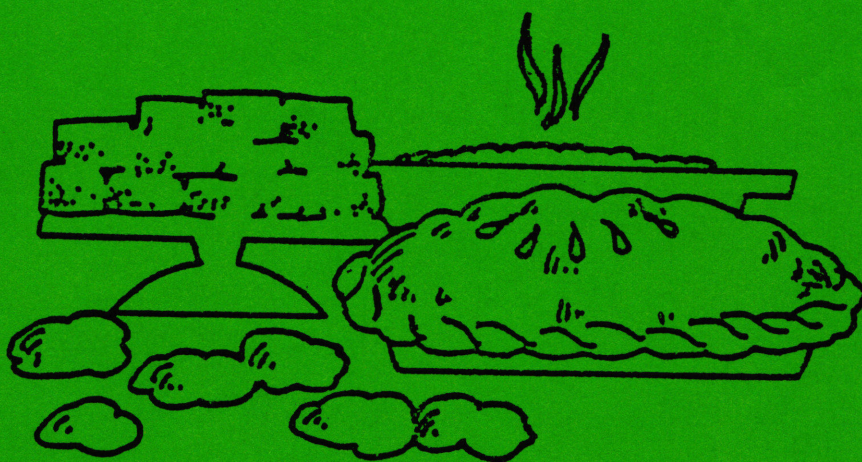


4th Food Fair

1986

Prize Winning

Recipes



THE RECIPES WHICH FOLLOW ARE AN
ACCUMULATION OF THE PRIZE WINNING
ENTRIES AT THE 1986
HOLIDAY FOOD FAIRE

CONGRATULATIONS TO ALL CONTESTANTS!!!

ELAINE FREDRICKSON
4-H YOUTH ASSISTANT

D A I R Y

✓ SEVEN-LAYER COOKIES

JON HEFFERNAN
T-K
Gold Medal

- 1 cube melted butter or margarine
- 1 cup Graham cracker crumbs
- 1 cup shredded coconut
- 1 package chocolate chips (6 oz.)
- 1 package butterscotch bits (6 oz.)
- 1 cup chopped nuts
- 1 cup Borden's Eagle Brand (sweetened condensed milk)

Heat oven to 325 , melt butter or margarine in 9x9x2 pan in oven. Remove and sprinkle crumbs over melted butter. Layer coconut, chocolate chips, butterscotch bits and nuts. Pour sweetened condensed milk over top. Bake at 325 for 30 minutes. Cut while warm and chill.

NEXT BEST THING TO ROBERT REDFORD PIE

Bart Carr
Dry Creek
Silver Medal

Crust

- 1 cup flour
- 1/2 cup margarine, softened
- 1 cup chopped pecans

Filling

- 8 oz. cream cheese
- 1 pkg. (6 oz.) chocolate instant pudding
- 1 cup sugar
- 2 cartons (8 oz. each) whipped topping
- 3 cups milk
- 1 large chocolate bar
- 1 pkg. (6 oz.) vanilla instant pudding

Mix flour, pecans and margarine together and press into bottom of a 13x9x2 inch pan. Bake at 350 for 15 minutes. Cool.

Beat cream cheese and sugar until fluffy. Fold in one package whipped topping and spread over cooled crust. Next, combine milk and both packages pudding; beat until thick. Spread over first layer. Spread the other package of whipped topping over pudding. Chill. Keep refrigerated. Cut into squares to serve. You can shave the chocolate bar with a potato peeler and sprinkle on top.

BUTTERSCOTCH CHEESECAKE BARS

Melissia Brownell
TK
Bronze Medal

- 1 (12 oz.) package butterscotch-flavored morsels
- 1/2 cup butter
- 2 cups Graham cracker crumbs
- 1 cup chopped nuts
- 1 egg
- 1 tsp. vanilla
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can Eagle Brand sweetened milk

Preheat oven to 350 (325 for glass pan). In medium saucepan, melt morsels and butter. Stir in crumbs and nuts, press half the mixture firmly into bottom of a glazed 13 x 9 pan. In large mixing bowl, beat cheese until fluffy; beat in Eagle Brand, vanilla and egg. Mix well. Pour into prepared pan, top with remaining crumbs mixture. Bake 25 to 30 minutes or until toothpick inserted near center comes out clean. Cool to room temperature. Chill before cutting into bars. Refrigerate leftovers.

TRADITIONAL

CHOCOLATE COOKIE SHEET CAKE

Kimberly Bishop
San Joaquin - Tranquillity
Gold Medal

2 cups Wondra flour
2 cups sugar
1 tsp. salt
2 cubes of margarine
3 tablespoons Cocoa
1 cup water
1/2 cup buttermilk
2 eggs (beaten)
1 tsp. baking soda
1 tsp. vanilla

Mix flour, sugar and salt in a large bowl. In a saucepan bring to boil margarine, cocoa and water. Add to flour mixture. In a small bowl mix eggs, buttermilk, soda and vanilla. Add to flour and cocoa mix. Mix well. Bake in a preheated 350 oven for 20-25 minutes in cookie sheet pan. Frost immediately.

CHOCOLATE FROSTING

1 cube Margarine
3 tablespoons cocoa
6 tablespoons milk
1 box powdered sugar
1 tsp. vanilla
2 cups nuts

Bring to a boil in a saucepan margarine, cocoa and milk. Remove from heat, add powdered sugar, vanilla and nuts. Prepare the frosting while the cake is still baking and frost as soon as the cake is out of the oven.

✓ BRANDY CHICKEN WINGS

Joy Holland
TK
Silver Medal

1 cup soy sauce
1/2 cup brandy
1/4 cup sugar
1/8 cup chopped ginger

Mix the above ingredients thoroughly. Pour mixture over five lbs. of chicken wings (split and remove tips). Bake at 325 for two hours, turning wings every 1/2 hour.

✓ LEMON NUT BREAD

Todd Gore
Clovis Tri-C
Bronze Medal

1 lb. butter
2 cups sugar
3-3/4 cups flour
1 tsp. soda
1 oz. lemon extract
1 lb. bleached raisins
6 eggs
1 lb. walnuts

Cream butter and sugar. Add lemon extract and eggs one at a time, beating continually. Sift flour and soda and add to the butter mixture. Mix well. Then add raisins and nuts and mix with a spoon. Pour into two greased loaf pans and bake for 1-1/2 hours at 350 .

C A N D I E S

ENGLISH TOFFEE

Heather Johnson
Clovis Tri-C
Gold Medal

1 lb. butter
2 cups sugar
2 cups almonds

In a very heavy saucepan combine ingredients and cook slowly to 300 , stirring constantly. Pour mixture onto buttered cookie sheet. Smooth out with the back of a spoon. Allow to cool slightly. If desired, cover the surface with 2 oz. milk chocolate. Smooth it out, when melted, sprinkle with 1/2 to 1 cup of ground almonds. Break into pieces.

MICROWAVE PEANUT BRITTLE

Shadara MacNicol
Madison H-K
Silver Medal

1 cup sugar
1/2 cup Karo light syrup
1 cup raw Spanish peanuts
1 tsp. vanilla
1 tsp. butter
1 pinch salt
1 tsp. baking soda

Mix in a bowl sugar, syrup and nuts. Stir and place in a microwave for four minutes. Stir and place in a microwave for another four minutes. Add vanilla, butter and salt. Put in the microwave for two minutes. Add soda. Stir and pour on buttered pan.

CHOCOLATE FUDGE

David Skidmore
Clovis Tri-C
Bronze Medal

4-1/2 cups sugar
1/4 lb. butter (not margarine)
1 large can milk
8-10 oz. marshmallow cream
12 oz. chocolate chips
1-1/2 cup chopped nuts

Mix sugar, butter and milk. Bring to a boil, and boil for 7-1/2 minutes. Pour over marshmallow cream, chocolate chips and chopped nuts. Mix and pour into a 9 x 13 dish.

HEALTHY GOODIES

NUT TASSIES

Annie Melvold
M. Theo Kearney
Gold Medal

1 package (3-4 ozs.) cream cheese, softened
1/2 cup (1 stick) butter or margarine, softened
1 cup sifted all-purpose flour
1 egg, lightly beaten
3/4 cup firmly packed brown sugar
1 tsp. vanilla
1 tablespoon butter or margarine, softened
A dash of salt
2/3 cup chopped pecans or walnuts

Blend in a large mixing bowl cream cheese and 1/2 cup of butter or margarine until smooth. Add flour and blend well. Chill the dough in the refrigerator for about 2 hours or overnight.

Shape the dough into about 24 1-inch balls, press into tiny muffin or tart pans (1-3/4-inch diameter length).

Blend egg, brown sugar, vanilla, a tablespoon of butter or margarine, salt and nuts in a small bowl. Fill the pastry cups with the mixture.

Bake in a moderate oven (375) or until lightly browned. Cool a minute or so on wire racks before removing from pans. Cool completely.

STRAWBERRY GLAZE PIE

Amber Ellis
Table Mountain
Silver Medal

Make and bake single crust pie shell
at 450 for 10-12 minutes

6 cups medium fresh strawberries
1 cup water
3/4 cup sugar
3 tsp. cornstarch
5 drops red food coloring
Unsweetened whipped cream (optional)

To prepare the strawberry glaze, crush one cup of the smaller berries in a small saucepan and add water. Bring it to a boil, simmer for two minutes. Sieve the berry mixture. Combine sugar and cornstarch in a saucepan; stir in the sieved berry mixture. Cook over medium heat, stirring constantly, till the strawberry glaze is thickened and clear. Stir in the red food coloring, if desired. Spread about 1/4 cup of strawberry glaze over the bottom and the sides of the cooled pastry shell. Arrange half of the whole strawberries, stem end down, in the pastry shell. Carefully spoon half of the remaining glaze over the berries, insuring that each berry is well covered. Arrange the remaining strawberries, stem end down atop the first layer; spoon on the remaining glaze, covering each berry. Chill the pie at least three to four hours. If desired, garnish with whipped cream.

✓ BANANA NUT BREAD

Deeann Henderson
Golden Valley
Bronze Medal

1/3 cup shortening
1/2 cup sugar
2 eggs
1-3/4 cups sifted all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 cup ripe mashed banana
1/2 cup chopped walnuts

Cream together in a mixing bowl the shortening and sugar, add eggs and beat well. Sift together dry ingredients, add to the creamed mixture alternately with banana, blending well, after each addition. Stir in the nuts. Pour the mixture into the well greased 9-1/2 x 5 x 3 inch loaf pan. Bake in a moderate oven (350) 40 to 45 minutes, or till done. Remove from the pan, cool on the rack.

MADE FROM A MIX

✓ SNICKER BROWNIES

Katrina Nichols
McKinley
Gold Medal

1 pkg. (14 oz.) caramels
2/3 cups evaporated milk
1 pkg. (18 oz.) German chocolate cake mix
1 pkg. (6 oz.) semi-sweet chocolate chips
3/4 cup margarine (melted)
1 cup chopped peanuts

In a saucepan, combine caramels and 1/3 cup evaporated milk. Cook over a low heat, stirring constantly until the candy has melted. Set aside. In a bowl, combine the remaining milk, dry cake mix, melted butter and the nuts. Press half of the mixture into a greased and floured 9"x13" pan. Bake in a 350 oven for six minutes. Remove from the oven and sprinkle chocolate chips over the baked crust. Spread caramel mixture over the chocolate and then crumble the remaining dough over the top. Return to oven, make 15 minutes. Cool and cut into squares.

CHECKERBOARD CAKE

Corrie Skidmore
Clovis Tri-C
Silver Medal

1 pkg. white cake mix
1 pkg. chocolate cake mix

Prepare the white cake mix and the chocolate cake mix separately, according to directions on package. Pour into a checkerboard cake pan, according to the diagram on the box. Bake at 350 for 27-32 minutes. Cool. Assemble by following the directions on the box. Frost cake using can of frosting mix of your choice.

RUM CAKE

David Skidmore
Clovis Tri-C
Bronze Medal

1 pkg. vanilla pudding
1 pkg. yellow cake mix
4 eggs
3/4 cup oil
3/4 cup rum
1 tsp. nutmeg

In a large bowl combine the ingredients and beat for five minutes. Pour in a greased Bundt pan. Bake for 45 minutes at 350. Top with chopped nuts.