



MERIDIAN[®]
YACHTS



Palm Coast
Presents Our
Tenth Annual
"Taste of Sea Ray/ Meridian"
Cook Book



Thanks to all who participated!

2017 Edition

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- ❑ Broccoli Salad
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Appetizers / Drinks / Salads

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with Poppy Seed Dressing
- ❑ Veggi-wraps
- ❑ Yum Yum Dip





**2008
Contestant**

24 Hour Salad

- 1-12 oz Bag cut up lettuce
- 1- 8 oz Bag frozen baby peas
- 1- 8 oz Cauliflower, fresh or frozen
- ½ lb Crisp Fried Bacon
- 1 Package Good Season Italian dry salad dressing
- 1 Cup mayonnaise
- 2 oz Parmesan grated cheese

Layer baby peas, cauliflower cut in small pieces and bacon in a large salad bowl. Sprinkle “Good Season Mix” on top and then spread 1 cup of mayonnaise. Sprinkle grated Parmesan cheese on top. Wrap tightly and place in fridge for 24 hours. When ready to serve, mix it all up.
- Daryl Lane



**2014
Contestant**

**Honorable
Mention
2014**

Aqua de Melon (Mexican Cantaloupe Water)

Ingredients

- 1 ripe cantaloupe, peeled, seeded and diced
- ¾ cup sugar
- 6 cups water
- ~ ice cubes
- ~ lime slices for garnish

Directions

Place the cantaloupe, sugar, and 1 cup of water in the blender and liquefy. Pour the liquid through a wire mesh strainer set over a spacious mixing bowl; discard the solids. Stir the remaining water into the fruity liquid. Pour the Agua de Melon into a pitcher, add ice, and stir. Garnish individual glasses with lime slices.
Preparation 15 minutes
-Juy Sihachak



**2012
Contestant**

**3rd Place
Winner for
2012**

Broccoli Salad

2 heads broccoli or 1 bag shredded broccoli
1 small red onion
8 oz fresh bacon, fried crisp & crumbled (I find it cheaper to buy the little bottles of bacon pieces)
3/4 cup raisins or craisins
1/3 cup almonds chopped
1 cup. mayo or Greek yogurt
1/4 cup. sugar (or less), (could also use Splenda)
2 Tbs. apple cider vinegar

Shred broccoli if needed. Shred onion. Mix mayo, sugar, and vinegar together. Mix all other ingredients in a large bowl. Add dressing and toss lightly. Chill if desired before serving. Variations: Use red cabbage, carrots, cauliflower instead of or in addition to the broccoli and onion. Use sunflower seeds instead of almonds, or other nuts you prefer. Use red wine vinegar instead of apple cider vinegar. -Mary Holm

**2015
Contestant**



Chicken Wing Dip

1 cup hot sauce
1 cup cheddar cheese
1 cup celery
1 cup chicken
2 packs of cream cheese left out to soften
1 bag chips or more

Start by cooking the chicken, while that's cooking mix the cream cheese with the cheddar cheese and the hot sauce (place the mixture in the oven to warm up to make mixing easier). While your waiting chop the celery into smaller pieces. The chicken should now be done, shred the chicken and mix the celery and the chicken in with the rest of the ingredients. Once mixed place in the oven on 350 for 30 minutes. Let the dip cool slightly and enjoy!

-Jesse Shembeda



**2013
Contestant**

Broccoli Salad

2 heads of broccoli using Broccoli flowerets cut in very small pieces (save some of the stalk and you can julienne them to add more)
 1 onion
 15 Strips of Bacon (very crunchy)
 ½ Jar of Sunflower seeds
 1 cup Raisins
 1 cup mayonnaise
 ½ c sugar
 Vinegar
 Pepper to taste
 Mix all of your vegetable, sunflower seeds, raisins & bacon ingredients together, then in separate bowl mix together the mayo, sugar and vinegar (you can add more sugar and vinegar until a little soupy, like a dressing... but mix the mayo very well, so that there's no lumps in the dressing), pour over the broccoli mix about 20 minutes prior to serving.- Shawn Wilson

Note: You can also add a pear or apple cut into small bite size pieces



**2012
Contestant**

Crab Stuffed Mushrooms

1 lb large mushrooms
 6 Tbsp butter
 3 green onions, minced
 3-4 Tbsp red bell pepper, minced
 4 oz Crab Meat
 1 cup fresh fine bread crumbs
 ¼ tsp salt
 ¼ tsp Old Bay seasoning
 1/8 tsp pepper
 2 Tbsp Parmesan cheese

Wash and trim the ends of the mushroom stems. Pop remaining stem out, chop stems and set aside. Melt 2 Tbsp of butter; brush over mushrooms. Spray shallow baking dish (about 8"sq or one that will fit mushroom layer). With butter flavored spray or regular spray or grease w/butter. Melt remaining butter in a skillet; add reserved chopped stems, minced onion, and bell pepper. Cook until vegetables are tender. Combine looked ingredients with bread crumbs, crab meat and seasoning. Fill each mushroom piling up. Sprinkle each mushroom with a little Parmesan cheese, if desired. Bake * 350* for 15-20 minutes until hot and mushroom caps are tender. This makes 16-20 appetizers- Dee Harrison



**2011
Contestant**

Doritos Chicken Dip

- 4 boneless chicken breast
- 1 can Rotel
- 1 bell pepper
- 1 onion
- 1 large can of Cream of Mushroom Soup
- 1 large can of Cream of Chicken Soup
- 1 large bag of Doritos
- 2 large bags of shredded Colby Jack Cheese

Directions:

Preheat oven to 425*. Boil chicken, let cool, shred it and set it aside. Mix the Rotel, Cream of Chicken Soup and Cream of Mushroom soup together in a bowl. Dice the bell pepper and onion, then sauté in a skillet and add it to mixture, along with shredded chicken and one bag of cheese. Layer the crushed Doritos in bottom of baking pan, pour mixture on top of the Doritos and pour the other bag of cheese on top and bake until cheese melts. Pull out of oven, let chill and enjoy. – Lance Smith



**2011
Contestant**

Easy Pasta Salad

- 1 pkg. vegetable rotini (Wacky Mac works good)
- 1 pkg. Ranch Dressing and Dip mix
- 1/2 c mayonnaise
- 1/2 c sour cream
- 1 tsp milk
- garlic pepper (or similar spices you like)
- 1 c shredded mozzarella or parmesan cheese
- 1/2 c diced pepperoni
- 1/2 c chopped olives, tomatoes, onions, or other desired veggies

Directions:

Cook pasta according to package directions. While pasta is cooking, mix together Ranch mix, sour cream, mayo, spices, (and milk if dressing seems too thick). Cool pasta and place in large mixing bowl. Stir in dressing, pepperoni, and cheese. Garnish with veggies, stir slightly. Chill before serving. You may substitute almost any type of cheese, meat, or veggies to your liking. This is the Italian version. – Mary Holm



**2012
Contestant**

French Salad

- 2 lbs any type of meat
- 2 lbs potatoes
- 6 medium onions
- 2- 15oz cans Green Peas
- 2 lbs fresh carrots
- 1 head fresh cabbage
- 2 lbs Red Beets
- 1/2 jar Mayonnaise

In a sauce pan boil your meat in water. Remove meat from sauce pan and lightly fry meat in a skillet (fry enough to get brown and flavor). Remove meat from skillet and place in center of platter. Peel, cut and fry your potatoes until brown and tender. Remove potatoes from skillet and place around meat in center of platter. Peel, cut and fry your onions lightly (not too soft). Remove onions from skillet and place around potatoes on platter. Peel and cut your carrots. Place carrots on outside of onions, but in two spots leaving a small gap between vegetables. They will be diagonal from each other. Wash and shred your cabbage. Place cabbage on outside of onions, but in two spots leaving a small gap between vegetables. They will be diagonal from each other. Peel and cut your red beets. Place cut red beets on outside of onions, but in two spots leaving a small gap between vegetables. They will be diagonal from each other. Open and drain can of peas. Place peas on outside of onions, but in two spots leaving a small gap between vegetables. They will be diagonal from each other. Open the mayonnaise jar and place mayo in the gap you left between the vegetables. Platter is ready to serve. - Rozalia Temir



**2015
Contestant**

Grandma's Special BBQ Sauce

- BBQ Sauce (small serving)
quadruple for large amount ...x4
- ½ C Chopped Onion
- ½ C Water
- 1 Tbsp Dry Mustard
- 4 Tbsp Sugar
- ½ C Catsup
- ½ tsp Paprika
- ¼ C White Vinegar
- 4 Tbsp Worcestershire Sauce

Sauté onion with butter. Once onion is soft, add all ingredients and simmer. Serve over hotdogs and bun.

-Denise Woodward



2010
Contestant
2nd
Place tied
Winner for
2010

Habanyaki Wings

- 5 lbs. - Whole Chicken Wings
- 1 5 oz. Bottle of Habanero Pepper Sauce –
I prefer Trinidad Extra Hot Pepper Sauce
- 2 6 oz. Bottles of Low Sodium Teriyaki
Sauce
- 2 Tbs. Ground Cayenne Pepper
- 4 Cloves Crushed Garlic

Making the Wing Sauce-

Combine the Pepper sauce, Teriyaki sauce, Cayenne and Garlic in a medium sauce pan and heat slowly to a low boil. (You may want to do this outdoors, the fumes can be intense). Allow to boil on low for about 30 minutes. The longer it sits, the better it gets so I sometimes make the sauce ahead of time to allow it to “age”. Extra sauce can be refrigerated for weeks. You can use more or less spice to suit your taste.

Preparing the Wings –

Wash Wings thoroughly and season with your favorite Spicy seasonings – I like Ground Chipotle pepper, Black Pepper and Salt. Cook Wings on either charcoal or gas grill until wings are nearly done. Brush on sauce and flip wings and re-sauce until wing are starting to crisp. The Sauce will blacken very easily so care must be taken not to burn the Wings. Remove from grill and serve with plenty of Cold Liquid Refreshments.

Hint: “Maries Creamy Chipotle Ranch” makes an excellent dipping sauce.

- Jack Jones



2013
Contestant

Herring Under Fur Coat

- 1 filet of Salted Herring.
- 2 Potatoes
- 3 mid. Size onion
- 2 Carrots
- 1 big Red Beet
- 3 Eggs
- 2 Tbsp Mayonnaise
- 2 Tbsp Sour Cream
- Salt to taste
- Ground Black Pepper to taste

Directions:

Mayonnaise, sour cream, salt, black ground pepper. Boil eggs, potatoes, carrots and red beet until tender. Cut filet of herring to small pieces and cover bottom of plate, Cut onion (small) and cover fish, Shred potato over onion then carrot and beet Make sauce with mayonnaise and sour cream 2 to1 Cover beet with sauce, shred eggs and spread over sauce You can make several layers of potato, carrots and beet. -Rozalia Temir



**2008
Contestant**



**2014
Contestant**

Hot Beef Dip

- 1 lb ground beef
- 2/3 cup chopped onion
- 1/2 c chopped green pepper
- 3-4 minced garlic clove
- 8 oz. Tomato sauce
- 1/4 cup ketchup
- 1 tsp sugar
- 3/4 tsp oregano
- 1/4 tsp pepper
- 8 oz pkg. cream cheese (softened)
- 1/4 cup grated parmesan cheese.

In a large skillet, cook beef, onion, green pepper and garlic until meat is browned. Drain, add the tomato sauce, ketchup, sugar, oregano and pepper; simmer for 10 minutes. Remove from heat and stir in the cheeses until melted. Serve warm with tortilla chips.

- Lance Smith

La Brea Tar Pit Chicken Wings

- 24 chicken wings (about 4 pounds)
- 1 cup soy sauce
- 1/2 cup dry red wine
- 1/2 cup sugar, plus
- 1 tablespoon sugar
- 1/4 teaspoon ground ginger

Preheat oven to 400°F. Cut off wing tips, reserving them for another use, and halve wings at joint. Arrange wings, skin sides down, in a roasting pan large enough to hold them in one layer. In a small saucepan heat remaining ingredients over moderately low heat, stirring, until sugar is dissolved and pour evenly over wings. Bake wings in middle of oven 45 minutes. Turn wings over and bake at 170F, until cooking liquid is thick and sticky, about 20 minutes.

-Shane Jones



**2010
Contestant**

Macaroni Salad

- 1-16oz box of elbow macaroni
- 3 Hard boiled eggs (Diced)
- ½ of a large Cucumber (Sliced up in fours)
- 2 medium stalks of celery (Diced)
- 2 Medium carrots (Shredded)
- ½ Green Pepper (Diced)
- ½ Red Pepper (Diced)
- ½ Orange or yellow pepper (Diced)
- 26 Pimento stuffed Manzanilla Green Olives (chopped very fine)
- ½ Cup Bread & Butter pickle chips or Kosher Dill pickle (Chopped very fine)
- 1- 40oz Hellmann's Real Mayonnaise

Mix all the ingredient together and refrigerate (keep cool). Makes 50 servings.

- Patti Hummel



**2014
Contestant**

Maple Bacon Wrapped Tater Tots

- 1 bag (large) of Tater Tots
- 1-2 packs of maple flavored bacon strips

Roll tater tots around on strips of bacon until bacon over laps, cut. Place on broiling pan. Do not stretch bacon, tater tot will expand when heated. Cook 25-30 minutes at 425* until crispy.

-Matt Beck



**2008
Contestant**



**2007
Contestant**

Marinated English Pea Salad

- 2 – 15 oz. Le Seur Peas, drained
- 1 – 16 oz. Can whole kernel corn or shoe peg corn, drained
- 1 – 16 oz. Can French cut green beans, drained
- 1 – 4 oz. Jar pimento, drained
- ½ C. Diced celery
- ½ C. Chopped Green pepper
- ¾ C. Splenda (or sugar, if you must)
- ¾ C. wine vinegar
- ½ tsp. Salt
- ½ tsp. Pepper
- 5 – 6 Dashes hot sauce
- ½ C. Canola oil

Combine the first 7 ingredients listed above. Combine the Splenda (or sugar), vinegar, oil, salt, and pepper. Put this mixture in a small saucepan and bring to a boil. Pour over the mixed vegetables. Stir and chill. Serve cold.

Variations:

You can switch the above listed vegetables up for any combination you like. Red Onion adds nice color; palm hearts, black olives, pickled garlic (coarsely chopped or diced), baby corn, oriental vegetables, etc. are just a few suggestions.

-Mary Holm

Mexican Scoop

- 1 pound Hamburger meat
- 2 packages Taco seasoning
- 1 -24 oz Sour Cream
- 1- 8 oz Shredded Cheddar cheese
- 1- 8 oz shredded Monterey Jack cheese
- 1 medium size tomato
- 6 green onions
- 1-3 or 4 oz can sliced black olives
- 1 bag of corn tortilla chips

Cook meat drain fat & mix in 1 package of Taco seasoning. Put on a plate that is 1 -1 ½ high by 10” round in center. Put in fridge and let cool. When cools mix 1 Taco seasoning package in with the Sour Cream spread cream on top of meat. Put both packages of cheese on top of cream. Chop up tomato and put it on the cheese. Next chop up green onions and place them on top of tomatoes with the olives on the very top. Chill and serve with a bowl of corn tortilla chips.

-Daryl Lane



**2013
Contestant**

Party Meatballs

- 1- 32oz Package meatballs
- 1- 29oz Tomato sauce
- 1- 14oz Jellied cranberry sauce
- 3 Tbsp Brown sugar
- ½ Cup Lemon juice

In saucepan add in tomato sauce, cranberry sauce, brown sugar and lemon, cook on medium heat until cranberry sauce is melted. Place meatballs in crockpot and pour sauce over them. Cook on low for 4hrs. – Patti Hummel



**2013
Contestant**

Pasta Salad

- 2 boxes Ditalini Pasta (you can substitute any small pasta such as penne)
- 2 bottles Creamy Parmesan dressing
- 8- 10 oz Feta Cheese Crumbles
- 1 large Cucumber, peeled and diced
- ½ cup Shredded Carrot
- ½ cup Bacon pieces (fried crisp or pre-prepared)
- 3 Eggs, hard boiled and chopped
- 1 Tomato, diced

Follow directions on pasta box to cook pasta and let cool. Mix pasta, vegetables and bacon in a large bowl. Add the salad dressing and egg. Fold mixture gently until all the pasta is well coated. Gently fold in the feta cheese. Refrigerate for at least an hour and serve chilled.

-John Woodward



**2013
Contestant**

Pesto Quinoa Salad

1 cup of uncooked quinoa
2 cups of chopped fresh spinach
2 chicken breasts grilled and
chopped in pieces
½ jar of roasted red pepper
½ cup of pesto
Shredded parmesan cheese

Cook quinoa according to package directions and set aside. Cook chicken breast however you prefer. I like to grill mine with a little bit of pepper and olive oil. Chop chicken into bite size pieces. Chop spinach and roasted red peppers into pieces. In a large bowl, combine warm quinoa with chopped spinach and roasted red peppers. The warm quinoa should wilt the spinach nicely. Add chopped chicken breast. Mix about ½ cup of pesto into the salad, I use about ½ a jar of Classico brand pesto. (more or less to taste). Sprinkle on parmesan cheese and enjoy!- Tina Progar



**2016
Contestant**

“Rattlesnake” Corn Dip

2 Cans Mexicorn, drained
1 Cup real mayonnaise
1 Cup real sour cream
Tops of 3 bunches of green onions,
sliced
1 Can green chilies, diced
1/3 Cup of jalapenos (from jar),
chopped
1 (8 oz) Pkg of Shredded Mexican
blend cheese
Bag of Tortilla chips

Directions

Combine all ingredients in a bowl and place in the fridge. Make 12 hours in advance or the day before. Serve with tortilla chips.

Luigi Battaglia



**2016
Contestant**

Salad "Olivie"

- 1/2 lb Boiled meat or Bologna (Boiled and then cubed)
- ½ Cup Mayonnaise (Add more to your liking)
- 5-6 Potatoes
- 2 Carrots (peeled)
- 1 (15.5oz) Can Green Peas
- 1 Sweet Onion (cubed)
- 3-4 Pickled Cucumber (cubed)
- 4 Eggs
- Salt (to taste)
- Pepper (to taste)

Boil meat, let cool, cube then set aside. In a pot, boil the potatoes, carrots, eggs then remove from stove top and let cool. Once potatoes, carrots and eggs are cool, cube the items along with the cucumbers, onions and meat. In a mixing bowl combine all the ingredients and add salt and pepper to taste. Serve cold.

Rozalia Temir



**2007
Contestant**

Shared Dip

- 2 loaves of round sour dough bread
- 1 large container of sour cream
- 1 small jar of mayonnaise
- 3 small cans of sliced black olives
- 1 bunch of green onions (sliced thin)
- Lawry's season
- Dill

Mix the sour cream with the mayonnaise, black olives, and onions. Then mix in 3 table spoons of dill and Lawry's season salt to taste, place in refrigerator to chill. Then take one loaf on the bread and cut into 2 " pieces place in a bowl. Take the other loaf of bread and cut the center out of it, making a bowl out of the bread fill the bread with the dip and place the cut up pieces around the bowl of dip and serve.

-Dee Harrison



**2016
Contestant**

**3rd Place
Winner for
2016**



**2016
Contestant**

**2nd Place
Winner for
2015**

Shrimp Scampafeller

**Shrimp Salad with Ginger
Dressing**

Ingredients

Any choice of greens, jumbo shrimp, or meat.

Ginger dressing ingredients

- 1/2 cup extra-virgin olive oil.
- 1/4 cup balsamic vinegar.
- 2 tablespoons low-sodium soy sauce.
- 2 cloves garlic, chopped.
- 2 tablespoons honey or brown sugar.
- 2 tablespoons peeled and minced ginger.
- 1 teaspoon toasted sesame oil.

Directions

Mix together and add anything else for preference.

-Juy Sihachak

Ingredients

- 1 lb Large shrimp (peeled, deveined and butterflied)
- 1 Tbsp Old Bay
- 1 (8oz) Pkg of cream cheese
- 1 (12-14oz) Pkg of frozen chopped spinach
- 1 (3 oz) Pkg of real bacon bits
- 1 Cup of Parmesan grated cheese
- 1 (10 oz) Pkg of Scampi finishing sauce (I use Publix brand from Seafood counter)

Preheat oven to 350*. Peel, devein and butterfly the shrimp, place on cookie sheet with tails up. Defrost spinach and squeeze water out. In a bowl, mix cream cheese, half bacon bits, half parmesan cheese and Old Bay. Whip all ingredients in bowl until blended together. Use a small spoon and scoop out enough of mixture to cover the butterfly shrimp (make into balls if you like). Bake your shrimp with mixture on them for 10-12 minutes (depending on size of shrimp). Remove from oven and sprinkle the remaining bacon bits and parmesan cheese on top of shrimp with mixture. Place shrimp back in oven and broil for 2-4 minutes. Keep in oven until you see the parmesan cheese on top browning and remove from oven. Heat up Scampi Finishing Sauce on the stove top until boiling and remove from stove. Drizzle the Scampi Finishing Sauce over top of the shrimp. Cool and serve. Kick back with a nice white wine and let the sun shine. Note: you can do this with oysters.

-Joe Krupa



**2007
Contestant**

Spinach Bread

1 loaf Italian or French bread
1 bag of spinach or 3 boxes (frozen)
1 stick butter
3 or 4 cloves of garlic (chopped)
Top with sliced white cheese of choice Munster is especially good

Chop garlic, melt butter, sauté garlic for 1 minute. Add thawed, drained spinach to butter mixture. Open the bread, top with spinach butter mixture, lay sliced cheese on top and put in the oven until the cheese melts.

-Donna Beinert



**2008
Contestant**

1st Place



Strawberry & Spinach Salad with Poppy Seed Dressing

1 cup toasted –slivered almonds- save ¼ cup
8-12 oz strawberry- sliced
1 cucumber- peeled & cored
½ red onion- chopped
10 oz bag of fresh spinach

Prep all vegetables & then toss with spinach. Add nuts.

To prepare dressing

1 lemon- squeeze & zest – use juice & zest
2 tbsp of white wine vinegar
1/3 cup of sugar
1 tbsp olive oil or vegetable oil
1 tsp of poppy seed

Put dressing on salad just before serving and toss lightly. Decorate with a few extra nuts.

-Donna Beinert



**2011
Contestant**

Veggi-Wraps

- 1 pkg. 10" flour tortilla wraps
- 2 8oz cream cheese
- 1 bell pepper, diced
- 1 red onion, diced
- 4 celery stalks, diced
- 4 carrots, diced
- 1 pkg. dry Ranch dressing

Directions:

Place cream cheese in a bowl and microwave for 50 seconds to soften. Add in the Ranch dressing and stir. Lay out all your flour tortillas on the counter top and brush on the cream cheese and ranch dressing mixture. Mix all your diced vegetables in a bowl and then sprinkle all your vegetables mixture on top of the cream cheese/ ranch dressing covered tortilla wraps. Roll up tortillas with vegetables in a tight roll. Line a plate with all rolled tortillas and place in fridge for a few (2-3) hours to chill and settle. Remove the plate from the fridge, take each rolled tortilla and cut into 1.5" slices. Place on platter and keep in fridge until time to serve. – Tricia Giordano



**2015
Contestant**

**2nd Place
Winner for
2015**

Yum Yum Dip

- 2 packages of Philadelphia Cream Cheese
- 1 (32 oz.) Block of Velveeta cheese
- 2 packages of Jimmy Dean Breakfast Sausage
- 4 cans of RO☆TEL diced tomatoes and green chilies

Get big skillet, brown and break up sausage, then strain grease. Return skillet to the stove on low. Add the 2 packages of Philadelphia Cream Cheese to the skillet mixture, mixing until it is melted. Strain 2 cans of RO☆TEL and add to skillet mixture. Pour the last 2 cans of RO☆TEL in the skillet with the juice. Once it all starts bubbling, add Velveeta cheese in small chunks until it melts down. Pour into crock pot, so that it will stay hot for your guests.

Use Tostito scoops or Dorito scoops. You can pick it up a notch depending on the HEAT you like with spicy sausage and hot RO☆TEL. I use mild everything, so everyone can enjoy it!

If it's too thick and cheesy you can stretch it out with a couple more cans of RO ☆ TEL. Double the recipe for a lot of people. Trust me, it won't be wasted.

-Joe Krupa

Entrees

- ❑ Baby Back Ribs
- ❑ Bar B Q Baked Beans
- ❑ BBQ Pulled Pork
- ❑ BBQ Ribs
- ❑ Beef Enchiladas
- ❑ Beef Noodle Bake

- ❑ Blackened Chicken Alfredo Lasagna
- ❑ Buffalo Chicken Stuffed Shells
- ❑ Buffalo Ranch Potatoes
- ❑ Cajun Crawfish Casserole
- ❑ Cheese A Hoy Mac
- ❑ Chicken Enchiladas
- ❑ Chicken Casserole
- ❑ Chicken Marsala
- ❑ Chicken –N- Dumplings
- ❑ Chicken Taco Chili
- ❑ Chili
- ❑ Clam Chowder
- ❑ Coconut Rice
- ❑ Corn Casserole
- ❑ Country Style Pork Ribs
- ❑ Cowboy Beans
- ❑ Cuban Pulled Pork
- ❑ Crab Quiche
- ❑ Crack Chicken
- ❑ Crawfish or Shrimp Fettucine
- ❑ Creole Corn & Shrimp Bisque
- ❑ Crockpot Lasagna
- ❑ Crockpot Beef and Broccoli
- ❑ DeLuca Chicken Parmesan
- ❑ Goulash
- ❑ Grandma Kelley's Beefarone
- ❑ Grilled Pork Loin
- ❑ Gumbo Style Chicken Creole
- ❑ Hamburgers in Pineapple Sauce Hash
Brown Casserole



**3rd Place
Winner for
2017**

3rd- Place
Tricia Giordano
Crack Chicken



Entrees

- ❑ Kerala Curry Chicken
- ❑ Meatballs
- ❑ Meatloaf
- ❑ Mexican Cornbread Casserole
- ❑ Mexican Lasagna
- ❑ Mexican Lasagna/ Spanish Rice
- ❑ Old Fashioned Mac 'N Cheese
- ❑ Old St. John's Gumbo
- ❑ Outer Banks Clam Chowder
- ❑ Pineapple Salsa Chicken
- ❑ Pizza Soup
- ❑ Potato Soup
- ❑ Puerto Rican Yellow Rice and Beans
- ❑ Pulled Pork
- ❑ Roasted Corn & Clam Chowder
- ❑ Rose's Rice
- ❑ Seafood Chowder
- ❑ Seafood Gumbo
- ❑ Shepherd's Pie
- ❑ Shrimp E'touffe'e
- ❑ Shrimp Stir Fry
- ❑ Shrimp with Sweet Chili Sauce
- ❑ Skyline Chili (Spicy)
- ❑ Spicy Crock Pot Corn
- ❑ Spicy Shrimp Stir Fry
- ❑ Spinach & Tortellini Soup
- ❑ Stuffed Zucchini
- ❑ Summer Cerviche
- ❑ Swiss Rolled Meatloaf
- ❑ Taco Soup
- ❑ Turkey Chili
- ❑ Turkey Chili
- ❑ Turkey Lasagna
- ❑ Venison Chili
- ❑ Vegetable Medley
- ❑ White Lasagna



**2nd Place
Winner for
2017**

2nd- Place
Leo Alex
Kerala Curry Chicken





**2012
Contestant**

Baby Back Ribs

- 2 slabs of ribs
- ¼ cup Worcestershire sauce
- 2 Tbs garlic powder
- 4 Tbs season salt
- 2 Tbs pepper
- 2 bottles BBQ sauce

Coat ribs with Worcestershire sauce and spice mix. Wrap in aluminum foil. Place in oven at 225* for 3 hours. After 3 hours, remove ribs from oven. Unwrap and baste with your favorite BBQ sauce. Place ribs unwrapped back in oven on a baking sheet at 350* for 1 hour. Remove from oven and let stand for 10 minutes. Slice and enjoy. – Ricky Coyne



**2007
Contestant**

Bar B Q Baked Beans

- 1 lg. can baked beans (Showboat brand is good)
- 1 med. onion, chopped finely
- 1 bell pepper, chopped finely (I leave this out of mine!)
- 1/4 C yellow mustard
- 1/2 C Ketchup
- 1/4 to 1/2 C brown sugar (depending on how sweet you like them)
- 1/4 C molasses
- Salt, pepper, and garlic powder (or garlic pepper) to taste

Mix all ingredients in an oven proof pan. I use a throw-away foil pan so the clean up is easy. Lay strips of thick sliced bacon on top of the beans. Cover with foil. Bake at 325 until bubbly. Remove foil and bake until the bacon starts to crisp. It won't get as crisp as when fried, but will start to brown. As the beans get closer to done, they should cook down and thicken a little. They are great left over and make a wonderful pot-luck dish!
-Mary Holm



**2011
Contestant**



**2008
Contestant**

BBQ Ribs

BBQ Pulled Pork

- 1 boneless Boston Butt
- 1 can Applewood Pork Rub
- 1 bottle of BBQ sauce of your choice

Prep:

12 Hours before cooking rub the pork with Pork Rub generously, then let it sit overnight.

Directions:

Place Crock Pot on low for 7 hours, drain excess juice leaving some in Crock Pot, then pour on BBQ sauce. Let it sit for 1 hour then carefully serve. – Gabe Valentin

Marinate rack of ribs two nights before cooking.

Marinade

- 1 Cup red wine
- 2 Tsp Worcestershire sauce
- 2 Tsp Garlic powder
- 1 Cup Oil
- 4 Tbps Ketchup
- 2 Tsp Sugar
- 1 Tsp Salt
- 3 Tbls Vinegar
- 1 Tsp Marjoram
- 1 Tsp Rosemary
- ½ Tsp Seasoned pepper

Rib Rub before Marinating

- ½ Cup dried red Chili peppers or Chili powder
- ¼ Cup Paprika
- 2 ¼ Tbsp Black Pepper
- 3 Tbsp Garlic Salt
- ¼ Cup Sugar
- 1 Tbsp Dry Mustard
- 1 Tsp Ground Oregano

BBQ

- 2 Onion finely minced
- 1 Clove garlic finely minced
- ½ Stick of butter
- 1- 14oz Jar of ketchup or any BBQ for base
- 1 Cup water
- 2 Tbsp Olive Oil
- 2 Tbsp Salt
- 1-3 Tsp Chili powder
- ½ Cup Brown Sugar
- ¼ Cup Honey
- ½ of Fresh Lemon juice
- ½ Can of Beer

Grill ribs till brown, spraying with marinade. Put ribs in roaster and pour BBQ sauce over them. Garnish with green peppers and bake for two hours on 325*. Enjoy!
-Gypsy Sharp



**2011
Contestant**



**2010
Contestant**

Beef Enchiladas

- 1 lb ground beef
- 2 cans Ranch Style Beans
- 2 cans Rotel
- 2- 8 oz bags Mexican Cheese (Shredded)
- 1- 8 oz container of sour cream
- 2 bags Mission Tortillas
- 1 can of corn
- 1 can black beans
- 1 Pkg Taco Seasoning

Directions:

Brown the ground beef then drain the meat. Add the beans and Rotel, cook on low for about 10 minutes. Add 1 bag of cheese and let it melt. I heat up each tortilla by placing the tortilla over the flames for a few seconds, then removing with tongs (be careful to not burn yourself). Using a large spoon, place 1 1/2 scoops of mixture into each tortilla, sprinkle more cheese then roll and place into pan. When you have filled all of the tortillas, put the remaining meat in a pan. Add the corn and black beans and cook for a few minutes, then pour over your Enchiladas. Sprinkle the remaining cheese on top and heat in oven until cheese is melted and serve. For hotter meat you can get the hotter Rotel. –

JD Bradshaw

Beef Noodle Bake

- 1 lb. ground beef
- 1/2 tsp minced garlic (1 clove of garlic minced)
- 1- 15 oz can tomato sauce
- 1- 8oz pkg. egg noodle
- 1- 3 oz pkg. cream cheese (dbl= 8 oz pkg.)
- 2 tbsp butter
- 1 tsp salt
- 1 dash pepper
- 1 small onion- diced
- 1- 8oz cup sour cream
- 1/2 cup (4oz) shredded cheese

Melt butter in skillet. Add ground beef and cook until browned. Add garlic, salt, pepper and tomato sauce. Cover & simmer for 20 minutes. While mixture is simmering, cook noodles and drain. In a separate bowl, combine onion, sour cream and cream cheese. Pour 1/2 of the noodles in a casserole dish (8x8 or 9x9). Cover noodles with 1/2 the sour cream mixture. Cover with 1/2 the meat sauce. Repeat (2 layers). Sprinkle with shredded cheese and bake at 350 degrees for 20 minutes.

- Susan Johnson



**2011
Contestant**

Blackened Chicken Alfredo Lasagna

- 1 ½ lbs chicken breast cutlets sliced thin
- 1 jar Paul Prudhomme's blackened redfish magic
- 1 qt heavy whipping cream
- 2 cups freshly grated Pecorino Romano cheese
- 3 cups part skim ricotta cheese
- 3 cups grated mozzarella cheese
- 1 box lasagna shells
- 1 egg (beaten)
- olive oil
- salt and white pepper to taste
- 1 clove garlic (minced)

In a 10- inch skillet, pour just enough olive oil to coat the bottom of the pan. Heat the oil until clear and just before smoking. Coat chicken cutlets in a liberal amount of the blackening seasoning and carefully place in oil (You can adjust the coating depending on the spiciness you prefer). Turn the cutlets as soon as a crust begins to form, approximately 1 or 2 minutes. Once the second side has developed a crust remove to a plate to drain. In a 12 or 14- inch skillet pour 1 tbsp of olive oil and the clove of garlic. Sweat the garlic until soft and aromatic. Add the cream and bring to a boil. Once the cream begins to boil it will froth fairly quickly, reduce the heat and allow it to simmer for 5 minutes. Increase the heat and bring it to froth again and remove from the heat. Whisk in the Romano cheese slowly until the mixture begins to thicken. Once the Romano cheese is in add the cream cheese, stirring constantly, then whisk in the egg. Put aside. Boil the lasagna noodles according to the package directions and drain. Rinse them with cold water and allow to drain. In a large mixing bowl, combine the ricotta and mozzarella cheese and mix thoroughly. Using a large casserole or baking dish, begin to layer the ingredients as follows: 1 layer sauce, 1 layer noodles, 1 layer chicken, 1 layer cheese mixture. Repeat until all of the ingredients are used, or you cannot complete full layers anymore. Always finish with a cheese layer. If there is sauce left you can reheat it for dipping Italian bread with meal. Heat the oven to 375 degrees and bake for 45 minutes to 1 hour or until the top begins to turn brown and bubbly. Serve immediately with fresh warm Italian bread and a nice Chardonnay. – John Woodward



**2016
Contestant**

Buffalo Chicken Stuffed Shells

Ingredients

- 1 Package (12oz) Jumbo Shells
- 2 Whole boneless, skinless chicken breasts
- 1 Tbsp Vegetable oil
- 1 Tsp Salt
- 2/3 Cups Hot sauce
- 1/3 Cups Bleu Cheese
- 1/3 Cups Mozzarella cheese, shredded
- 1/3 Cups Parmesan or Romano cheese
- 2 Cups Ricotta cheese

Directions

Prepare the pasta according to package directions. Cut the chicken into small pieces and then cook in a skillet over medium heat with the vegetable oil until no longer pink in the center. If any pieces are large, shred them with a fork once cooked. In a large bowl, mix together all of the ingredients except the shells. Stuff each shell with as much filling as it will hold (it's ok if some overflow a little). Place in dish seam side up. Bake at 400°F for 20-30 minutes or until heated through.

-Denise Woodward



**2017
Contestant**

Buffalo Ranch Potatoes

- 2 cups Hidden Valley® Ranch Dressing
- 4 large potatoes, peeled, diced 1/2 inch chunks
- 1 cup hot sauce
- 1 stick butter
- 4 cups chicken, skinless, pulled or chopped cooked
- 3 cups cheddar cheese, grated
- 1 tsp black pepper
- 1 tsp onion powder
- 1 tsp garlic powder

Preheat oven to 375 degrees. Peel and cut potatoes with skin on and place potatoes in a 9"×9" greased casserole dish. Add your cooked chicken to casserole dish. Add your hot sauce to ranch, add seasonings then add to raw potatoes. Sprinkle cheese on top and bake until potatoes are done (Usually 1hr).

-Jeff twist

**2014
Contestant**



Cajun Crawfish Casserole

- 1 lb. cleaned crawfish tails
- 1 (10 3/4 oz.) can French onion soup
- 1 (10 3/4 oz.) can cream of mushroom soup
- 1 (10 oz.) can Rotel tomatoes and chilies
- 1 1/2 cups uncooked rice
- 1/3 cup butter, melted
- 1/4 cup chopped bell pepper
- 1/2 cup chopped green onions
- 1/3 cup chopped fresh parsley
- 1 cup chopped celery
- Seasoning (I use Tony Charchere's Creole Seasoning) to taste
- 1/2 cup grated Monterey Jack cheese
- 1 cup grated cheddar cheese

Mix all ingredients except cheeses and pour into a large greased casserole. Cover and bake at 350 degrees for 45 minutes. Uncover and sprinkle cheeses over casserole. Return to oven and bake for 15 minutes more.

-Rhonda Youngman

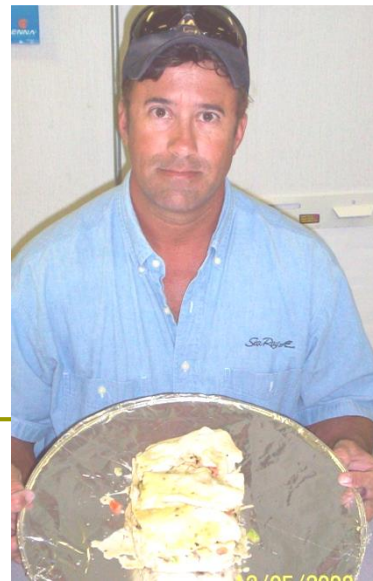


**2012
Contestant**

Cheese A Hoy Mac

- 1 lb elbows macaroni
- 1 Stick of butter
- ¼ cup chopped onion
- 1 lb ham steak, cut up in cubes
- 2 Tbsp cornstarch
- 1 tsp salt
- 1 tsp dry mustard
- 5 cups milk
- 4 cups Kraft finely shredded triple cheddar cheese

Preheat oven to 375*. Fully cook the Elbow's by directions on the box. Melt and combine butter, onion, cornstarch, salt and mustard. Add milk bring to boil then add cheese until mixture thickens pour over Elbows and stir in ham. Pour in baking dish 13x9. Cook for 30 minutes. – Pattie Hummel



**2011
Contestant**

Chicken Enchiladas

- 2 Tbsp Margarine
- 2 Tbsp Flour
- 1 Cup Milk
- 1 Tsp Salt
- 1- 8oz Pkg shredded Monterey Jack cheese with Jalapeno
- 2 Cups chopped cooked chicken
- ½ Cup Chopped Avocado
- 1/3 Cup Chopped Olives
- ¼ Cup Chopped Onion
- 12 Tortillas
- Oil

Make a white sauce with the margarine, flour, milk and salt. Add 1 cup cheese; stir until melted. Add chicken, avocado, tomato, olives and onion; mix well. Dip each tortilla in hot oil to soften. Place about 1/3 cup chicken mixture on each tortilla; roll up tightly. Place seam side down in 12" x 8" baking dish. Top with remaining cheese. Bake at 350* for 20-25 minutes. Makes 6-8 servings. -Darrel Bugno



**2014
Contestant**

Chicken Casserole

- 1 Pack (Family size) boneless chicken breast
- 1 Large bag (Family size) of frozen broccoli, thawed
- 1 Can (small) of cream of chicken soup
- 1 Can (small) of cream of mushroom soup
- 8-10 Slices of American Cheese
- 2 Boxes of Chicken stuffing

Preheat oven 425*. Cube, and brown chicken. Once chicken is browned, spread as bottom layer of the lasagna pan. Next layer the broccoli on top of the chicken layer. Spread both soups as the third and fourth layer across the broccoli. Place the American Cheese across the soup layer to cover. Spread the stuffing as the top layer. Place in oven covered for 30 minutes, remove cover and cook for 15 more minutes. Remove from oven and let settle for 15 minutes, then eat. -Rachel Yaroszrufski



**2007
Contestant**

Chicken Marsala

- 2 Lbs Chicken Broth
- ½ Cup all purpose flour
- 2/3 Cup Marsala wine "Florio dry"
- 12 oz sliced mushrooms
- 2 Tbsp Butter
- ¼ Cup Extra Virgin Olive oil
- 8 oz Cheese Florentine if available
- Extra bottle of wine
- 2 Tsp of Bouillon or 2 cubes of Bouillon
- 1 Cup water for Bouillon
- Salt to taste
- Pepper to taste

Flatten boneless chicken breast until approximately same thickness. Wooden mallet requires several thumps on both sides. Recipe calls for coating chicken pieces with flour, but you may shirt them instead. Heat the olive oil until very hot, then add 2 Tbsp butter. When almost melted, add chicken. Now open wine and taste first. Turn chicken after two minutes or lightly camelized. Pour more wine to let breathe. When chicken has acquired light caramelized color remove from pan to a plate. Add mushrooms to pan. When mushrooms have lightly browned (frequently stirring), add Marsala wine. Taste wine again. Bring to a boil to reduce liquids. When reduced by ½, reduce heat. Taste wine again to make sure taste hasn't changed. Add bouillon stock and stir. Slice pocket in chicken and stuff with slice of cheese. Add chicken to stock and simmer until chicken is cooked (about 10 minutes). Remove chicken to a platter. Thicken stock slightly, dusting with flour and whisking. When thickened, add mushrooms and pour over chicken. Chicken keeps better if covered with sauce if serving time is delayed. Serve with favorite pasta or mashed potatoes. Drink chicken and eat wine, at least after cooking this dish!

-Herb Richardson

**2017
Contestant**



Chicken -N- Dumplings

2 lbs. chicken breast cut into medium pieces

1 qts. chicken stock

4 ½ cups Bisquick

1 ½ cups milk

½ cup sharp cheddar cheese (grated)

¼ cup flour

¼ cup butter

1 small onion (finely chopped)

2 celery stalks (finely chopped)

2 medium carrots (finely chopped)

½ tsp salt

½ tsp pepper

½ tsp garlic powder

Directions

Turn crockpot on high, add stock, chicken, celery, carrots and onion. Allow mixture to come to a boil and boil for ½ hour. While mixture is boiling; in a small sauté pan melt butter then add flour. Mix thoroughly forming a roux. Remove one cup of the stock. Add to the roux, whisking until smooth. Add entire mixture to the crockpot. Reduce to medium heat and cover. In a large mixing bowl stir together Bisquick, milk and cheese forming a gooey dough. Add garlic powder, salt and pepper. Add dough by teaspoonfuls into crockpot. Leave uncovered for ten minutes then cover and cook for ten more minutes. Salt and pepper to taste. Serve immediately.

-John Woodward

**2016
Contestant**



Chicken Taco Chili

1 small onion, chopped

1 (15.5 oz) can black beans

1 (15.5 oz) can kidney beans

1 (8 oz) can tomato sauce

10 oz package frozen corn kernels

2 (10 oz) cans Rotel w/chilies

4 oz can chopped green chili peppers, chopped

1 packet taco seasoning

1 tbsp cumin

1 tbsp chili powder

24 oz (3-4) boneless skinless chicken breasts

1/4 cup chopped Scallions

1 (8oz) bag of Mexican Shredded Cheese

Salt (To taste)

Pepper (To taste)

Optional:

Rice (Optional amount and kind)

Tortilla Chips

Combine beans, onion, chili peppers, corn, tomato sauce, diced tomato, cumin, chili powder and taco seasoning in a slow cooker and mix well. Tuck the chicken in to completely cover and cook on LOW for 8 to 10 hours.. Half hour before serving, shred chicken and stir. Top with cheese and scallions. Service with rice (Prepare rice as package states) or Tortilla chips.

-Tricia Giordano



**2012
Contestant**

Chili

6 oz can tomato paste
28 oz can pork & beans
15.5 oz can chick peas
15.25 oz can corn
2- 15.5oz cans dark kidney beans
15 oz can black beans
2- 15.5 oz can light kidney beans
large bell pepper
2 lbs lean ground beef
large spanish onion
2 Tbsp dark sugar
6 Tbsp chili powder
1 Tbsp minced garlic
2 tsp salt
1 tsp pepper
4 roma tomatoes cut to 1'x1' chunk (or 1 can of stewed tomatoes)
1 cup water.
Dice bell pepper & onion, add to skillet with beef, garlic, black pepper and four tablespoons of chili powder. Stir frequently over medium heat for 15-20 minutes, until liquid is gone. Meanwhile add kidney beans, black beans, pork & beans, chick peas and corn to large pot with brown sugar, water, salt and remaining 2 tablespoons of chili powder. Add beef and simmer gently for 10 minutes. Serve with oyster crackers. – For southwest version, substitute half of the chili powder with taco seasoning and serve with Fritos.
Note: For those who enjoy a little spice, each version can be embellished with my personal favorite- 1 Datil Pepper (or two) finely minced and added before simmering. Serves 8-10, depending on appetite. - Shane Jones



**2013
Contestant**

Clam Chowder

1 Stick Butter
8 Bacon slices
2 cups yellow onion
2 cups celery
2 cups carrot
4 cups potatoes
1 tbs fresh thyme
Salt to taste
Fresh cracked black pepper to taste
1 quart clam juice
½ cup all purpose flour
3-4 cups fresh clams with juice (hand chopped)
1-2 cups heavy cream.
Brown the bacon in a pan. Add all ingredients except clams in the crockpot. Cook until vegetables are tender (about 4-5hrs on low). Add clams at the end, simmer until clams are done.
– Jesse Beatson



**2008
Contestant**

Coconut Rice

- 3 cups white rice
- 1 cup coca cola (Coke or Pepsi)
- 1 tsp sugar
- 1 tsp salt
- ¼ cup olive oil
- 1 coconut
- 2 cups of water

Use a fresh coconut- cut coconut & scoop meat out of the coconut- put into blender with 2 cups of water. Squeeze the coconut in cheesecloth- discard coconut. Save the water- let it sit in bowl for at least 30 minutes to float oily substance to top.

After 30 minutes, skim the top of the water (still saving water). Put into a really hot pan & this will make oil. After you see the oil, then add ¼ cup of olive oil, sugar & salt. Wash & add rice & stir fry for 8-10 minutes. Then add the 2 saved cups of coconut water, 1 cup of Coca Cola. Bring to boil after the water is reduced and you can see the rice. Reduce heat to low setting for 30 minutes.

- Martha Urrutia



**2010
Contestant**

Corn Casserole

- 1 box of Jiffy Corn Bread mix
- 1 8 oz. container Sour Cream
- 1 Egg
- 1 (14.7 oz) can of Cream Corn
- 1 (15.2 oz) can of Whole Corn
- 1/4 cup of Sugar (or to taste)
- 1/3 cup Milk

Follow the directions of the Jiffy Corn Bread Mix and add the other ingredients. Place in the oven 350 degrees for about 30-40 minutes. Do the toothpick test to make sure it's cooked completely.

-Ailyn Ryan



**2013
Contestant**

1st Place



**2012
Contestant**



Country Style Pork Ribs

- 1/2 cup BBQ Sauce "your choice"
- 1 cup Coca Cola
- 1/2 cup water
- 2 tbs Yellow Mustard
- 1 tbs Honey
- 3 tbs brown Sugar
- 1/2 tbs Red Pepper Flakes
- 1 tsp Onion Powder
- 1 tsp McCormick Apple Wood Rub
- 3-4lbs Country Style Pork Ribs
- Salt and Pepper to taste

Directions:

In a large mixing bowl combine all ingredients except ribs. Place ribs in a large crock pot and pour your mixture from the bowl on top of the ribs. Cook on low for 10-12hrs.

- Dave Tilton

Cowboy Beans

- 1 pound Jimmy Dean maple sausage
- 1 tsp. ground mustard
- 1 Tbsp. vinegar
- 1/2 cup chopped onion
- 1/2 cup ketchup
- 3/4 cup brown sugar
- 1 can pork & beans
- 1 can kidney beans (drained & rinsed)
- 1 can lima beans (drained & rinsed)

Brown & drain meat. Add remaining ingredients. Place in baking dish, cook at 350 degrees for 45 minutes.

– Joel Cox



**2011
Contestant**

**3rd Place
Winner for
2011**

Cuban Pulled Pork

1 2-3lb boneless Pork
Shoulder or Boston Butt Roast
1 whole onion chopped
2-3 cloves of garlic (minced or
chopped)
¼ cup olive oil
1-2 cup water
Mojo Marinade

Marinate pork overnight with
Mojo Marinade. Smoke at 200*
for 4-6 hours or until meat
begins to fall apart. Remove
and let rest. In a large sauce
pan or crock pot heat olive oil,
chopped onion and garlic.
Allow onion to caramelize and
add pork along with 1-2 cups
of water. Begin pulling apart
pork and cook until water
reduces by at least ½.
Serve with choice of Yuca root,
black beans and rice.- Steve
Carl



**2017
Contestant**

Crab Quiche

1 lb. Crab Meat
4 eggs
1 cup of Mayo
1 cup of Milk
8 Oz. of Cheddar
8 Oz. Of Swiss Shredded
Cheese
2 Tbsp. Flour, Dash of Minced
Onion
2- Deep Dish Pie Shells.

Mix eggs, flour, mayo and milk
together, stir it up good. Gently
stir in the rest together, do not
break the crab meat too much.
Warm the pie shells @ 350 for
a few minutes and let cool.
Spoon mix into pie shells, bake
@ 350 for 45 to 50 minutes.

-Chuck Johnson



**2017
Contestant**

**3rd Place
Winner for
2017**



**2015
Contestant**

1st Place



Crack Chicken

- 2-3 lbs boneless chicken breasts
- 2 (8 oz) blocks cream cheese
- 2 (1 oz) packets dry Ranch seasoning
- 8 oz bacon, cooked crisply and crumbled
- 2 Jalapenos diced

In a slow cooker place chicken, cream cheese, and Ranch seasoning. Cook on low for 6-8 hours or on high for 4 hours, until chicken shreds easily. Once chicken shreds, stir with a large fork or spoon, so the chicken shreds and all the ingredients combine. Add in crumbled bacon and diced jalapenos and stir to incorporate.

-Tricia Giordano

Crawfish or Shrimp Fettucine

- 1 ½ C water
- 1 Tbsp Olive Oil
- 1 (12 oz) box fettuccine noodles, broken in thirds
- 1 (10 oz) can diced tomatoes with green chilies
- 1 (10.5 oz) can chicken broth
- ½ stick butter, chopped
- 1 pound peeled crawfish tails or shrimp
- 1 onion, chopped fine
- ½ C chopped green onions
- ¼ C chopped parsley
- Cajun or Creole seasoning to taste
- 1 (15 oz) jar salsa con queso cheese dip (medium flavor)

Put water and olive oil in rice pot, stir well. Add fettuccine noodles and stir in oily water to help prevent sticking together (do not cook noodles). Add all the rest of the ingredients to the rice cooker, except cheese dip, stir well, cover and press cook. Once the cook switch pops up to warm, add cheese dip; mix well and serve hot.

-Rhonda Youngman

**2016
Contestant**



**2014
Contestant**

Creole Corn & Shrimp Bisque

Ingredients

1 Large onion
3 (16oz) Cans whole kernel corn, drained
2 lbs Peeled shrimp
3 Tbsp Butter
2 (14oz) Cans chicken broth
1 ½ Cups Half & Half
1 (8oz) Pkg soft cream cheese
3 Tbsp Corn starch mixed with ½ cup cold water
Cajun seasoning to taste (I prefer Tony Chachere's Creole seasoning)

Directions

Puree onion and set aside. Puree 1 can of corn and set aside. Semi puree 1 cup of shrimp and set aside. In a large pot, melt butter and sauté onion, add seasoning and cream cheese. Cook until cream cheese melts down with no lumps. Add in chicken broth, half & half, all the shrimp and all the corn. Bring to a boil then reduce heat and simmer for 25-30 minutes, stirring occasionally. Mix corn starch and water pour into pot. Continue simmering and stirring until mixture thickens. While simmering, add more seasoning if needed.

-Rhonda Youngman

Crockpot Lasagna

1 - 1/2 lb. ground beef, lean
1 onion, chopped
2 garlic cloves, crushed
28 oz. tomato sauce, canned
6 oz. tomato paste, canned
1 1/2 teaspoons salt
1 tsp. dried oregano
Optional: 7 oz. mushrooms, stems and pieces (layered per instructions)
12 oz. cottage cheese (small curd)
1/2 c. grated parmesan cheese or 1/2 cup Asiago cheese
12 oz. lasagna noodles, uncooked
16 oz. shredded mozzarella cheese

In a skillet, brown ground beef, onion and garlic. Add tomato sauce, tomato paste, salt and oregano. Cook long enough to get it warm. Spoon a layer of meat sauce onto the bottom of the slow cooker, (Optional: Mushrooms). Add a double layer of uncooked lasagna noodles (break to fit) and top with cheeses. Repeat with sauce, noodles and cheeses until all are used up, ending with cheese. Cover. Cook on Low for 4 to 5 hours. -Roy McCorkle



**2014
Contestant**



**2007
Contestant**

Crock Pot Beef and Broccoli

1 pound boneless beef chuck roast, sliced into thin strips
1 cup beef consommé
1/2 cup soy sauce
1/3 cup brown sugar
1 tablespoon sesame oil
3 garlic cloves, minced
2 tablespoons cornstarch
2 tablespoons sauce from the crock pot after being cooked
Fresh broccoli florets (as many as desired)
Hot cooked rice Directions 1

Place beef in a crock pot. In a small bowl, combine consommé, soy sauce, brown sugar, oil, and garlic. Pour over beef. Cook on low for 6-8 hours. In a cup, stir cornstarch and sauce from the crock pot until smooth. Add to crock pot. Stir well to combine. Add broccoli to the crock pot. Stir to combine. Cover and cook an additional 30 minutes on high (the sauce has to boil for it to thicken).
Serve over hot cooked rice
-Tricia Giordano

Goulash

1 box of noodles (elbows)
1 green pepper
1 onion
1 pound of ground beef
2 jars of spaghetti sauce
1 can of corn (optional)
Spices
Garlic
Salt
Pepper
Italian Seasoning

Boil noodles until done, then set aside. Brown ground beef and add in 1 diced green pepper, and 1 diced onion. Now add all spices, mix all together, and put your sauce in a pot slowly warming. Add your ground beef mixed with onion, green pepper, all spices and corn (optional). Simmer until hot, then add in your noodles and let it cook on low for 30 minutes more. Serve with garlic bread and enjoy.

-Desiree Harrison



**2015
Contestant**

DeLuca Chicken Parmesan

- 1 tsp Olive Oil
- 1 Small Onion (diced)
- 4 Cloves garlic (minced or crushed)
- 1 C Flat leaf parsley (chopped)
- 2 Tbsp Oregano
- 2 Tbsp Sugar
- 2 Tbsp Basil
- ½ Tsp Crushed Red Pepper
- ½ Tsp Salt
- 1 Large can (28oz) Tomato Sauce
- 1 Small can Tomato Paste
- 1 Large can Crushed Tomatoes
- 3 C Flour
- 3 C Italian Bread Crumbs
- 6 Eggs
- ½ C Water
- 2 lbs Chicken Cutlets
- Vegetable Oil for frying
- 6 C Mozzarella cheese

In a large saucepan heat olive oil and sauté onions and garlic until the onions become clear and the garlic becomes aromatic. Add parsley and sauté for about a minute more. Pour in tomato sauce, tomato paste and the crushed tomatoes. Stir gently until the paste is thoroughly incorporated. Add oregano, basil, salt, sugar, and crushed red pepper. Allow to simmer until the flavors meld nicely, about ½ an hour or so. While the sauce is simmering, beat eggs and water together until well blended. Dredge chicken cutlet in flour, then in egg mixture, then in bread crumbs and place in a preheated skillet with about a half inch of oil. Turn when first side is lightly browned and brown the other side. When both sides are nicely browned place on a paper towel to drain. Repeat with all of the rest of the chicken. Layer sauce, chicken and cheese respectively and top with the remaining cheese. Bake in 375 degree oven for minutes. Serve with spaghetti and the remaining sauce.

-John Woodward



**2007
Contestant**

1st Place



Grandma Kelley's Beefarone

- 1 ½ Cup elbow macaroni
- 1 ½ Lbs beef
- Half large sweet Vidalia onion
- 2 - 14.5 oz cans of stewed tomato
- 3 - 6 oz cans of tomato paste
- 1- 7 oz can of mushroom
- ¾ Tsp cayenne pepper
- ¼ Tsp black ground pepper
- Salt to taste
- 1 ½ Lbs sharp cheddar cheese

Boil noodles until tender, then strain them. Use the same pot to cook the ground beef along with chopped onions until beef is browned. Turn stove to medium heat, then add stewed tomatoes, tomato paste and mushrooms. Turn stove to medium/ low heat. Add cayenne pepper, black pepper, salt & noodles. Mix in cheese until cheese is melted. Remove from stove and serve.

-Orrin Kelley



2016
Contestant



2014
Contestant
1st Place



Grilled Pork Loin

Ingredients

- 2 lb Pork Loin
- ¼ Cup Worcestershire sauce
- ¼ Cup Soy sauce
- 1 Large onion
- Steak seasoning
- BBQ grill
- Tin Foil or grilling mat
- Baking pan

Directions

Place Pork Loin in baking dish with the juices from package for prepping. Lightly brush with Worcestershire sauce on both sides of Pork Loin. Sprinkle steak seasoning on both sides. Slice onion and add to baking dish with meat. Let all sit in fridge for 1 hour to marinate. Place tin foil or grill mat on grill, then add the contents of baking dish on to the tin foil or grill mat for grilling. Grill on each side for about 12-15 minutes. Brush occasionally with Soy sauce on both sides. Cook until no longer pink inside (slide to see the inside). Remove from grill, let sit 15 minutes, slice and serve.

-Chuck Johnson

Gumbo Style Chicken Creole

- 1/4 cup oil for frying
- 1/4 cup all-purpose flour
- 1 green bell pepper, chopped
- 1 onion, chopped
- 2 cups cooked, chopped chicken breast meat
- 1 (14.5 ounce) can diced tomatoes with green Chile peppers, with liquid
- 1 (4.5 ounce) can sliced mushrooms, drained
- 2 tablespoons chopped fresh parsley
- 2 teaspoons Worcestershire sauce
- 3 cloves garlic, minced
- 1 teaspoon soy sauce
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 3 dashes hot sauce

Heat oil in a large skillet over high heat. Stir in flour and cook, stirring constantly, for 5 minutes or until mixture is the color of a copper penny. Reduce heat to low and stir in bell pepper and onion. Cook 10 to 15 minutes, or until tender, stirring occasionally. Add chicken, tomatoes with green Chile peppers, mushrooms, parsley, Worcestershire sauce, garlic, soy sauce, sugar, salt, pepper and hot sauce. Stir together, cover and simmer for 20 minutes.-Brandon Milton



**2013
Contestant**



**2008
Contestant
1st Place**



Hamburger in Pineapple Sauce

- 1 lbs Lean Ground Beef
- 3 tbsp Soy Sauce, divided
- 1 tbsp Cooking oil
- 1 medium Onion, sliced length wise
- 2 tsp Minced Ginger Root, optional
- 1 cup Beef Broth
- 1 cup small Cauliflowers
- 1 8 1/4 oz can sliced Pineapple in Syrup
- 2 tbsp Corn Starch
- 1 medium Green Pepper cut in Rings
- 2 cups hot cooked white or brown rice

Mix lightly beef, 1 tbsp soy sauce, then shape meat into 4 large patties about 1/2" thick. Heat oil in medium skillet and add patties. Brown patties quickly on both sides remove meat. Add onion and ginger dripping in skillet, sauté lightly. Return patties to skillet and add broth, cover and cook 2-3 minutes or until hamburgers are to your desired wellness. Remove from skillet. Drain pineapple saving 1/2 cup of syrup for later. Blend cornstarch, pineapple syrup, and remaining soy sauce. Stir into mixture in skillet, cook until slightly thickened. Return hamburger to skillet, reheat and serve on green pepper rings and Cauliflower with rice spooned over sauce. – Lance Smith

Hash Brown Casserole

- 2- 1lb Bag of Ore Ida Potatoes O'Brien (Keep Frozen till mixing)
- 1 Medium Sour Cream
- 1 -8 oz Can of Cream of Chicken Soup
- 1 Stick of butter
- 1- 8 oz bag shredded cheese (Pizza mix)

Preheat oven on 375*. Melt butter and mix Sour Cream, cheese & soup, add potatoes, mixing thoroughly. Put in Pyrex Casserole dish and spread bread crumbs on top. Cook on 375* for minimum of one hour. Keep checking until golden brown. Serve warm for best taste. Serving size of 4-6 people.
-Shawn Wilson



**2017
Contestant**

**2nd Place
Winner for
2017**

Kerala Curry Chicken

1lb Chicken Cubed
½ cup Canola Oil
2 Onion chopped
3 Garlic cloves minced
small piece Ginger chopped
2 strands Curry leaves
½ tsp Turmeric powder
3 tsp Coriander powder
1 ½ tsp Red Chili powder
1 ½ tsp Black Pepper
Salt as needed
1 tsp Garam Masala (*Cloves, Cinnamon, Nutmeg, Cardamom, Bay Leaf, Cumin*)
1 tsp White Vinegar
2 count Green Chili
Cilantro leaves for garnish

Heat the oil in a pan, add onions and fry till they turn translucent. Add ginger and garlic and fry till the raw smell goes off. Add all the other ingredients to make the gravy [turmeric powder, coriander, chili, black pepper, salt, garam masala, vinegar]. Add chicken to the gravy and mix it well. Cover and cook till the chicken is done. Keep stirring in between. Bring it up to dry. Garnish it with cilantro and green chili and serve it with naan or pita bread
-Leo Alex

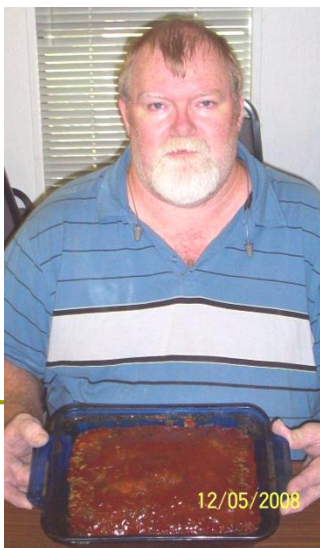


**2008
Contestant**

Meatballs

1 lb ground beef
1 lb ground chuck
4 Eggs
6 Cloves of garlic chopped
½ Finely chopped Onion
1 Chopped Bell pepper
1 Tbsp fresh Parsley
Italian bread crumbs
Olive oil
½ Cup Parmesan Cheese
½ Cup Romano Cheese

In a large bowl mix the ground beef and ground chuck. Add in the eggs and mix well. Then add in garlic, onion, pepper and parsley. This will be very moist; mix well and add in the cheese. Add in bread crumbs to give consistency. In a large sauce pan, put two tbsp of Olive Oil and warm up to medium to high heat. Roll meat into 1" to ½" balls and brown all sides; turning constantly. Once all are browned, pour in one cup of water and let cook until water is gone. Add to your favorite spaghetti sauce and serve over pasta.
- Dee Harrison



**2008
Contestant**

Meatloaf

- ½ cup Ketchup
- 1/3 cup firmly packed brown sugar
- ¼ cup ReaLemon juice from concentrate
- 1 tsp dry mustard
- 1 ½ lbs lean ground beef
- 1 ½ cups fresh bread crumbs (about 2 ½ slices)
- ¼ cup finely chopped onion
- ¼ cup green pepper chopped small
- 1 egg slightly beaten
- 1 tsp beef flavor instant bouillon

Preheat oven to 350* in a small bowl, combine ketchup, sugar, 1 tbsp of ReaLemon & mustard; set this inside. In a large bowl, combine remaining ingredients & 1/3 cup of liquid sauce mixture & mix well. In a shallow baking dish, shape into loaf & bake for 1 hour, remove & pour off the fat. Pour remaining sauce over the meat loaf & bake for 10 more minutes.

-Bruce Johns



**2008
Contestant**

Mexican Cornbread Casserole

- 1 box cornbread mix
- 1 can whole kernel corn
- 2 jalapeno peppers, seeded and diced
- 1 pound lean ground beef
- 1 can tomato paste
- 1 onion
- 1 clove garlic
- 1 green pepper
- 2 Tablespoons chili powder
- 2 Tablespoons cumin
- Hot sauce added to taste
- 1 teaspoon salt
- 2 cups sharp cheddar cheese grated
- Sour cream and chopped green onions for garnish

In large frying pan sauté coarsely chopped onion and bell pepper in a little vegetable oil. Add minced garlic for a few minutes, remove veggies from pan and brown ground beef. Add tomato paste, 1 1/2 cup water, vegetables, and all spices and simmer for about 30 minutes until thick. Set aside to cool a bit.

Preheat oven to 375.

Prepare cornbread mix, per instructions adding in 1 can whole kernel corn drained well and the minced jalapeno. Pour batter into greased lasagna pan. On top of batter, carefully spoon chili beef mixture covering entire batter. Bake for 30-40 minutes until cornbread is done. Put shredded cheese on top for last 10 minutes of baking time. Remove from oven and let set before slicing into squares. Serve with a dollop of sour cream and a sprinkle of green onions.

-Kate Willan



**2014
Contestant**

**3rd Place
Winner for
2014**

Mexican Lasagna

- 1 lb. lean ground beef
- 1 (6oz) container of guacamole
- 1 (12oz) bag of frozen southwestern blend veggies (corn, black beans, peppers, onions)
- 1 (8oz) bag of Mexican- blend shredded cheese
- 1 (10oz) can enchilada sauce
- 1 (15oz) jar of salsa con queso
- 1 (14.5 oz) can of diced tomatoes (drained & divided)
- 1 packet of taco seasoning mix
- 5 (10") flour tortillas
- 1 9 x 9 baking dish

Pre heat oven to 400 degrees. Pre heat large sauté pan on med for 2-3 minutes. Place ground beef in pan; brown 5-7 minutes stirring to crumble meat as it brown, or until no pink remains. Drain fat, Stir taco seasoning mix and 1 cup tomatoes into meat. Remove mixture from pan. Add veggie blend to same pan; cook and stir 1-2 minutes or until hot. Stir in 1/2 cup of salsa con Queso cook 1 minute or until thoroughly heated. Remove from pan and set aside. Spread 1/2 cup of enchilada sauce over bottom of dish ; top with 1 tortilla, 1/4 cup cheese, then 1 1/2 cups of meat mixture, spread meat evenly. Place another tortilla on top with 1/4 cup cheese and 1 cup of veggie. (REPEAT LAYERS) Top with remaining tortilla, 3/4 cup enchilada sauce, 1/2 cup tomatoes, and 1 cup cheese. (cover dish with foil; bake for 30 minutes). Remove foil ; bake another 10 minutes until bubbly. Let stand for 10 minutes to cool. Top with Guacamole and Sour cream and serve. Notes: You can also add black olives, salsa, shredded lettuce. -Dee Harrison



**2015
Contestant**

Mexican Lasagna

- 2lbs Ground Beef
- 4tbs Chili Powder
- 2tbs Garlic Powder
- 1 Green chili Pepper
- 1 Onion (opt)
- Brown everything together

Spanish Rice

- 1 Cup of White Rice
- 1/3 Cup of oil (any)
- Brown your rice first then add
- 3 Cups of water use your discretion might need a little more
- 3 tbs of chili Powder

Let rice come to full texture

- other ingredients
- 1 Can of Refried Beans
 - 1 or 2 cans of black beans
 - 2 cans of Enchilada sauce
 - 1 to 2 packages of flour tortillas
 - 1lbs or 2 lbs of cheddar cheese

Heat oven to 350. You need a 13x9 pan. Layer the bottom with refried beans then put flour tortillas on top of that then add some hamburger mixture, rice, black beans, some cheese then just repeat till almost to the top leave flour tortillas on the top then pour 1 to 2 can of Enchilada sauce on the top. Cook for 35 to 40 min then top with cheddar cheese optional if you want to top with anything else lettuce, olives, tomatoes and or sour cream

- Christie Coates



**2010
Contestant**

Judges gave
honorable mention
that dish almost
placed



**2011
Contestant**

Old St. John's Gumbo

Old-Fashioned Mac 'N Cheese

6 to 8 oz Elbow macaroni –cooked to box directions

1 tsp Salt

1 tsp Garlic Pepper

3 – 4 c Grated Cheese of Choice (Sharp cheddar and Colby/Jack mixed are good)

2 c Thin White Sauce (see below how to make this)

2 Tbs Butter or margarine

Heat oven to 375 degrees. Cook macaroni as directed on box.

Place half the macaroni in an ungreased 2-quart casserole dish. Sprinkle with half the cheese mix and spices. Repeat this layer with the rest of the macaroni. Pour white sauce over casserole. Dot with butter.

Bake covered 30 minutes. Uncover and bake another 15 minutes or until it starts to brown on top. For added taste, you may add cracker crumbs at this point.

Thin White Sauce:

For each cup of sauce:

1 Tbs Butter or Margarine

½ to 1 Tbs flour

¼ Tsp salt

1/8 Tsp pepper

1 c Milk

Melt butter in sauce pan on low heat. Blend in flour and spices. Cook over low heat until smooth and bubbly. Remove from heat and stir in milk. Heat to boiling, stirring constantly. Sauce will be thin but thicker than the milk by itself.

- Mary Holm

- 1 lb cooked Andouille sausage
- 1 lb cooked and peeled medium shrimp
- 4 Florida lobster, cooked and cut to bite size
- 1 dozen Blue crabs, boiled and picked
- 8 cups hot cooked rice
- 1 bunch celery, chopped
- 3 cups Okra, chopped
- 2 large bell peppers, chopped
- 1 large St Augustine onion, diced
- 1 tsp ground black pepper
- 1 tsp ground red pepper
- 1 tbsp minced garlic
- ½ tsp Old Bay
- ½ tsp dried oregano leaves
- ½ tsp cilantro leaves
- ½ tsp thyme
- 3 Bay Leaves
- 12 cups chicken broth
- ¼ cup olive oil
- ¼ cup Flour
- 1 Datil pepper, minced (optional)

Directions:

Cook sausage in pan 8- 10 minutes, until brown; add Bay leaves to large pot of water, bring to boiling, add Shrimp, Lobster and boil for 3 minutes, remove and peel, set aside. Add crabs and boil for 3 minutes. Remove, allow to cool and pick, set aside. Combine olive oil, flour and okra in large sauce pan and cook over high heat for 5 minutes, stirring often. Add celery, onion, bell pepper, datil, garlic, black and red pepper, oregano, cilantro and thyme, reduce heat and cook stirring occasionally until tender. In large pot add chicken broth, bay leaves, seafood, sausage and vegetables, bring to simmer for 10 minutes, remove bay leaves then serve. ⁴²

– Shane Jones



**2016
Contestant**



**2010
Contestant**

Outer Banks Clam Chowder

Ingredients

- 1 Tbsp olive oil
- 1 Lg onion, chopped
- 5 Stalks Celery, sliced thin
- 4 Carrots sliced thin
- 4 Cups, peeled and diced potatoes
- 2 (16oz) Cans minced clams with juice
- 1 Qt Clam juice
- 2 Qts Chicken Broth
- 1 Tsp Thyme
- ½ Tsp Fresh ground black pepper
- ½ lb bacon cooked crisp and crumbled

Directions

Sauté celery, onion and carrots in oil until tender. Pour into crock pot and add clams, clam juice, chicken broth, thyme, pepper and bacon. Cook on low for 3hrs. Add potatoes and cook on low for another hour. Serve with toast points.

-John Woodward

Pineapple Salsa Chicken

- 4 skinless chicken breast halves or diced
- 1- 20oz.can tidbit pineapple (drain the juice)
- 1-29oz. can black beans (do not drain)
- 1-24oz. jar mild to medium chunky-style salsa
- 1-4.5oz. Green Chiles

Directions:

Place the thawed chicken breasts in the crock pot and add the rest of the ingredients. Cook on low for 6-8 hours.

Serve with corn chips and some rice.

-Tricia Giordano



**2015
Contestant**

Pizza Soup

1-1/4 cups sliced fresh Jalapenos
1/2 cup finely chopped onion
1 teaspoon canola oil
2 cups water
1 can (15 ounces) pizza sauce
1 cup chopped pepperoni
1 cup chopped fresh tomatoes
1/2 cup cooked Italian sausage
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese
Shredded part-skim mozzarella cheese

In a large saucepan, sauté jalapenos and onion in oil for 2-3 minutes or until tender. Add the water, pizza sauce, pepperoni, tomatoes, sausage and Italian seasoning. Bring to a boil over medium heat. Pour into a crock pot and cook on low for 6 hours. Before serving, stir in Parmesan cheese. Garnish with mozzarella cheese.

- Tricia Giordano



**2013
Contestant**

Potato Soup

3 lbs Red Potatoes, cut into bite size
4-6 Celery stalks, cut to 1/4"
1 Large onion, diced
1 Tbsp Minced Garlic
1 bunch Fresh Parsley, chopped thin
6 or more slices of American Cheese
3 Tbsp Butter (Smart Balance)
1/2 cup Milk
1 Tbsp McCormick's Natures Seasoning
Add potatoes, celery, onion, 1/2 parsley, garlic and water to pot. Cover all items in pot with water then add lid and simmer for 12 minutes. Add cheese, butter, remainder of parsley, Nature Seasoning and milk. Stir a couple minutes and serve.
- Shane Jones



2014
Contestant



2012
Contestant

Puerto Rican Yellow Rice and Beans

- 2 tablespoons olive oil
- 1/2 cup sofrito (found in the freezer section in the latin food area)
- 1 packet sazón with annatto (found in the seasoning isle)
- Salt to taste
- 1 15.5 oz can pink beans (drained and rinsed)
- 2 cups long-grain white rice
- 4 cups of water (or chicken broth)

Heat the olive oil in a pot over medium heat. Add the sofrito and lightly fry for about one minute. Add the sazón, salt, beans, and rice. Stir to combine the ingredients and coat the rice with color. Pour in the water (or chicken broth) and bring to a rolling boil. Allow to boil for one to two minutes, and then stir the rice mixture. Reduce the heat to low and cover with a tight fitting lid that will not allow steam to escape. Do not lift the lid during the cooking time. Cook on low for 30 minutes. Remove the lid, fluff the rice, and then cover again and let sit a few minutes before serving. -Leo Salgado

Pulled Pork

- 1 Boston Butt Pork Roast
- 1 bottle of your favorite BBQ Sauce
- 1 pkg. Pepper Lemon

Season pork roast with Pepper Lemon, then place roast in a slow cooker on low for 8-10 hrs (depending of the size). When meat is tender remove from slow cooker to cool. Shred your pork roast with a fork and then add your BBQ sauce. Let sit for 1 hr and serve. – Lance Smith



**2013
Contestant**



**2015
Contestant**

Rose's Rice

Roasted Corn & Clam Chowder

- 1 stick Salted Butter
- 1 Sweet Onion, diced
- 4 Celery Stalks, diced
- 1 bag frozen corn (White or Yellow)
- 6 Tbsp All Purpose Flour
- 4 cups Chicken Stock
- 4- 10 oz cans Chopped Clams in Juice (Save the juice)
- 4 Bay Leaves
- 2 lbs Red Potatoes, cut into 1/2" cubes
- Salt to Taste
- Black Pepper freshly ground
- 4 Cups Heavy Whipping Cream

On a cookie sheet roast corn at 350 degrees until slightly brown. In a large pot melt butter over medium heat, add onions and celery; sauté until soft. Stir in flour and mix until flour begins to bubble. Add chicken stock and clam juice. Add whipping cream, potatoes and Bay Leaves. Bring to a simmer, while constantly stirring until mixture thickens. Once thickened, reduce heat to medium/low and cook 20-30 minutes, while stirring frequently until potatoes are tender. Add roasted corn and clams, season with salt and pepper. Cook until clams are tender. - Steve Carl

- 1 lb Peeled and Deveined Shrimp
- 2 cups of white rice
- 1/2 of a red pepper (cubed)
- 1/2 of a green pepper (cubed)
- 1/2 of a yellow onion (cubed)
- 1 8 oz can of tomato sauce
- 2 tablespoons of olive oil
- 3 cubes of chicken bullion
- 6 cups of water
- pinch of salt
- pinch of pepper

In a 8 qt pot warm up the olive oil. Add green and red peppers and onion. Let them simmer for a couple of minutes and then add the shrimp. Once the shrimp are cooked add the can of tomato sauce. Stir. Add the 6 cups of water and the chicken bouillon. Bring to a boil. Lower heat and add rice, salt, and pepper. Stir occasionally so rice does not stick to bottom of pan. Once water is soaked up by the rice, taste for texture. If Rice is still not fully cooked, add 1/2 cup of water. Continue this process until rice is cooked. SERVES 8

-Luigi Battaglia



**2008
Contestant**

Seafood Chowder

- 1 quart heavy whipping cream
- ½ stick of butter
- 1 lb shrimp
- 3 Florida lobster tails
- 2- 8oz canned oyster
- 2- 6oz canned clams
- 6 Bay leaves
- 2 Tsp salt
- 1 tsp ground coriander
- 1 tsp old bay
- 1 bunch fresh parsley chopped fine (about 1 cup firmed slightly)
- 1 large head cauliflower

Steam cauliflower for 10 minutes or until tender. In large- one gallon/ 4 quart container, combine cream, butter, bay leaves, salt, celery seed, coriander, old bay, parsley at medium temp. Peel & devein shrimp, remove lobster and cut into chunks. Heat red and white wine over medium heat, add shrimp and lobster. Sauté for five minutes, add to pot, add oyster, crab meat, clams, cauliflower, simmer 5 minute and done. Remove bay leaves before serving.

-Shane Jones



**2014
Contestant**

**2nd Place
Winner for
2014**

Seafood Gumbo

- 1/2 cup vegetable oil
- 1/2 cup flour
- 1 Green Pepper, chopped
- 1 Medium Vidalia onion, chopped
- 3 Celery Stalks, chopped
- 4 Garlic Cloves, minced
- 1 ¼ Tbsp. Cajun Seasoning
- 1 Quart Chicken Stock, plus 1 cup of water
- 2 teaspoons Worcestershire sauce
- 14 Ounces Turkey Kielbasa (Jeannie-O), slices
- 11 Ounce small Shrimp ring (peeled and deveined)
- 11 Ounce Boudreaux's brand Crawfish Tail meat
- Sea Salt and Crushed Black Pepper to taste
- 3-5 Green Onion, chopped
- Hot sauce to taste

First, make roux. Heat vegetable oil in a large thick-bottomed pot, for a minute or two. Whisk in the flour and lower the heat to medium. Stir almost constantly, making sure to scrape the bottom of the pan as you stir (a wooden spoon works great). Let the roux cook until it is the color of peanut butter, then lower the heat to medium low. Keep cooking and stirring (careful, you want the flour to cook, and not burn) until the roux is the color of an old penny, about 20 to 30 minutes total. Mix in the green peppers, onion and celery also known as the "Holy Trinity" and increase the heat to medium-high. Cook, stirring often, for 5 minutes. Add the garlic and cook another 2 minutes. Stir in the Cajun seasoning of choice. In a separate pot, heat the stock and water until steamy. Slowly add the steamy stock and water to the veggie roux mixture, stirring constantly while you do so. Do not add cold stock to a hot roux, room temperature is ok, but adding ice cold stock to hot roux can break it, leaving a pool of oil on the top of your gumbo. Bring the gumbo to a simmer and add Worcestershire Sauce and salt to taste. Simmer gently for 30 minutes. Stir in Turkey Kielbasa and cook for 5-6 minutes. Add the shrimp and remove the tails, so it is easy to eat, and cook for 2 minutes. Add Crawfish and cook at a simmer about another 2 minutes. Add Sea Salt and Pepper to taste. Serve with brown rice and garnish with green onions and hot sauce to taste. -Derrick Ingram



**2012
Contestant**

**2nd Place
Winner for
2012**

Shepherd's Pie

4 Tbsp jalapeños
2 Tbsp olive oil
10 oz Frank's Hot Sauce
3 -4 garlic cloves, minced
1 large bag frozen mixed vegetables
Salt to taste
freshly ground black pepper to taste
2 lbs Lean ground beef

Cheesy Mashed Potatoes
4 lbs potatoes, peeled and cubed
4 tablespoons butter
1/4 cup heavy cream
1 cup grated cheddar cheese
Salt, to taste
Freshly ground black pepper, to taste

Cheesy Mashed Potatoes: Fill a large saucepan with cold water; season with salt (1-2 teaspoons). Add potatoes to the water and bring to a boil. Let potatoes cook until soft about 20 minutes. Drain the potatoes and place them back into the saucepan for mashing. Add butter and cream and begin to mash potatoes into a semi smooth consistency. Once at desired texture, add cheese and mix well. Season with salt and pepper.

Shepherd's Pie: (Begin preparing while potatoes are boiling). Preheat oven at 400 degrees F. Add oil to a large skillet on medium heat. Saute garlic until tender for about 7 to 10 minutes. Season with salt and pepper. Add the ground beef and cook until beef is no longer pink about 10 minutes. Add the Frank's Hot Sauce and jalapenos. Season with salt and pepper, to taste. Cook and simmer for another 10 minutes. In microwave, cook mixed vegetables for 10 minutes and then let sit. Transfer Beef mixture to an oven-proof baking dish and spread evenly on the bottom. Add mixed vegetables as the second layer and mix evenly. Place cheesy mashed potatoes as top layer and spread out evenly, once the top surface has been covered, rake through with a fork so that there are peaks that will brown nicely. Place the dish into the preheated oven and cook until browned about 20 minutes. – Tricia Giordano



**2013
Contestant**

1st Place



Shrimp E'touffe'e

1/2 cup Vegetable Oil
1/2 cup Flour
1 cup Onion, chopped
1/2 cup Bell Pepper, chopped
1 cup Celery, chopped
3 cloves Garlic, chopped/ minced
1/2 tsp White Pepper
1/2 tsp Black Pepper
1/2 tsp Cayenne Pepper (More if you like spicy)
1 tsp Cajun Seasoning
1/2 cup Scallions, chopped
1/2 cup Parsley, chopped
Hot sauce (as desired)
1 8oz bottle Clam Juice
1 can Rotel (diced tomatoes w/ green chilies)
Salt (to your taste)
2 lbs Shrimp (peeled)
1/2 stick butter
3-4 cups cooked Rice (if mixed)

Directions:

In a large saucepan, combine oil and flour to prepare roux. Whisk in flour to form a paste over low heat, cooking until roux turns a caramel color (about 20 minutes), keep whisking until done. Add onion, bell pepper, celery and garlic. Cook over low heat, until vegetables are tender. Add the white pepper, black pepper, cayenne pepper, Cajun seasoning, scallions, parsley and 10-15 dashes of hot sauce (your desired amount). Pour in clam juice and Rotel, stir and add salt (I use 2 tsp). Bring to a boil; reduce to a simmer for 10-15 minutes. Add shrimp and stir; the shrimp should take between 5-7 minutes to cook (Do Not Over Cook!). Remove from heat and stir in the butter. I usually mix in the cooked rice, but it is equally as good served over top of the rice (use 6 cups of rice).

Notes: If you like it hot, you can also add diced jalapeños, chilies or habaneras.
– Robby DeVore



**2010
Contestant**



**2015
Contestant**

Shrimp Stir Fry

2 lbs. peeled and deveined shrimp
6 small red skin potatoes cut into quarters
½ green bell pepper, chopped into large pieces
2 ears of corn cut in half
½ sweet onion, cut into quarters
2 clusters of broccoli
¼ cup butter
¼ cup Old Bay Seasoning
Steam shrimp, bell peppers, onions, broccoli and corn together with butter and the Old Bay Seasoning.
Precook the potatoes.
When potatoes are ready, add to the steam mix and steam together for 20 minutes.
-Dee Harrison

Shrimp with Sweet Chili Sauce

Sweet Chili Sauce

3 large garlic cloves, peeled
2 red Jalapeño or Serrano peppers, deseeded (See note #1 below.)
¼ cup white distilled vinegar
½ cup sugar
¾ cup water
½ tablespoon salt
1 tablespoon cornstarch or potato starch (See note #2 below.)
2 tablespoons water

In the blender, purée together all the ingredients, except for the last two. Transfer the mixture to a saucepan and bring to a boil over medium-high heat. Lower the heat to medium and simmer until the mixture thickens up a bit and the garlic-pepper bits begin to soften, about 3 minutes. In a separate dish, combine the cornstarch and water to make slurry. Whisk in the cornstarch mixture and continue to simmer one more minute. The cornstarch will help the sauce to thicken slightly thereby causing nice suspension of the garlic-pepper bits; otherwise, you get a thin sauce with all the little pieces floating on the surface. Let cool completely before storing in a glass jar and refrigerate.
-Sisouphanh Sihachak



**2008
Contestant**

Skyline Chili (Spicy)

- 2 Fresh Jalapeno pepper diced
- 1 Green pepper
- 1 Red pepper
- 2 Onion chopped
- ¼ Cup oil
- 5 lbs ground round
- 1- 15oz can of diced tomatoes
- 1- 6 oz can of tomato paste
- 4-6 tables Chili powder
- 2 Tsp ground Cummins
- 1 Tbls Paprika
- 2 Tsp Salt
- 2 Large cans of Chili beans (optional)
- ¾ cup Unsweetened Hershey's coco
- 1 ½ Tbsp Ground Cinnamon.

In a roasting pan or kettle, sauté onions and all peppers in oil and brown ground beef. Mix in all remaining ingredients, bring to a boil. Reduce heat and simmer for 3 hrs. Stir several times and add water, chicken broth or beef broth if needed. Half way through cooking stir in following ingredients. Halfway through cooking, stir in following ingredients: ¾ cup Unsweetened Hershey's coco & 1 ½ Tbsp Ground Cinnamon.

When done and ready to serve, top with your choice of:

- Shredded cheddar cheese
- Kidney beans
- Fresh chopped onions
- Tabasco sauce

Prepare your favorite spaghetti noodles and top with Skyline Chili!

-Gypsy Sharp



**2008
Contestant**

Spicy Crock Pot Corn

- 1 Large Frozen bag of Kernel Corn
- 2 Cream Cheese squares
- 4 sticks of butter
- 1/2 jar of slice jalapenos with juice

- Seasoning Salt
- Pepper
- Red Pepper
- Parmesan Cheese
- Onion powder
- Garlic Powder

Put corn, butter, cheese & jalapenos in crock pot on low. After three hours, stir and add seasonings to taste. Cook for 6-8hrs, stirring occasionally. Serve hot.

-Tricia Giordano



**2013
Contestant**

**3rd Place
Winner for
2013**



**2010
Contestant**

Spicy Shrimp Stir Fry

- 1/4 cup low-sodium soy sauce
- 1/4 cup sake
- 2 tablespoons sugar
- 1 tablespoon dark (toasted) sesame oil
- 1 tablespoon chopped garlic
- 1 tablespoon finely chopped or grated ginger
- 1 cup large-diced red bell pepper
- 1 cup large-diced green bell pepper
- 1 cup large-diced onion
- 1/2 teaspoon red pepper flakes
- 1/4 Cup water
- 24 large shrimp, shelled and deveined

Preparation

Combine first 6 ingredients in a bowl. Heat a large nonstick skillet over medium-high heat. Add soy sauce mixture; cook until lightly thickened, about 1 minute. Add vegetables and red pepper flakes. Cook, stirring constantly, until vegetables are soft, about 1 minute. Add shrimp and 1/4 cup water. Cook, stirring often, until shrimp are just cooked through, 2 to 3 minutes more. Makes 4 servings- Sisouphanh Sihachak

Spinach & Tortellini Soup

- 2 tbsp of Olive Oil
- 1/2 Sweet Onion
- 4 Cloves of Garlic
- 1 Container of Swanson Chicken Broth
- 2- 14oz cans Diced Tomatoes with Basil & Oregano
- 1/2 Bag of frozen Spinach
- 1 Pkg. of Cheese Tortellini

In a 5 quart soup kettle heat oil. Add garlic and onion and cook 3 or 4 minutes. Add spinach (long enough to heat). Then add tomatoes and chicken broth. Bring to a boil and then add Tortellini. Cook Tortellini according to package instructions.

- Donna Riehl



**2010
Contestant**

Spinach & Tortellini Soup

2 tbsp of Olive Oil
½ Sweet Onion
4 Cloves of Garlic
1 Container of Swanson
Chicken Broth
2- 14oz cans Diced Tomatoes
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(long enough to heat). Then
add tomatoes and chicken
broth. Bring to a boil and then
add Tortellini. Cook Tortellini
according to package
instructions.

- Donna Riehl



**2008
Contestant**

Stuffed Zucchini

1 pound Hamburger meat
1 Medium onion
3 Garlic Cloves

Brown the ground beef with the
onion and garlic cloves.
6 Medium Zucchini
Add: 1 tsp Basil
1 tsp. Oregano
1 can tomatoes or fresh tomatoes
insides of Zucchini
Salt and pepper to taste
Mix: 1 cup beef bouillon
1 tsp. Corn starch
Stir until thickens
Place in Zucchini shells- top with
Mozzarella and Cheddar cheese
and bake at 400* until hot.

Yvonne Tabet



**2011
Contestant**
1st Place



Summer Ceviche

- 1lb raw shrimp, peeled & diced
- 1 cup red onion, diced
- 1 cup cilantro, diced
- 2 cups tomato, diced
- 1 cup cucumber, diced
- 8 whole lemons, juice only
- 1 cup blueberries
- ½ cup minced Pecans
- 10 tostadas (Fried Tortillas)
- 1 avocado
- **4 jalapenos, diced OPTIONAL

Directions:

Mix all ingredients up to and including the blueberries in a bowl, add salt and pepper to taste. Let cure for 5 hrs in refrigerator. Toast pecans in skillet for 5-8 minutes on medium heat. Drain fluid from bowl and serve Ceviche on a Tostada with 1/10 slice of Avocado and sprinkle with Pecans. – Ben Becerra



**2017
Contestant**

Swiss Rolled Meatloaf

- 2 pounds ground beef
- 1 cup bread crumbs
- 1 (8oz) can tomato sauce
- 1 egg
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp oregano
- 8 slices of deli style ham
- 2-3 cups shredded Mozzarella cheese

In a large bowl, combine the beef, bread crumbs, oregano, eggs, salt, pepper, 1/2 can tomato sauce and mix well. Take beef mixture and remove a handful and place on the side. Take the remaining mixture and flatten out on tinfoil. Keep meat mixture nice and even rectangle with no holes. Lay out ham on meat mixture, evenly. Double layer if needed. Next lay out layer of shredded cheese. Gently lift short edge of tinfoil and begin to roll meat trying to keep all ham and cheese neatly inside. Once rolled, use extra meat mixture to help seal the ends on both sides and final end of loaf. Make sure all of the loaf is completely sealed. Take the other half of the tomato sauce and pour over the top to help smooth out loaf and seal up any leaks. Place in 1" deep or more (spray pan with cooking oil) baking pan. Bake at 350 for 10 minutes before slicing.

– Denise Woodward



**2007
Contestant**

**2nd Place
Winner for
2007**

Taco Soup

1 Medium onion
1 pound lean ground beef
1 can (15 oz) Kidney Beans
1 can (15 oz) Pinto Beans
1 can (15 oz) Whole kernel corn
drained
1 can (10 oz) Rotel tomatoes
1 envelope Taco seasoning
1 envelope Ranch dressing (powder)
1 can (28oz) diced tomatoes
1 can (4 oz) chopped green chilies
Tabasco sauce
Cajon powder
Red Pepper
Black Pepper

Brown the ground beef with the onion and some Tabasco sauce and drain well. Add remaining ingredients and stir. All spices and Tabasco sauce must be added by taste, please keep in mind that the longer it cooks the stronger the spices will be. Simmer on low in the crock pot for 6-8 hours. This can be served with tortilla chips, Frito Scoops, Mexican Cornbread and or cheese.

-Tricia Giordano



**2008
Contestant**

Turkey Chili

1 lb ground turkey (brown)
1 ½ chopped onion (brown)
2 cans Rotel chopped tomatoes
5 sliced black olives (optional)
2 cans Chili beans (not kidney)
2 cloves garlic diced (brown)
½ Tsp Chili powder
Salt & pepper to taste

Brown ½ lb ground turkey, onion, mushrooms and garlic. Mix in tomatoes and olives and add spices to taste. Simmer for 20 minutes then serve.

-Desiree Harrison



**2013
Contestant**

Turkey Chili

1 lb Lean ground Turkey
1 14oz can Tomato Paste
2 14oz can Kidney Beans
2 14oz can Tomato Sauce
½ cup Water
1 Tbsp Jalapeños
2 Tbsp Jalapeño juice
1 Package Chili Powder
Creole Powder to taste
Cajon Powder to taste
Garlic Salt to Taste
Onion Powder to taste
Seasoning Salt to Taste
Ground Pepper to Taste

Directions

Brown your ground turkey in a pan. Combine browned ground turkey and all other ingredients in crockpot and cook on low 4-6 hours. - Tricia Giordano



**2008
Contestant**

Turkey Lasagna

1 Tsp Olive oil
1 lb ground turkey breast
2 Cloves garlic, crushed
1- 8oz can tomato sauce
1-28 oz can crushed tomato
Salt and pepper to taste
1 Tsp Italian seasoning
12 oz shredded low moisture, part skim mozzarella cheese
12 oz part-skim ricotta cheese
¾ cup grated parmesan cheese
6 no-boil lasagna noodles (about 3.5x7")
Spray 8x8 baking dish with cooking spray and preheat oven at 375*.
Brown turkey with olive oil and garlic. Add tomato sauce, tomato, salt & pepper and seasoning. Simmer for 20 minutes. To assemble lasagna: add small amount of sauce to bottom of pan, layer 2 no-boil noodles, add some ricotta and mozzarella, add tomato/ meat sauce and sprinkle with parmesan. Repeat with two more layers of noodles, ending with tomato/ meat sauce and parmesan as top layer. Bake uncovered for 30 minutes or until bubbly and cheese is melted. Remove from oven and let rest for about 10 minutes before cutting.

-Veronika PeGee



**2013
Contestant**



**2013
Contestant**

Venison Chili

- 2 ½ lbs Venison
- 1 Large Onion
- 2 Cans Kidney Beans
- 2 Cans Beef Broth
- 1 Clove Garlic
- 2 Chili Peppers
- 2 Tbsp Dry Oregano
- 1 ½ tsp Paprika
- ½ tsp Salt
- ½ Pepper
- 1 14 oz can Tomatoes, chopped
- 1 tsp Tomato Paste

In a large skillet, cook the Venison, onion, garlic until meat is brown. Transfer items from the skillet, into slow cooker. Stir in chili beans, spices, beef broth, tomatoes and cook on low 4-5 hours. – Ryan Powell

Vegetable Medley

- 1 Large Eggplant
- 2 Yellow Squash
- 2 Green Zucchini
- 1 Large Onion chopped
- 4-6 Potatoes, cubed (small)
- Garlic Salt
- 8oz Packet of Shredded Cheddar Cheese
- 2- 14oz Cans Dices Tomatoes

Directions
Peel the Eggplant, Squash and Zucchini. Slice all of them into ¼” thick slices. In a large baking pan, put down a layer of each (one on top of the other). Sprinkle some of the chopped onion, add a think layer of cubed potatoes. Spoon on some of the tomatoes and sprinkle with some shredded cheese. (Repeat) a second and third layer (if you have enough mixture). Shake on Garlic Salt with each layer. Set oven at 385 degrees, bake for 1.5 hours. Check frequently for tenderness. You may have to add more tomatoes as your Medley bakes.

- Chuck Johnson



**2007
Contestant**

**3rd Place tied
Winner for
2007**

White Lasagna

- 4- 10 oz bags frozen Ravioli (meat filled)
- 4- 12oz jars of Alfredo white sauce
- 1- 10 oz box frozen chopped spinach
- 1- 8 oz can chopped mushrooms
- 1 oz Italian seasoning
- 8 oz shredded Mozzarella
- 8 oz each of Provolone, Muenster & Swiss cheese (torn into smaller pieces)
- 8 oz cup Ricotta Cheese
- 2 Tbsp fresh minced garlic
- Salt & black pepper to taste

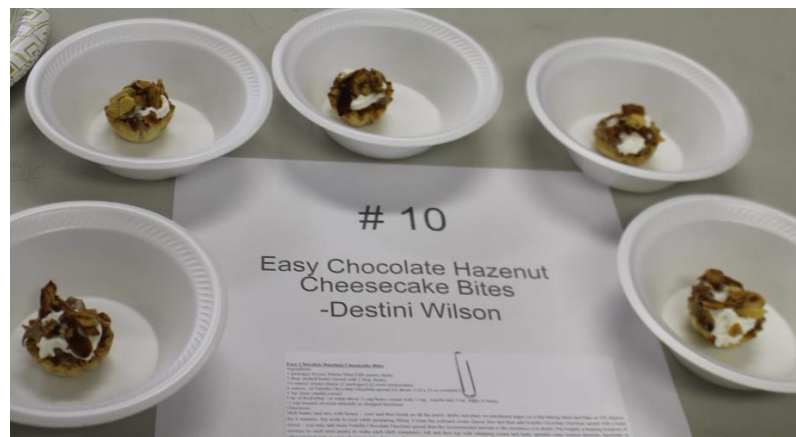
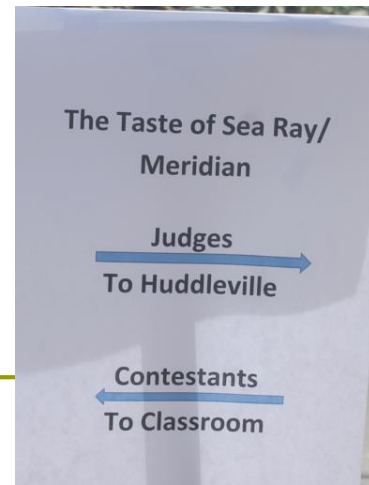
Mix the seasonings, salt, pepper & garlic in the Alfredo sauce; heat on medium-low, while boiling water in a separate pot for the Ravioli. Heat Ravioli according to package directions. When Ravioli is cooked, drain water. Layer sauce on bottom of a large lasagna pan. Then place a layer of Ravioli on top of the sauce. Layer some of the spinach and then the cheese. Repeat with sauce, ravioli, spinach and cheese until your pan is full. Bake at 350* for 30 minutes.

-Darrel Bugno



Desserts

- ❑ Baked Alaska
- ❑ Banana Cream Cheesecake
- ❑ Banana Pudding
- ❑ Banana Pudding 2012
- ❑ Banana Split Cake
- ❑ Blackberry Jam Cake
- ❑ Blueberry Butter Cake
- ❑ Boston Cream Cupcakes
- ❑ Butter Pecan Chews
- ❑ Cake Pops
- ❑ Caramel Apple Cheesecake
- ❑ Cheesecake with Pecan Praline Topping
- ❑ Chocolate Fantasy Cake
- ❑ Chocolate Lasagna
- ❑ Cookies and Cream Cheesecake
- ❑ Cool Peppermint Pie
- ❑ Cream Cheese Stuffed Strawberries
- ❑ Cream Cheese Icing
- ❑ Creamcicle Cake
- ❑ Crock Pot Peach Cobbler
- ❑ Decadent Chocolate Pears
- ❑ Easy Chocolate Hazelnut Cheesecake Bites
- ❑ Flan
- ❑ Great-Grandma's Apple Pie
- ❑ Heath Bar Blondies
- ❑ High Sea Oreo Cheesecake
- ❑ Ice Box Cake



Desserts

1st Place



- ❑ Lemon Dip Desert
- ❑ Key Lime Cupcakes
- ❑ Key Lime Special Pie
- ❑ Maple Bacon Rice Krispy Treats
- ❑ Maple Pecan Bites
- ❑ Million Dollar Pie
- ❑ Napoleon Cheesecake
- ❑ Nut Torte
- ❑ Nutter Butter/ Butterfinger Delight
- ❑ Nutty Cranberry Oatmeal Cookies
- ❑ Old Fashioned Pie Crust
- ❑ Peanut Butter Fudge
- ❑ Pineapple Upside Down Short Cake
- ❑ Pistachio Pineapple delight
- ❑ Red Velvet Cake
- ❑ Rum Cake
- ❑ Russian Napolean Cake
- ❑ Shoo-Fly Pie
- ❑ Skillet Apple Pie
- ❑ S'Mores Brownies
- ❑ Strawberry Puff Danish
- ❑ Theresa Marie's Old Fashion Buttermilk Pie



1st- Place
Luigi Battaglia
Napoleon Cheesecake





**2007
Contestant**

**3rd Place tied
Winner for
2007**



**2010
Contestant**

1st Place



Baked Alaska

½ gallon of favorite Ice Cream
1 Cake layer favorite flavor
7 Egg whites
¼ Tsp cream of tarter
2/3 cups powdered sugar

Bake your favorite cake. After removing from Pam. Place on slightly larger plate and freeze. After washing baking pan, lightly oil with vegetable oil. Let ice cream soften to working consistency. Tightly pack ice cream into baking pan and refreeze. After frozen hard, remove from pan (lightly rinse bottom of Pam with warm water helps). Place ice cream on top of cake and trim to shape (yum). Place ice cream cake back in freezer.

To make Meringue, whip egg whites until foamy. Add cream of tarter and continue to whip until stiff. Add powdered sugar a small amount at a time and fold in.

Preheat oven to 450*. Frost ice cream cake covering completely. Bake 6-7 minutes until Meringue peaks are golden.

I generally use about a shot and a half of Admiral Nelson's dark rum on top and sides, turn down the lights and Flambé.

-Herb Richardson

Banana Cream Cheesecake

Crust

1-3/4 cups Graham Cracker Crumbs
¼ cup Sugar
½ cup Butter, melted

Filling

1- 8 oz pkg. cream cheese, softened
½ cup Sugar
1- 8 oz carton frozen Whipped Topping, thawed, divided
3-4 medium firm bananas, sliced
1 ¾ cups cold Milk
1- 3.4 oz pkg. instant banana cream pudding mix

In a small bowl, combine cracker crumbs and sugar; stir in butter. Set aside ½ cup for topping. Press remaining crumb mixture onto the bottom and up the sides of a greased 9" Springform pan or 9" sq baking pan. Bake at 350* for 5-7 minutes. Cool on wire rack. In a mixing bowl, beat cream cheese and sugar until smooth. Fold in 2 cups of whipped topping. Arrange half of the banana slices in the crust; top with half of the cream cheese mixture. Repeat layers. In a bowl, beat milk and pudding mix until smooth; fold in remaining whipped topping. Pour over the cream cheese layer. Sprinkle with reserved crumb mixture, Refrigerate for 1-2 hrs or until set.

Makes ten servings.

-Lance Smith



**2008
Contestant**

Banana Pudding

- 2 cups of Self Rising Flour
- 1 Box of Nilla Wafers
- 3 to 4 cups of sugar
- 3 to 4 Bananas (as desired)
- 4 to 6 Cups of Milk
- 6 to 8 Egg whites (only) for Meringue
- 6 to 8 Egg Yolks (only)
- 1 Tablespoon Vanilla
- ½ cup sugar

Mix flour & sugar together using a Wisk just to get the lumps out. Then add your milk, egg yolks, vanilla & mix together until smooth. You want to stir it constantly; bring to a medium boil (not too high or it will burn.) Once it starts to boil you want to stir it consistently. Let boil until it starts to thicken. When it starts to thicken, turn down to low heat. Keep stirring until the pudding is nice and thick. Once the pudding is thick, you want to take it off the heat.

Put your Nilla wafers & sliced bananas in the bottom of a cake pan or a good size dish that can be heated. Pour your pudding over wafers & bananas. To prepare your meringue, in a large size bowl, beat your egg whites at high speed until fluffy. Add sugar and beat until nice & fluffy. Spread meringue over the top of your pudding evenly, and broil just to brown the top of the meringue. Serve warm or store in refrigerator.

-Christie Coates



**2011
Contestant**

Banana Pudding

- 1 -4oz can Eagle Brand Non-Evaporated Sweetened Condensed Milk
- 1 ½ cup cold water
- 2 cups (1 pt) whipping cream, whipped
- 36 Vanilla Wafers
- 3 med size Bananas
- Lemon juice

Directions:

Slice and dip bananas in lemon juice in a small bowl set aside. In separate bowl combine sweetened condensed milk and water. Add pudding mix to mixture, beat well. Chill 5 minutes. Fold in whipped cream, then spoon 1 cup pudding mixture into 2 ½ quart glass bowl. Top with 1/3 each of wafers, bananas and pudding. Repeat layering twice ending with pudding. Cover, chill and garnish as desired. – Brian Melanson



**2008
Contestant
1st Place**



**2013
Contestant**

Blackberry Jam Cake

Banana Split Cake

- 3 sticks margarine
- 2 cups graham cracker crumbs
- 2 eggs
- 2 cup powdered sugar
- 20 oz crushed pineapple
- 8 oz cool whip
- 1 cup chopped nuts
- 3 large bananas

Melts 1 stick margarine in a 9 x13 pan. Blend in graham cracker crumbs. Pat evenly over bottom of pan. In a mixing bowl, mix eggs, powdered sugar, and 2 sticks softened margarine. Beat at high speed for 15 minutes. Spread this mixture over graham crackers. Slice bananas to cover filling. Drain pineapple real well. Spread over bananas. Spread cool whip. Sprinkle with nuts. Refrigerate several hours. Very rich.
Lance Smith

- 2 cups Sugar
- 2/3 cups Butter
- 2 cups Blackberry Jam
- 1 cup Plums
- 1 cup Raisins
- 2 cups Buttermilk
- 2 tsp Cloves
- 2 tsp Cinnamon
- 1 tsp Allspice
- 4 cups Flour

Combine ingredients and mix thoroughly. Pour into 2 nine inch round pans. (I use "Pam for Baking" on the pans to prevent sticking). Bake at 350 degrees for one hour.

Icing for Jam Cake

- 1 stick Butter
- 1 cup Brown Sugar
- 1/3 cup Milk
- 2 cups Confectionary Sugar

Melt butter and Brown Sugar, and then boil for 2 minutes stirring constantly. Add 1/3 cup milk. Boil for 1 minute stirring constantly. Add 2 cups Confectionary Sugar. If mixture is too thick, add milk- if too thin add Confectionary Sugar to get proper consistence to ice cake.
– Jack Jones



**2013
Contestant**



**2014
Contestant**

Blueberry Butter Cake

Bottom Layer Ingredients

- 1 Package of Yellow Cake Mix
- 1 Large Egg
- 8 Tbsp Butter (melted)

Filling Ingredients

- 8 oz. Package of Cream Cheese
- 2 Large eggs
- 1 Tsp Vanilla
- 8 Tbsp Butter (melted)
- 15-20 oz. Dried Blueberries
- 2 Cups Confectioners Sugar

Using a (9 x 13) pan lightly grease. Pre heat oven to 350 Degrees
 In a mixing bowl combine cake mix, egg melted butter. Mix well, put the mix into the bottom of the 9 x 13 prepared pan (the mix will be thick, so spray your hands with a little cooking spray).

For Filling:

In a large bowl, beat cream cheese until smooth, add eggs, vanilla, and melted butter, beat again until blended. Stir in dried blueberries and sugar, Mix well until blended.

Spread the filling over the cake batter, bake for 40 to 50 minutes (DO NOT OVER BAKE) the center should be a little gooey. – Dee Harrison

Boston Cream Cupcake

- 1 (3.4-ounce) box vanilla instant pudding and pie filling mix
- 12 pre-made cupcakes baked from a cake mix
- 1 tablespoon pure vanilla extract
- 1 cup heavy cream
- 1 (12-ounce) package semisweet chocolate morsels
- 1/4 cup powdered sugar, sifted
- 1 1/4 cups cold whole milk

Combine milk, instant pudding mix, and vanilla extract in a large bowl. Beat mixture with a hand mixer for 2 minutes, or until it thickens. Place mixture in refrigerator for 15 minutes. Spoon filling into a pastry bag fitted with a medium-size plain tip. Fill cupcakes with vanilla pudding filling by inserting tip into top of cupcake and squeezing a couple of tablespoons of filling into each cupcake. Heat cream in a small heavy saucepan over medium heat until bubbles appear around the edges. Remove from heat, add chocolate morsels to pan, and whisk until smooth. Spoon or drizzle glaze over cupcakes, or dunk the tops into the glaze. Refrigerate until set, at least 1 hour, before serving. Sprinkle with powdered sugar.

-Ryan Powel



Butter Pecan Chews

- 1 1/2 cups Gold Medal® all-purpose flour
- 3 tablespoons granulated sugar
- 3/4 cup butter or margarine, softened
- 3 eggs, separated
- 2 1/2 cups packed light brown sugar
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 3/4 cup flaked coconut
- 2 tablespoons powdered sugar

Directions:

Heat oven to 375°F. Grease 13x9-inch pan with butter. In medium bowl, mix flour, granulated sugar and butter. Press mixture in bottom of pan. Bake 12 to 14 minutes or until light brown. Meanwhile, in large bowl, beat egg yolks, brown sugar, vanilla and salt with electric mixer. Stir in pecans and coconut. In small bowl, beat egg whites with electric mixer until foamy. Fold into egg yolk mixture. Remove partially baked crust from oven. Spread filling evenly over crust. Reduce oven temperature to 350°F. Bake 25 to 30 minutes or until deep golden brown and center is set. Sprinkle powdered sugar over bars. Cool on cooling rack. Cut into 6 rows by 6 rows.- Kenny Matsikh

**2013
Contestant**



Cake Pops

**2016
Contestant**

- 1 Box cake mix (Flavor Optional)
- Ingredients For cake mix
- 16-oz container ready-made frosting
- Sprinkles
- 48 oz package candy coating
- Large mixing bowl
- 9 x 13" cake pan
- Two baking sheets
- Wax paper
- Large metal spoon
- Plastic wrap
- Deep, microwave-safe plastic bowl
- 48 lollipop sticks
- Styrofoam block



Bake the cake as directed on the box, using the 9-by-13-in cake pan. Let cool completely. Once the cake has cooled, get organized and set aside plenty of time (a couple of hours) to crumble, roll, and dip 48 cake pops. Line the baking sheets with wax paper. Crumble the cooled cake into the large bowl. You should not see any big pieces of cake. Add up to three-quarters of the container of frosting to the bowl. Mix it into the crumbled cake, using the back of the large metal spoon, until thoroughly combined. Roll the moist mixture into 1/2 in balls. Place cake balls in fridge to chill for about 30 minutes. Place the candy coating in the deep microwave-safe bowl and melt the candy coating in the microwave according to package directions. DO NOT OVERHEAT THE COATING. Now you're ready to dip. Take a few cake balls out of the refrigerator or freezer to work with, keeping the rest chilled. If they're in the freezer, transfer the rest of the balls to the refrigerator at this point so they stay firm but do not freeze. One at a time, dip about 1/2 in (12 mm) of the tip of a lollipop stick into the melted candy coating, and then insert the lollipop stick straight into a cake ball, pushing it no more than halfway through. Holding the lollipop stick with cake ball attached, dip the entire cake ball into the melted candy coating until it is completely covered, and remove it in one motion. Make sure the coating meets at the base of the lollipop stick. This helps secure the cake ball to the stick when the coating sets. The object is to completely cover the cake ball and remove it without submerging it in the coating more than once. If you do resubmerge the cake pop, the weight of the candy coating can pull on the cake ball and cause it to get stuck in the coating. The thinner the consistency of your coating, the easier it will be to coat the cake pops. (If you find that your coating is too thick, add some vegetable oil or paramount crystals to help thin it and make the coating more fluid.) When you remove the cake pop from the candy coating, some excess coating may start to drip. Hold the cake pop in one hand and use the other to gently tap the first wrist. Rotate the lollipop stick if necessary to allow the excess coating to fall off evenly, so one side doesn't get heavier than the other. If you didn't completely dunk the cake pop, this method of tapping and rotating generally takes care of that. The coating will slowly slide down the surface of the cake ball until it reaches the lollipop stick. Sprinkle decor sprinkles on top of the candy coated cake pop, then stick the cake pop into the Styrofoam block standing up to dry. Repeat with the remaining cake balls and let the pops dry completely in the Styrofoam block. MAKES 48 CAKE POPS

-Elizabeth Tricano



**2012
Contestant**



**2011
Contestant**
**2nd Place
Winner for
2011**

Caramel Apple Cheesecake

- 1 (21 ounce) can apple pie filling
- 1 (9inch) graham cracker crust
- 2 (8 ounce) packages cream cheese, at room temperature
- ½ cup sugar
- ¼ teaspoon vanilla extract
- 2 eggs
- ¼ cup caramel topping
- 12 pecan halves, plus 2 tablespoons chopped pecans

Preheat the oven to 350 degrees F. Reserve ¾ cup of the apple filling; set aside. Spoon the remaining filling into the crust. Beat together the cream cheese, sugar, and vanilla until smooth. Add the eggs and mix well. Pour this over the pie filling. Bake for 30 to 35 minutes, or until the center of the cake is set. Cool to room temperature. Mix the reserved pie filling and caramel topping in a small saucepan and heat for about 1 minute, or until spreadable. Spoon the apple-caramel mixture over the top of the cheesecake and spread evenly. Decorate the edge of the cake with pecan halves and sprinkle with chopped pecans. Refrigerate the cake until ready to serve. – John Woodward

Cheesecake with Pecan Praline Topping

Crust:

- ½ cup (1 stick) melted butter
- 1 ½ cups graham cracker crumbs
- 1 Tbsp sugar

Filling:

- 2 8 oz pks cream cheese, softened
- 1 cup sugar
- 3 eggs
- 1 tsp vanilla extract

Praline Topping:

- 2 Tbsp light brown sugar
- 2 Tbsp cornstarch
- 1 cup dark corn syrup
- ¼ cup chopped pecans
- 1 tsp vanilla extract

Directions:

Preheat oven to 350*. Crust: In medium bowl, combine butter, crumbs and sugar until well blended. Press into the bottom and 1" up the sides of a 9" spring form pan, using the back of a large spoon. Filling: In a large bowl, using a hand mixer, beat the cream cheese, sugar, eggs and vanilla until creamy. Pour into the prepared crust and bake for 35-45 minutes. Be sure the center is firm before removing the cheesecake from the oven. Remove the pan from the oven to a rack and allow to cool completely. Release the spring form and transfer the cake to a platter. Praline Topping: In a small heavy saucepan, stir together the brown sugar and corn starch. Stir in the corn syrup and cook over medium heat, stirring constantly until thick. Remove pan from heat and stir pecans and vanilla. Cool slightly, ladle the praline topping over the cooled cheesecake and serve. Store leftovers in the refrigerator. – Rhonda Youngman 65



**2011
Contestant**



**2013
Contestant**

**2nd Place
Winner for
2013**

Chocolate Fantasy Cake

6 oz. package Nestle mini semi-sweet chocolate chips
18.5 oz. box of chocolate cake mix (any type)
4 eggs
½ c. canola oil
1 tsp. vanilla extract
3 ½ oz. box instant chocolate pudding mix
8 oz. sour cream

Grease and flour a Bundt pan, set aside. Preheat the oven to 350 degrees. Toss chocolate chips in a small bowl with 1 Tbsp. of the dry cake mix, set aside. Beat all of the remaining ingredients together in a large bowl for three minutes, using an electric hand mixer. Then use a large spoon and fold the chocolate chips into the mixture. Pour the mixture into the Bundt pan and bake for 50 minutes or until toothpick inserted in the center tests clean. Let cake cool completely before inverting onto a serving dish. Makes 10 servings. – Erin Sass

Chocolate Lasagna

1 package regular Oreo cookies (Not Double Stuff) – about 36 cookies
6 Tablespoon butter, melted
1- 8 ounce package cream cheese, softened
¼ cup granulated sugar
2 Tablespoons cold milk
1- 12 ounce tub Cool Whip, divided
2 – 3.9 ounce packages Chocolate Instant Pudding.
3 ¼ cups cold milk
1 ½ cups mini chocolate chips

Crush 36 Oreo cookies by placing them in a large ziplock bag and crush them with a rolling pin. When the Oreos have turned into fine crumbs, you are done. Place the Oreo crumbs to a large bowl. Stir in 6 tablespoons melted butter and use a fork to incorporate the butter into the cookie crumbs. When the butter is distributed, transfer the mixture to a 9 x 13 inch baking dish. Press the crumbs into the bottom of the pan. Place the pan in the refrigerator while you work on the additional layers. Mix the cream cheese with a mixer until light and fluffy. Add in 2 Tablespoons of milk, and the sugar, and mix well. Stir in 1 and ¼ cups Cool Whip. Spread this mixture over the crust. In a bowl, combine chocolate instant pudding with 3 and ¼ cups cold milk. Whisk for several minutes until the pudding starts to thicken. Use a spatula to spread the mixture over the cream cheese layer. Allow the dessert to rest for about 10 minutes so that the pudding can firm up further. Spread the remaining Cool Whip over the top. Sprinkle mini chocolate chips evenly over the top. Place in the freezer for 4 hours before serving. - Rhonda Youngman



**2017
Contestant**

Cookies and Cream Cheesecake

Crust

20 chocolate cream cookies, crumbled

5 Tbsp butter, melted

Filling

24 oz cream cheese, softened

1 cup granulated sugar

1 cup plain full-fat yogurt

1 Tbsp vanilla extract

3 large eggs

18 chocolate sandwich cookies, crumbled

Adjust the oven rack to the lower third position and preheat oven to 350°F (175°C). Place a 9-inch spring form in the center of a large sheet of heavy duty aluminum foil (about 18 by 18-inches). Carefully wrap foil around sides of cheesecake pan (be careful not to create any holes in the foil, the whole purpose of the foil is to prevent water from leaking in to the cheesecake, so if it tears, water will leak in through the separation in the bottom of the pan). Spray inside of spring form pan with non-stick cooking spray, set aside.

For the crust:

In a food processor or blender, pulse cookies to fine crumbs. In a medium mixing bowl stir together the crumbs and melted butter until well combined. Press into an even layer in bottom of prepared spring form pan. Bake in preheated oven 9 - 10 minutes. Allow to cool as you prepare the filling.

For the filling:

Using a hand-held electric mixer or a stand mixer fitted with a paddle attachment, beat the cream cheese and granulated sugar until smooth and creamy. Add in the yogurt and the vanilla and mix well. Add eggs one at a time and mix on low speed just until combined. Gently fold in 13 crumbled cookies. Do not over-mix. Pour the filling into the cooled crust. Place the spring form pan into a large roasting pan and place in the oven. Fill the roasting pan up with hot water until the water level comes about halfway up the outside of the cheesecake pan.

Bake in preheated oven 50 - 60 minutes, or until the center is almost set. Turn the oven off and open the door slightly. Let the cheesecake rest in the oven for 1 hour. Remove from oven and allow to cool completely at room temperature. Refrigerate for at least 4 hours or overnight. Loosen the cheesecake from the rim of the pan and remove the rim. Crumble remaining 5 cookies and sprinkle over cheesecake. Cut into slices and serve chilled. Cover the cheesecake and store in refrigerator up to 4 days!

– Derek Woodward



**2017
Contestant**

Cool Peppermint Pie

1 Chocolate pie crust

8 Chocolate covered peppermint patties, broken into quarters

¼ C. milk

1 (8 oz.) frozen nondairy whipped topping, thawed

Place peppermint patties in a microwave safe bowl and add milk. Microwave on high for 110% percent of 30 to 45 seconds. Stir until candy is melted and smooth. Cool for five minutes. Fold in nondairy whipped topping. Spread into crust. Cover in place in freezer. Thaw 1 hr before eating.

– Lance Smith



**2011
Contestant**

Cream Cheese Stuffed Strawberries

Prep Time 15-30 minutes

20 whole large strawberries, hulled
1- 8oz cream cheese, softened
¼ cup confectioner's powdered sugar
½ tsp vanilla or almond extract
2/3 cup chopped pecans, almonds, peanuts or walnuts

Place strawberries point side up on a serving platter. Carefully cut the berries into 4 wedges, cutting almost to, but not through. Fan wedges just slightly, taking care not to break them. Set aside. In a mixing bowl, beat together the cream cheese, sugar and vanilla (or almond extract) until combined, but still stiff. Using a pastry bag with decorative tip, fill the strawberries with the cream cheese mixture. Sprinkle chopped nuts on top of the stuffed strawberries. Cover and refrigerate until ready to serve. - Susan Johnson



**2007
Contestant**

Cream Cheese Icing (on Spice Cake)

1 Package of Philadelphia Cream Cheese
1 Tsp of vanilla
Confectionary sugar (as needed)

Soften the cream cheese with a mixer, add one tsp of vanilla, then with your mixer slowly add in the powdered sugar until you achieve the consistency you like. Spread on your cake and enjoy.

-Dee Harrison



**2007
Contestant**



**2014
Contestant**

Creamcicle Cake

1 (18.25 ounce) box of orange cake mix
(if you can't find orange cake mix, use a white or lemon cake mix and add one pkg. of orange Kool-aid to the mix)
2 (3 ounce) package orange flavored gelatin
1 (3 ounce) package vanilla instant pudding
1 cup milk
1 tsp vanilla
1 (8 ounce) container non-dairy whipped topping- cool whip

Bake cake as directed, bake in a 9"13" pan. When done, use a meat fork to poke holes across the top of the entire cake. Let cool.

In a bowl, mix one 1 gelatin, 1 cup hot water and one cup cold water. Pour over the top of the cake pouring in the holes, etc. Refrigerate for 2-3 hours.

Mix remaining box of gelatin, pudding, milk, and vanilla together. Beat well. Fold cool-whip into this mixture and spread on top of cake. Keep Refrigerated. Makes one 9x13" cake
-Beverly Coverdale

Crock Pot Peach Cobbler

$\frac{3}{4}$ Cup uncooked old fashioned oats
 $\frac{2}{3}$ Cup brown sugar
 $\frac{3}{4}$ Cup granulated sugar
 $\frac{1}{2}$ Cup biscuit baking mix (Bisquick)
 $\frac{3}{4}$ tsp ground cinnamon
5 fresh peaches, peeled and sliced

Grease inside of $\frac{3}{4}$ quart crock pot. Grease well, so it doesn't stick and burn. In a bowl, combine sugars, baking mix, oats and cinnamon. Stir in peaches and spoon into slow cooker. Cover and cook on low for 4 hours. -Lance Smith



**2008
Contestant**



**2017
Contestant**

Decadent Chocolate Pears

Pears- 4-8 (depends how many people. You can not eat more than one)

8 oz of cream cheese

1 jar of Carmel sauce (found in ice cream section)

Magic shell chocolate (also found in ice cream section)

Wash pears very well in warm water. Dry and leave stem. Slice off the bottom of pear and keep the bottom using it after you stuff the pear. Core the center of the pear. Mix cream cheese & Carmel/ sauce, then stuff mixture in the pear and reattach the bottom using tooth picks to hold in place. Cover pear with magic shell chocolate, place in freezer for a few minutes, then refrigerate till serving.
-Donna Beinert

Easy Chocolate Hazelnut Cheesecake Bites

3 packages frozen Athens Mini Fillo pastry shells

3 tbsp. melted butter mixed with 2 tbsp. honey

16 ounces cream cheese [2 packages] @ room temperature

6 ounces of Nutella Chocolate Hazelnut spread [or about ½ of a 13 oz container]

1 tsp. pure vanilla extract

Can of Rediwhip / or whip about ½ cup heavy cream with ½ tsp. vanilla and 3 tsp. sugar or honey

½ cup toasted slivered almonds or chopped hazelnuts

Melt butter and mix with honey – cool and then brush on all the pastry shells and place on parchment paper on a flat baking sheet and bake at 350 degrees for 4 minutes. Set aside to cool while preparing filling. Cream the softened cream cheese first and then add Nutella Chocolate Hazelnut spread with a hand mixer – you may add more Nutella Chocolate Hazelnut spread than the recommended amount to the sweetness you desire. Put roughly a heaping teaspoon of mixture to each mini pastry to make each shell completely full and then top with whipping cream and lastly sprinkle some toasted almonds, hazelnuts or other toasted nuts or your choice on top. You can also garnish with some shaved dark chocolate.

Makes 45 bites

-Destini Wilson



**2013
Contestant**

Flan

- 1 Can of condensed milk
- 1 Can of evaporated milk
- 6 Eggs
- 1 Tbsp Vanilla
- 1 Block of cream cheese
- 1 cup of sugar
- Fresh fruit of your choice for topping
- 2- 8 or 9 inch baking pan

Directions:

Pre-heat oven to 350 degrees. Fill a baking pan with water (about half way) and place in oven while oven is pre-heating. Melt sugar on stove top on low heat (to prevent burning) until sugar is caramelized in a sauce pan (stirring occasionally). In a blender, mix condensed milk, evaporated milk, 6 eggs, 1 tbsp vanilla and 1 block of cream cheese. Mix well until it's in liquid form. Once your sugar is caramelized down, pour caramelized sugar into a baking pan and coat the entire pan with the caramelized sugar. Immediately pour your liquid batter over your caramelized sugar in the baking pan. Place baking pan in the water bath in the oven and bake for 1 Hour. When the baking is complete, remove carefully from the oven and set on the counter. You'll need to have a plate ready so you can flip your flan upside down onto a plate. Place in the fridge until nice and cold. When ready, cut up some fresh fruit for topping. Enjoy!- Leo Salgado Rosado



**2008
Contestant**

Great-Grandma's Apple Pie

- About 6 cups pared, sliced pie apples
- $\frac{3}{4}$ cup sugar
- 2 Tbsp flour
- $\frac{1}{2}$ Tsp cinnamon
- $\frac{1}{4}$ Tsp nutmeg
- Squirt of lemon juice
- 1 Tbsp solid butter, cut into 5-6 pieces
- Pastry for 9" 2 crust pie

Line pie pan with pastry, trim edges and fill with sliced apples. Blend dry ingredients and sprinkle over apples. Add lemon juice. Dot with butter. Moisten edge of bottom crust with water (Dip your finger in water and run it all the way around the edge until it feels slick. This will help seal the two crusts). Place top crust over pie and trim. Seal crust by pressing down around edges with the tines of a fork. Poke several holes in the top crust for steam to escape. Bake at 400 degrees for about 40 minutes, or until crust is golden and apples feel tender when tested with a knife. Best when served slightly warm with sharp cheddar cheese or al-la-mode.

- Orrin Kelley



**2011
Contestant**



**2015
Contestant**

High Sea Oreo Cheesecake

1- 6oz Oreo pie crust
2- 8oz pkgs Cream Cheese, softened
½ cup sugar
½ tsp vanilla
2 eggs
3 squares, Baker's semi-sweet
chocolate melted, slightly cooled

Directions:

Heat oven to 350*. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, one at a time, beating on low speed after each additional, just until blended. Remove 1 cup of batter to small bowl, stir in melted chocolate. Pour into crust, top with remaining plain batter. Bake 40 minutes or until center is almost set. Cool, refrigerate 3 hrs or overnight. – Patti Hummel

Heath Bar Blondies

1 stick butter
1 cup packed dark brown sugar
1 egg
1/2 tsp salt
1 tsp vanilla extract
1 cup all-purpose flour
1/2 cup heath bar crumbles
1/2 cup roughly chopped walnuts
Preheat your oven to 350 and spray an 8-inch square pan with non-stick spray. Brown your butter by melting it over medium heat on the stove until it becomes a golden caramel color, it will take few minutes. Be careful not to burn the butter—you only want to brown it. Pour the browned butter into the bowl and add brown sugar. Beat until creamy. Add the egg and beat again. Then, add the flour, salt and vanilla extract. Beat until combined. Fold in the heath bar bits and chopped walnuts. Spread out mixture in pan and bake for 25 minutes, or until edges begin to pull away from the sides of the pan. Let cool before slicing into squares
-Tina Progar



**2011
Contestant**

Ice Box Cake

- 1 box graham crackers
- 1 box Chocolate/ Vanilla Pudding (Snack Packs)
- 1 container Cool Whip
- 4-5 bananas

Directions:

In ungreased 9x13 Pyrex pan: 1 layer graham crackers, spread 6 small containers Vanilla pudding, 1 layer graham crackers, spread 6 small containers Chocolate pudding, spread sliced bananas, cover with layer graham crackers, spread one container Cool Whip, sprinkle graham cracker crumbs and then refrigerate preferably overnight. – Marie Ferrara



**2007
Contestant**

Lemon Dip Desert

- 1 Can Sweetened condensed milk
- 3 lemons
- 1 box of ginger snaps

Cut lemons in half and juice them, then scoop the pulp from the rind, saving the rinds. Then mix the condensed milk with the lemon juice, then put in the refrigerator until mixture becomes stiff, then pour the mixture back into the lemon rinds, stick a ginger snap in each and serve.

-Donna Beinert



**2011
Contestant**

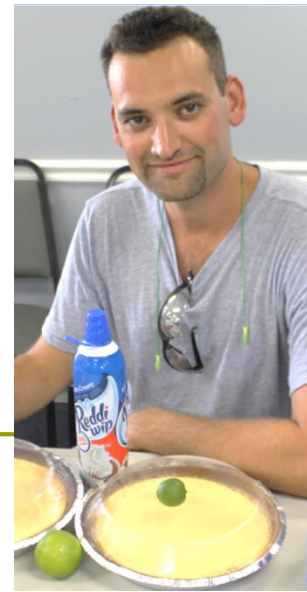
Key Lime Cupcakes

- 2 cups graham cracker crumbs
- ½ cup sugar
- ½ cup melted unsalted butter
- 1 box vanilla cake mix –ingredients on cake mix box (water, veg oil, eggs)
- Juice from 1 lime
- Zest from 1 lime
- Lime curd (this is to fill the cupcakes so as much as you want about 1 ½ cups)

Preheat oven at temperature noted on cake mix box. In small bowl combine graham cracker crumbs, sugar, and melted butter. Add about 1TBS to bottom of cupcake liners and pack down using the bottom using measuring spoon. Bake for about 5 mins until graham crackers get slightly golden around edges. Next prepare cake mix as directed on the package but adding lime juice and lime zest. Scoop cake batter into cupcake cups with graham cracker crusts filling to about a quarter of an inch from the top. Bake as directed on package or until a toothpick entered in center comes out clean. Remove from oven and let cool completely. Once the cupcake is completely cooled, use a paring knife to remove a small cone shaped chunk of cupcake. About a 1 inch circle. Fill each cupcake with about 1 teaspoon of lime curd. Frost cupcakes with whipped frosting and sprinkle with left over graham cracker crumbs.

- Whipped Frosting ingredients
- 1 (8 ounce) package reduced-fat cream cheese, softened
 - 1/2 cup powdered sugar
 - 1 teaspoon vanilla extract
 - 2 cups heavy cream

Combine the cream cheese, sugar and vanilla extract in a large mixing bowl. Using a whisk attachment, mix on medium speed until smooth. While the mixture is whipping, slowly pour in the heavy cream. At this point I turned the mixer up to high to speed the whipping process. Stop and scrape the bottom of the bowl a couple of times while you continue whipping until the frosting can hold a stiff peak. – Tina Progar



**2016
Contestant**

Key Lime Special Pie

Ingredients

- Premade Graham Cracker Crust
- 2 Cup of raw organic almonds
- 1 stick of butter (melted over low heat)
- 1 Tbsp of alcohol free extract

Pie Filling

- 5 Egg yolks
- 1 (14 oz) can condensed milk
- ½ Cup Key lime juice
- 1 Lime
- 1 Can or 8oz tube of Whipped cream

Directions

Preheat oven to 375*. Making the crust: Place almonds and vanilla in food processor and process until finely ground. Mix ground almonds and vanilla in bowl with melted butter. Place mixture in bottom of 9” pie pan smoothing with spoon until even. Now combine eggs, key lime juice, condensed milk and mix in a bowl. Pour into crust and bake for 15 minutes. Let cool and add whipped cream and lime slices to top of pie.
-Kenny Matsikh



**2014
Contestant**



**2012
Contestant**

Maple Pecan Bites

For Shortbread:

1 cup all purpose flour
1/4 cup packed light brown sugar
6 Tbsp cold salted butter, cut into slices

For Filling:

1 cup chopped pecans
1/4 cup maple syrup
1/2 cup packed light brown sugar
1 1/2 tsp vanilla extract
1 Tbsp heavy cream
4 Tbsp salted butter

Preheat oven to 350 degrees. In a large bowl, combine the flour, 1/4 cup brown sugar. Mix in the six tablespoons cold butter with your fingers, working the mixture together until crumbs form. Press shortbread into a nine inch square pan sprayed lightly with cooking spray and bake for twenty minutes, or until golden.

Remove hot crust from oven and set aside. In a small saucepan, melt the remaining butter (four tablespoons). Add the brown sugar, maple syrup and cream and whisk well. Simmer for one minute while whisking continuously. Add the pecans and pour into the hot crust. Bake for 18-20 minutes.

When done, remove from oven and let cool.- Tina Progar

Maple Bacon Rice Krispy Treats

3 Tbsp butter
1 bag (10 oz.)
marshmallows
6 Cups Rice Krispies
1/4 Cup bacon bits
2 Tbsp maple syrup

Melt butter and marshmallows in saucepan on medium heat. Add bacon, syrup and Rice Krispies. Pour into pan to cool.

-Ricky Coyne



**2008
Contestant**



**2017
Contestant**

1st Place



Napoleon Cheesecake

Million Dollar Pie

- 2 Graham Cracker pie crusts
- 1 Large Cool Whip
- 1 Can condensed milk
- 1 Large can Crushed Pineapple (Drained)
- 1 Pack Coconut
- ¼ Cup Lemon Juice
- 1 Cup Chopped Pecans
- Cherries

Place Cool Whip and condensed milk in a large bowl and mix well. Add ¼ Cup Lemon Juice and mix well. Add drained pineapples and mix well. Add coconut (Leave one cup on the side to garnish). ½ Cup of Pecans and mix well. Pour mix into pie shells. Garnish with cherries (halves), Pecans and coconut. Refrigerate for about 6-8 hour or until firm. Enjoy!

-Willetta Hobbs

- 1 cup cream-filled chocolate sandwich cookie crumbs
- 3 tablespoons sugar
- 3 tablespoons butter, melted
- FILLING:
- 4 packages (8 ounces each) cream cheese, softened
- 1-1/3 cups sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons heavy whipping cream
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 4 large eggs, lightly beaten
- 3/4 cup semisweet chocolate chips
- 1 cup fresh strawberries, hulled
- 1 to 2 drops red food coloring, optional
- 1/4 cup seedless strawberry jam, warmed
- Sliced fresh strawberries and sweetened whipped cream

Place a greased 9-in. spring form pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. In a small bowl, combine the cookie crumbs, sugar and butter. Press onto the bottom of pan; set aside. In a large bowl, beat cream cheese and sugar until smooth. Beat in the flour, cream and extracts. Add eggs; beat on low speed just until combined. Divide batter into thirds. In a microwave, melt chocolate chips; cool to room temperature. Stir melted chocolate into one portion of batter; pour over crust. In a food processor, puree strawberries. Add pureed strawberries and food coloring, if desired, to another portion; gently spread over chocolate layer. Place spring form pan in a large baking pan; add 1 in. of hot water to larger pan. Bake at 325° for 40 minutes or until center is just set and top appears dull. Gently spread remaining batter over top. Bake for 25-30 minutes or until top appears dull. Remove spring form pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Drizzle jam over cheesecake; garnish with strawberries and whipped cream.

-Luigi Battaglia



**2008
Contestant**



**2017
Contestant**

Nut Torte (From France)

1 ½ Cups All- Purpose flour
½ Cup sugar
1/3 Cup butter or margarine
1 Beaten egg yolk
½ Tsp Vanilla
4 Cups Pecans, Walnuts or Almonds
3 Beaten eggs
½ Cup sugar
1/3 Cup All-Purpose flour
1/3 Cup butter or margarine melted
2 Tbsp rum
¼ Cup chopped Pecans, Walnuts or Almond
½ Cups served Apricot preserves

For pastry: in bowl stir together 1 ½ cups flour, ½ cup sugar and 1/8 tsp salt. Cut in ½ cup butter or margarine until crumbly. Combine egg yolk, 1 Tbsp water and Vanilla. Add to crumb mixture; mix well. Pat onto bottom and 1 inch up sides of 9" springform pan. Bake in oven at 325* for 20 minutes. Cool slightly. In blender or food processor, process 4 cups of desired nuts, making sure to add one cup at a time until all nuts are ground. Combine ground nuts, beaten eggs, ½ cup sugar, 1/3 cup flour, ½ cup melted butter or margarine and rum. Spread evenly in crust. Sprinkle with chopped nuts. Spoon preserves ovetop to glaze. Let cool. Bake at 350* for 40 minutes. Loosen side of spring pan from cake with spatula, then remove side of pan. Cool completely. Makes 16 servings.
- Bonnie Harding

Nutter Butter/ Butterfinger Delight

1 (3.4 oz.) box instant butterscotch pudding
2 cups plus 3 tablespoons milk (divided)
½ cup peanut butter
8 oz. cream cheese
½ cup powdered sugar
1 (8oz) tub whipped topping (divided)
24 Nutter Butter cookies
7 fun-sized Butterfinger bars (chopped)

In med bowl, whisk together pudding mix and 2 cups milk. Set aside to thicken. Using mixer, beat together cream cheese, peanut butter, sugar and 3 tablespoons milk until smooth. Fold in 1 ½ cups of the whipped topping. In an 8"x 8" square dish, layer half the cookies. Spread half of the pudding evenly over the cookies then top with half of the peanut butter filling. Spread into an even layer. Sprinkle half the chopped Butterfingers over the filling. Repeat the layers with the remaining cookies, pudding and peanut butter filling. Spread the rest of the whipped topping on top and sprinkle with the rest of the chopped Butterfingers. Cover and refrigerate overnight.
-Rhonda Youngman



**2010
Contestant**

**3rd Place tied
Winner for
2010**

Nutty Cranberry Oatmeal Cookies

- ½ cup Butter – softened
- ½ cup Brown Sugar
- ¼ cup Granulated Sugar
- 1 Egg
- 1 teaspoon Vanilla
- ¾ cup of Flour
- ½ teaspoon Baking Soda
- 1 teaspoon Cinnamon
- 1 ½ cups Rolled Oats
- ½ cup Dried Cranberries
- ½ cup Cashew Pieces

Combine dry ingredients in bowl and set aside. (flour, baking soda, cinnamon). Mix butter and sugars until creamy. Add eggs and vanilla and mix well. Slowly add dry ingredients to butter mixture until well combined. Stir in oats, cranberries and cashews.

Drop tablespoon size portions of dough onto ungreased cookie sheet. (I like to use parchment paper to line cookie sheet)

Bake at 350 degrees for 10-12 minutes or until golden brown.

-Tina Progar



**2008
Contestant**

Old Fashioned Pie Crust

- 2 cups sifted flour
- 1 Tsp salt
- 2/3 cup shortening
- About ½ cup ice water

Sift flour and salt into bowl. Cut in shortening with a pastry cutter until mixture resembles coarse meal. Add water gradually and mix with a large spoon until a firm ball is formed. Turn out onto a floured surface and divide in two. Sprinkle each piece with flour and pat into ball. Roll out with floured rolling pin, turning over and sprinkling with flour as needed to keep it from sticking. Makes one set of 9" pie crust.

*Do not over-handle or the result will be shoe leather! Admittedly, this is a little tricky and most people would rather just get the ready made stuff at the store, but when this is done right, it can't be beat.

- Orrin Kelley

2012
Contestant



Peanut Butter Fudge

- 1 (16 oz) box light brown sugar (appr. 2 ¼ cups)
- ½ cup milk
- 2 Tbsp butter
- ¾ cup peanut butter
- 1 tsp vanilla
- ½ cup chopped peanuts

Butter a 9x5 inch loaf pan; set aside. Heat sugar, milk, and butter in a heavy 2 quart saucepan. Bring to boil, stirring constantly. Cool 10 minutes. Add peanut butter, vanilla and peanuts. Stir until well blended. Pour into prepared pan. Refrigerate at least 3 hours. Makes about 27 candies- Rhonda Youngman

2011
Contestant



Pineapple Upside Down Short Cake

- ¼ cup brown sugar
- ½ of a lemon (juice only)
- ½ tsp pumpkin pie spice
- 1- 15 ¼ oz can chunk pineapple (juice drained)
- 1 tube of refrigerator reduced fat biscuits

Directions:

Preheat oven to 425*. Mix ½ of your brown sugar, lemon juice and Pumpkin pie spice in a small bowl. Divide mixture evenly into 6 muffin tins, top with pineapple and add a biscuit to each. Sprinkle the remaining brown sugar on top and bake for 12 minutes. Let cool for 5 minutes. Turn over onto a plate and serve warm. – Dee Harrison



**2011
Contestant**



**2008
Contestant**

Red Velvet Cake

- 1 ½ Cups Sugar
 - 2 Cups salad oil
 - 2 Eggs (beaten)
 - 1 Tbsp Vinegar
 - 1-2 oz bottle red food coloring
 - 2 ½ Cups flour
 - 1 Tsp soda
 - 1 Tsp salt
 - 2 Tbsp cocoa
 - 1 Cup buttermilk
 - 2 Tsp Vanilla
 - 1 Stick Margarine
 - 1- 8oz Package cream cheese
 - 1 Box powdered sugar
 - 1 Cup chopped nuts
- Preheat oven at 350*. Cream sugar and oil in a mixing bowl. Add egg and beat well. Add vinegar and food coloring and beat well. Sift the flour, soda, salt and cocoa together , then add to the cream mixture, while alternating with the buttermilk, 1 Tsp Vanilla and beat well. Pour into two greased and floured cake pans. Bake at 350* for 30-35 minutes.

Frosting Mixture

Cream margarine and cream cheese in a bowl, while adding the remaining Vanilla. Sift the powdered sugar and add to cream mixture. Gradually add nuts and mix well. Remove cakes from pan, but frost bottom cake layer, then place second layer on top and frost that. Then spread on sides of cake.

- Rudy Gordon

Pistachio Pineapple Delight

- 1 1oz package Pistachio Jello
- 1 1/8 Cool Whip
- 1 20oz Pineapple Crushed can

Directions:

Mix all the ingredients and refrigerate.- Ailyn V. Ryan

Russian Napoleon Cake

Pastry Ingredients

2 Eggs
1 Cup sour cream (regular or light)
2 Sticks unsalted butter
1/4 Tsp salt
1/3 Tsp baking soda
1 Tbsp white vinegar
All-purpose flour enough to make soft dough

Cream Ingredients

1 1/2 quarts of whole milk
1 cup of milk (this is not a mistake)
1 1/2 cups white sugar
4 egg yolks
4 very full tbsp flour
Pinch of salt
1 lemon (zest only)
Vanilla essence or vanilla powder to taste
Pinch of nutmeg
1 1/2 sticks unsalted butter

Pastry Directions

Mix eggs, soft butter and sour cream together till they blend well. Add salt. In a table spoon, dissolve baking soda in vinegar - you will see "bubbles". When bubbling stops, add soda & vinegar to your mixture. Stir well. Start adding flour, cup-by-cup, make soft smooth dough. Don't knead it too much, just enough to make it smooth and "un-sticky". Split dough into 16 pieces, form little balls. Cover the dough with plastic, and put in the fridge to chill. While it's chilling, prepare cream.

Custard Cream Directions

Pour 1 1/2 quarts of milk into thick bottom pot and bring it to boil. Don't use aluminum pots - it will burn! While the milk is warming up, prepare the cream mix: Separate egg yolks and stir them very well with sugar and a pinch of salt - until mix turns very light yellow. Add flour, mix well. Add 1 cup cold milk, mix very well. Avoid lumps. When your milk starts to boil, reduce the heat immediately to low. Pour the cream mixture into boiling milk very slowly, using a whisk to stir the cream. Bring the mixture to boil again, constantly stirring it. When it starts boiling, you will see it become thicker. Let it simmer for 2-3 minutes, don't forget to stir at all times. Remove from the stove, add lemon zest, vanilla and nutmeg. When you are able to touch the pot, add butter and mix it in as it melts. Set aside.

Pastry Directions

Preheat oven to 420 degrees F. Turn off the phone, so no one can distract you for 1 hour. a. Get 1 piece of dough from the fridge, roll it into a very thin crust on well floured surface - as thin as you can, forming a round or a square crust. b. Roll the crust onto rolling pin, and unroll it onto UNGREASED baking sheet. c. Pierce crust with the fork all over. d. Bake in the oven for 2 minutes or until lightly golden. Don't over bake. It is better when it is not dark. e. Remove the crust from the oven and put aside. Repeat steps a-e for all the rest of the dough. Never leave the kitchen while the crust is in the oven - check it all the time - it bakes very quickly. Bake the last crust a little longer than others, letting it turn brown. Put one crust on the cake dish. Pour a ladle full of cream onto it. Use skimmer to spread the cream evenly on the crust. Repeat for all crusts, except for the brown one. Crush the brown crust on the board, using the rolling pin - just roll it over the crust several times - it will make great fine crumbs. Pour the crumbs over the top layer of the cake. Let the cake soak for 2-3 hours. Cut out the uneven edges, forming your favorite cake shape - square or round, or oval. You get to eat all of the cut-offs... mmmm... -Yefim Kiperberg



2014
Contestant

1st Place





**2007
Contestant**

1st Place



**2008
Contestant**

Rum Cake

- 1 C. Chopped nuts
- 1 pkg. yellow cake mix
- 3 ¾ oz. pkg. Instant vanilla puddings
- 4 eggs
- ½ c. cold water
- ½ c. oil
- ½ c. dark rum

Glaze

- ¼ lb butter
- ¼ c. water
- 1 c. sugar
- ½ c. dark rum

Preheat oven to 325*. Grease and flour 10" tube or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top; drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up.

Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

-Yvonne Tabet

Shoo-Fly Pie

Crumb Mixture

- 2 Cups flour
- ¾ Cup brown sugar
- 1/3 Cup shortening or butter
- ½ Tsp nutmeg
- 1 Tsp Cinnamon

Mix above ingredients together thoroughly in a bowl until crumbs are formed.

Syrup Mixture

- 1 Cup light syrup (Karo)
- ½ Cup brown sugar
- 2 Eggs
- 1 Cup hot water
- 1 Tsp soda dissolved in the hot water

Mix syrup ingredients. Pour into prepared pie crusts, then divide the crumbs on top of syrup mixture. Bake at 350 degrees for about 50 minutes. This will make about 2 pies.

-Orrin Kelley



**2014
Contestant**

Skillet Apple Pie

- 2 lbs. Granny Smith Apples
- 2 lbs. Braeburn Apples
- 1 tsp. Ground cinnamon
- ¾ Cup granulated sugar
- ½ Cup butter
- 1 Cup firmly packed light brown sugar
- 1 (14 .1 oz) packaged refrigerated pie crust
- 1 Egg white
- 2 Tbsp granulated sugar

Preheat oven 350*. Peel apples and cut into ½" thick wedges. Toss apples with cinnamon and ¾ cup granulated sugar. Melt butter in a 10" cast iron skillet over medium heat: add brown sugar and cook stirring constantly for 1 or 2 minutes or until sugar is dissolved. Remove from heat, and place 1 pie crust in skillet over brown sugar mixture. Spoon apple mixture over pie crust and top with remaining pie crust. Whisk egg white until foamy. Brush top of pie crust with egg white; sprinkle with 2 Tbsp granulated sugar. Cut 4 or 5 slits in top for steam to escape. Bake at 350* for 1 hour to 1 hour and 10 minutes or golden brown (bubbly). Shield with aluminum foil during last 10 minutes. Cool on wire rack 30 minutes before serving. - Heather Harrison



**2014
Contestant**

S'Mores Brownies

Crust Ingredients

- 6 table spoons melted unsalted butter
- 1 1/2 cups graham crackers crumbs
- 2 table spoons sugar
- 1 pinch fine salt

Brownie Ingredients

- 1 stick of butter
- 4 ounces chopped unsweetened chocolate
- 1 cup packed light brown sugar
- ¾ cup regular sugar
- 1 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon fine salt
- 4 large cold eggs
- 1 cup all purpose flour

Topping Ingredients

Marshmallows

Pre heat oven to 325 line 8x8 pan with aluminum foil over hang edges about an inch. For crust melt butter and use a little bit to butter pan lightly. Stir the butter, crumbs, sugar and salt together press evenly into pan. Bake for 20 minutes it until golden brown. While that's cooking, double boil chocolate and butter until melted take off heat and stir in brown and white sugar, vanilla extract, and salt into mixture. Add the eggs and stir vigorously until batter is thick and glossy. Add flour and stir until just mixed in. Pour Into pan over graham crackers. Bake for 40 min or until tooth pick comes out mostly clean. Place marshmallows on top and place in oven on low broil about six inches below broiler. Cook until marshmallows are golden on top this won't take long maybe two minutes so keep watch. Let cool on rack and remove using aluminum foil peel all foil away and enjoy. -Jesse Shembeda



**2013
Contestant**

Strawberry Puff Danish

- 2 cups of Strawberries
- ¼ cup of Sugar
- 1 ½ tbsp of Corn Starch
- 4 tbsp of Water
- 1 brick of Cream Cheese
- ¼ cup Confectioner Sugar
- 1 tsp Vanilla
- 2 tbsp Flour
- 1 egg
- 1 premade package of Puff Pastry Dough

Directions for Strawberry Mixture:
Remove stems and roughly chop strawberries. Combine corn starch and water, mix into a slurry. Combine strawberries, slurry and sugar in a small sauce pot. Simmer on low heat for 15 minutes until it becomes a thick paste. Remove from heat.

Directions for Cream Cheese Filling:
Allow cream cheese to soften. Mix cream cheese, Confectioner sugar, vanilla, flour & egg into a bowl until well blended (mixture will be lumpy).

Directions to complete:
Remove puff pastry dough from package. Allow to thaw for 30 minutes. Unroll sheets and lay side by side. Allow sheets to overlap ½” and press seams together. Spoon cream cheese filling mixture length wise down the center of the dough. Spoon the strawberries mixture on top of the cream cheese mixture. With a sharp knife slice exposed dough on either side into tabs. Pull tabs inward from both sides, lacing one over the other. Fold ends in to seal. Place on greased cookie sheet and bake in oven on 400 degrees for 25 minutes or until golden brown.

– Ricky Coyne



**2016
Contestant
1st Place**



**Teresa Marie’s Old Fashion
Buttermilk Pie**

Ingredients

- 1 ¼ cup sugar
- 3 Whole eggs
- 1 Tbsp flour
- 1 Tbsp butter
- ½ Cup buttermilk
- 1 Tsp Vanilla
- 1 Pie Crust 9”

Directions

Mix all ingredients in a bowl and pour in an unbaked 9” pie crust. Bake at 325* for 45 minutes. Cool before you eat.

Lance Smith

The Winner's Circle

L-R: 3rd- Place Tricia Giordano, 2nd- Place Leo Alex and 1st Luigi Battaglia



Panel of Judges

L-R Dan Robinson, Kellie Hood, Tim Singley, Kenny Matsikh & Rob Popowich





**Sea Ray/ Meridian
100 Sea Ray Boats
Flagler Beach, FL
32136**

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**The Employee
Activities Committee
(E.A.C) would like to
thank you for your interest
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