

**BELLA LUNA SAVORY PIE  
"MOONSTRUCK"**

***FIRST PLACE***

Rhonda Hitch  
Kathleen, GA

- 1     tablespoon salt
- 7     ounces angel hair pasta
- 4     tablespoons butter, softened, divided
- ¼    cup onion, diced
- 1     small garlic clove, minced
- 4     ounces baby Bella mushrooms, sliced
- 2     tablespoons white zinfandel wine
- ½    cup Parmesan cheese, grated
- 2     eggs, beaten
- 1     cup mascarpone cheese, softened
- 1     (15 oz.) jar sun-dried tomato Alfredo sauce
- 2     eggs, beaten
- ½    cup frozen spinach, thawed, drained well
- 1 ½  cups chicken, cooked, skinned, boned
- ½    cup grated Parmesan cheese
- ½    teaspoon Italian seasoning
- 1/8  teaspoon cayenne pepper
- Salt and pepper to taste
- ½    cup Mozzarella cheese, shredded
- Smoked paprika

Bring a large pot of water to a boil over high heat. Add in 1 tablespoon salt. Stir in pasta and return to a boil. Cook for 6 minutes. Meanwhile, in a skillet over medium-high heat, melt two tablespoons butter and add onion, garlic, mushrooms and then sauté. Add wine and let cook until wine has evaporated. Drain pasta and return to pan. Briskly stir in 2 tablespoons of butter, ½ cup parmesan cheese and 2 eggs. Press the pasta into the bottom and up the sides of a deep dish pie plate. Microwave on high for 3 minutes, Spread the mascarpone cheese over the pasta. Mix together the Alfredo sauce, 2 eggs, spinach, chicken, parmesan cheese, Italian seasoning, cayenne pepper, salt and pepper to taste. Pour into pasta shell and cover with plastic wrap. Microwave on high for 6 minutes, Uncover and sprinkle the top with the mozzarella and paprika. Microwave for 3 more minutes uncovered. Let cool for 10 minutes before cutting.

**BEEF AND EGG ANGUS BURGER  
"AMERICAN GRAFFITI"**

**SECOND PLACE**

ANDREW BROOKS  
Byron, GA

- 4 1/3 pounds Black Angus beef patties
- Jerk seasoning
- Garlic salt
- 8 slices horseradish cheese
- Oil
- 3 cups hash browns, refrigerated
- 1/2 red bell pepper, diced
- 1/2 purple onion, diced
- Salt and pepper to taste
- 4 eggs
- 1 package pre-cooked bacon
- 4 buns

Sprinkle Black Angus beef patties with Jerk seasoning and garlic salt. Over medium high heat, using a griddle, cook beef patties to desired doneness. Top patties with two slices of cheese, while burgers are cooking pour a small amount of oil at the opposite end of griddle. Cook hash browns, red bell peppers, and diced onions. Add salt and pepper to the hash browns. Remove burgers and set aside. Fry 4 eggs to desired doneness and sprinkle with jerk seasoning. Reheat bacon in microwave or on a hot griddle. Place hash browns equally on each bottom bun. Layer hash browns with a burger, fried egg and bacon. Spread "Pineapple Mustard" on top bun to complete assembly.

Pineapple Mustard

- 1/2 cup crushed pineapple
- 1/2 cup mayonnaise
- 1/4 cup mustard
- 1 teaspoon jerk seasoning
- 1 teaspoon sugar

In a small bowl, mix together pineapple, mayonnaise, mustard, seasoning and sugar.

**FRANKLY MY DEAR.....**  
**I'D LOVE A MINI PRALINE APPLE BUNDT CAKE**  
**“GONE WITH THE WIND”**  
(Makes 12 Cakes)

***THIRD PLACE***

JAMIE JONES  
Madison, GA

- 1 (8 oz) package cream cheese, room temperature
- ¼ cup sugar
- 1 egg, slightly beaten
- 2 cups all purpose flour
- 1 ¾ cups sugar
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 cup oil
- 3 eggs, slightly beaten
- 1 ½ cups apples, peeled, diced
- ½ cup carrots, shredded
- ½ cup pecans, chopped, toasted
- Sugared pecans, garnish
- Whipped cream, garnish

Preheat oven 350°F. Spray twelve 4-inch mini fluted Bundt pans with cooking spray. Set aside. Mix cream cheese, sugar and egg in a medium bowl. Mix until well blended. In a large bowl, combine flour, sugar, baking soda, cinnamon and salt. Add oil and eggs. Stir until well mixed. Fold in apples, carrots and pecans. Spoon ¼ cup of apple mixture into prepared pans. Next, spoon enough cream cheese mixture over apple mixture to cover. Carefully spoon another layer of apple mixture over cream cheese, filling pans ¾ full. Place pans on a baking sheet. Bake for 18-20 minutes or until done. Allow cakes to cool slightly in pans before moving to a cooling rack. Pour Praline Icing over cakes allowing icing to drip down sides. Garnish with sugared pecans and whipped cream if desired.

Praline Icing

- 1 cup light brown sugar, firmly packed
- ½ cup margarine
- ¼ cup milk
- 1 cup powdered sugar
- 1 teaspoon vanilla

In a large saucepan over medium heat, bring sugar, margarine and milk to a boil, whisking constantly. Boil for 1 minute. Remove from heat. Whisk in powdered sugar and vanilla until smooth. As icing starts to cool, it will thicken.

**IT'S A WONDERFUL BREAD PUDDING**  
**"It's a Wonderful Life"**

***BEST OF SHOW***

VIRGINIA WEBB  
Clarkesville, GA

- 3 tablespoons butter, separated
- 1 cup half & half (not low fat)
- ½ cup sweetened condensed milk
- ¼ cup sugar
- ½ teaspoon salt
- ½ cup golden raisins
- 4 eggs
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 teaspoon vanilla
- 3 cups French bread, pulled or cut into 1 to 2 inch pieces, including crust
- ½ cup pecans, chopped

Preheat oven to 350°F. Grease 6 (1 cup) ramekins with 1 tablespoon butter. Heat half & half, milk, sugar, salt and 2 tablespoons butter. Bring to a boil, reduce heat immediately to simmer and add raisins. Using a mixing bowl, add eggs, cinnamon, nutmeg and vanilla. Mix well. Add hot mixture slowly and mix well. Gently stir in bread and pecans, set aside. Spoon ½ cup of mixture for each cup. In a large baking dish, place ramekins in and add water to baking dish. Bake for 30-35 minutes or until knife inserted in center comes out clean. To serve, remove pudding from ramekin and add 2-3 spoonfuls of "Uncle Billy's Rummy Sauce".

**Uncle Billy's Rummy Sauce**

- ¾ cup sugar
- ¼ cup sweetened condensed milk
- ½ tablespoon vanilla
- ½ cup half & half
- 4 tablespoons butter
- 1 egg yolk
- ¼ cup dark rum

In a sauce pan add sugar, milk, vanilla, half & half, butter and egg yolk. Heat slowly until everything is melted. Do not boil. Let mixture simmer for 10 minutes. Add rum and remove from heat.

*Serve with Mulled Wine, "Heavy on the cinnamon and light on the cloves".*



## GRAND MARNIER CARAMEL VOLCANIC CAKES "CHOCOLAT"

PHIL HERRON  
Rome, GA

- ½ cup unsalted butter
- 2 tablespoons brown sugar (for use with ramekins)
- 8 ounces semisweet chocolate chips
- 4 eggs
- 2 egg yolks
- ⅓ cup granulated sugar
- 2 teaspoons vanilla extract
- 2 tablespoons Grand Marnier or 1 teaspoon orange extract
- ¾ cup plus 1 tablespoon all-purpose flour
- 32 caramel filled chocolate kisses
- 1 cup prepared caramel sauce
- ¼ cup confectioners sugar, garnish
- 8 fresh strawberries, garnish
- Fresh mint leaves, garnish
- Zest of one orange

Preheat oven to 425°F. Butter 8 (¾ cup) ramekins and sprinkle with brown sugar. Set on a cookie sheet. Place remaining butter and chocolate chips in a double boiler over simmering water (or microwave, uncovered on medium, stirring every 20-30 seconds after the first 1 minute). Remove from heat and stir until melted, smooth and cooled. Beat eggs together with yolks and sugar until thick and golden. Fold in the cooled chocolate, vanilla extract and Grand Marnier. Sift the flour over chocolate and fold in. Pour batter into prepared ramekins. Bake for 7 minutes. Pull out of oven and insert four caramel filled chocolate kisses in center of each. Return cakes to oven and bake for 6-7 minutes more, or until cakes have risen and edges are done. Remove from oven and cool on a rack for 10 minutes. For serving, warm caramel sauce, if needed, and pour some on each of eight plates, tilting each to coat the surface. Drizzle "Salsa de Chocolate" sauce over caramel. Pull a toothpick or knife through the sauces to create a decorative effect. Run a thin knife around each cake to carefully loosen, then invert onto the sauces. Top with caramel sauce, drizzle with chocolate and sprinkle each with confectioner's sugar. Top with a dollop of whipped cream. Arrange strawberries, mint leaves and orange zest.

### **Salsa de Chocolate (Sauce)**

- 4 ounces semisweet chocolate chips
- ½ cup heavy cream
- ¼ cup sugar

Heat half of the cream with sugar until it boils. Remove from heat. Add chocolate chips and stir until it melts and sauce is smooth. Add remaining cream and stir until thick and smooth.

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**Whipped Cream**

- ½ cup heavy cream
- 2 tablespoons cold Grand Marnier
- 1 tablespoon granulated sugar
- ½ teaspoon vanilla extract

With an electric mixer, whip the cream with Grand Mariner, sugar and vanilla extract until it forms soft peaks.

## My Mystic Breakfast Pizza

BETSY PODRIZNIK  
Lawrenceville, GA

- Prepared Pizza Dough
- ½ lb. Canadian bacon, medium slice
- 6 eggs
- 3 tablespoons of butter
- ¼ teaspoon red pepper flakes
- 1 jar Alfredo Sauce
- 1 jar roasted red peppers, drained and julienned
- 1 can pitted black olives, drained and sliced
- 3 cups shredded Parmesan cheese
- Fish-shaped cookie cutter

Preheat oven to 375° F. Roll out the pizza dough onto a greased rectangular cookie sheet, making sure the dough goes up the sides. Bake the dough in the oven for 5 minutes, or until the dough begins to set. Using cookie cutter cut out fish shapes from the Canadian bacon and set aside.

Break eggs into a mixing bowl and whisk until frothy. Melt butter in a sauté pan and partially scramble the eggs. (Eggs should still be very moist). Remove the pizza crust from the oven when it is no longer sticky to the touch. Sprinkle red pepper flakes on crust, then spread Alfredo Sauce on the crust. Next, add scrambled eggs and distribute evenly on the crust. Arrange the roasted red peppers and olives, finish by putting on the Canadian bacon fish shapes.

Have fun with this last step, making them swim in a school or position every two fish kissing, etc. Top with the parmesan cheese. Return to the oven and bake for 11-14 minutes, or until the cheese is golden brown and bubbling. The pizza can be put under the broiler the last 1-2 minutes. Carefully remove from the oven and cut into bite- size portions. Enjoy and let the fame of your pizza spread!

## GINGER PEAR BABY CAKES WITH PRALINE SAUCE AND ESPRESSO CREAM

### “BABY BOOM”

(Serves 8)

KAREN SLAUGHTER  
Warner Robins, GA

Non-stick spray  
4 eggs  
1 cup sugar  
1 (6 oz) jar baby pears  
 $\frac{3}{4}$  cup flour  
1 teaspoon ground ginger  
 $\frac{1}{2}$  teaspoon ground nutmeg  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 cup caramel topping  
 $\frac{1}{2}$  cup maple syrup  
 $\frac{1}{2}$  teaspoon instant espresso powder  
1 teaspoon water  
1 tablespoon powdered sugar  
2 cups Cool Whip topping  
 $\frac{1}{2}$  cup chopped pecans  
Fresh mint sprigs, garnish if desired

Preheat oven to 375°F. Spray eight 4-inch ramekins with non-stick spray and set aside. In a large bowl beat eggs with mixer 5 minutes on high. Gradually beat in sugar. Stir in baby pears. In a small bowl mix together flour, ginger, nutmeg, soda, and salt, then sift and fold into egg mixture. Pour into ramekins dividing equally. Place onto cookie sheets and bake 15 to 18 minutes.

Meanwhile, make praline sauce by stirring caramel topping and maple syrup together and set aside. To prepare espresso cream, place espresso and water in a small bowl and microwave for 10 seconds, stir in powdered sugar. In a medium size bowl whisk together Cool Whip and espresso. Refrigerate until ready to use. When cakes are baked, remove to cooling rack and cool for about 5 minutes then remove from ramekins. To serve drizzle some praline sauce on the serving plate. Place a baby cake and pour a little praline sauce on top of cake, then place a dollop of espresso cream and a sprinkle of chopped pecans. Garnish with mint if desired. Serve warm or cold with extra toppings on side for guests that would like more sauce, cream or pecans.

## HOKE'S SALMON CROQUETTES "DRIVING MISS DAISY"

BETH BOYD  
Ludowici, GA

- 2 (15oz.) cans pink salmon
- ½ cup onion, finely chopped
- 2 tablespoons lemon juice
- 4 eggs
- 2 cups tater tots, thawed
- ½ teaspoon garlic salt
- 1 tablespoon hot sauce

Remove unwanted skin and bone from salmon. Place salmon in a large bowl. Add onion, lemon juice, eggs, tater tots, garlic salt and hot sauce. Mix until salmon and tater tots are well mashed. Form into ball shape and lightly press into patty shape about 2 inches in diameter. Drop into very hot cooking oil in a deep fryer. Cook for 4 to 5 minutes. Remove from oil and drain on paper towels. Serve with dipping sauce and grits if desired.

### Red Dipping Sauce

- 1 cup picante sauce
- 1 teaspoon sour cream

Mix well and pour into serving bowl.

### Yellow Dipping Sauce

- 1 cup mayonnaise
- 1 tablespoon sweet pickle relish
- 1 tablespoon honey
- 1 teaspoon spicy brown mustard

In a small bowl, combine all ingredients until honey is well blended and sauce has a smooth texture. Pour into serving bowl.

"THE MEXICAN"  
(Serves 6-8)

JENNA CHRISMAN  
Conyers, GA

- 1 can crescent rolls
  - 2 cups tortilla chips, crushed
  - 1 pound ground beef, cooked with taco seasoning
  - 2 cups Mexican blend cheese, shredded
  - 5 eggs, beaten
  - $\frac{3}{4}$  cup milk
  - $\frac{1}{4}$  cup red onion, chopped
  - $\frac{1}{3}$  cup red and green peppers, chopped
  - 1 Jalapeno, chopped (optional)
- Sour cream, salsa, guacamole, lettuce, tomato; garnish

Preheat oven to 425°F. Layer crescent rolls on bottom of 9X13 inch glass pan. Top with hand- crushed chips, ground beef and cheese. Crumble remaining chips on cheese. In a large bowl, mix eggs, milk, onion and peppers. Pour mixture over chips and cook for about 20 minutes or until top is golden brown. Serve with garnish on the side.

## RATATOUILLE'S TART "RATATOUILLE"

Rachel Brooks  
Bonaire, GA

**2** cups all-purpose flour  
**1/4** cup almonds, ground  
**3/4** cup sugar  
**1/2** cup cocoa  
**1/4** teaspoon salt  
**1** cup unsalted butter, very cold, cut into 1/2 inch cubes  
**1/4** teaspoon almond extract  
**1** cup sugar  
**3** tablespoons flour  
**1/4** teaspoon salt  
**2** cups milk  
**4** eggs, beaten  
**1** (3 oz.) package cream cheese, softened  
**1** tablespoon lime juice  
**1** teaspoon lemon flavoring  
**1** teaspoon lime zest  
**1** cup mixed berries  
Powdered sugar, garnish  
Chocolate fudge, garnish  
Mint leaves, garnish

Preheat oven at 350°F. In a medium bowl, mix together flour, almonds, sugar, cocoa, salt, butter and almond extract. Press into 6 small or one 10-inch tart pans. Bake for 20 minutes or until done. In a medium saucepan, mix together sugar, flour, salt, milk, eggs, cream cheese, lime juice, lemon flavoring and lime zest. Cook on medium heat stirring continuously until thickened. Pour into crust. Spoon berries over custard. Sprinkle with sugar. Garnish with chocolate fudge and mint leaves.