

2011 RECIPE CONTEST –WINNING RECIPES

CHEESY LOW COUNTRY BAKE

(Serves 8-10)

Beth Boyd
Ludowici, GA

1ST place

- 6 large new potatoes, cooked, thinly sliced
- ½ stick butter, melted
- Salt, pepper, garlic powder, to taste
- 1 tablespoon cooking oil
- ¼ cup bell pepper, chopped
- ¼ cup onion, chopped
- 1 ½ cups smoke sausage, chopped
- 1 ½ cups shrimp, chopped, plus 6 - 8 whole shrimp, tails on
- 1 capful crab boil
- 8 eggs
- ¾ cup milk
- ½ cup grated Parmesan cheese
- 1 cup grated cheddar cheese
- 1 (8 oz.) can kernel corn, well drained
- 1 (8.5 oz.) box corn muffin mix
- 1 ½ cups grated pepper jack cheese
- Cocktail sauce and whole shrimp; parsley

The new potatoes can be cooked ahead, then sliced when ready to prepare recipe. Place sliced new potatoes in 10 x 15-inch baking dish, pour melted butter evenly over potatoes, sprinkle on salt, pepper and garlic powder, to taste. Set aside. Heat oil in skillet, add bell pepper, onion and sausage, stir and cook for about 5 minutes. Add chopped shrimp and whole shrimp, stir until shrimp are pink. Sprinkle in crab boil and stir well to coat ingredients. Do not overcook. Remove whole shrimp, save for garnish. Drain and set aside. Beat eggs and milk well. Stir in the Parmesan, cheddar cheese and corn. Next, stir in the corn muffin mix. Stir the sausage and shrimp mixture into the egg mixture. Pour this evenly over the buttered new potatoes. Sprinkle the pepper jack cheese evenly over the top. Bake at 400°F. about 25 minutes, until center is done. Serve with hot buttered grits. Garnish with cocktail sauce, shrimp and parsley.

EASY BUFFALO CHICKEN QUICHE

(Serves 4-6)

Ramona Parris

Marietta, GA

2nd PLACE

- Cooking spray
- 2 (5 oz.) cans chicken breast in water, drained
- 1 small onion, diced
- 1 (3 oz.) package cream cheese, cubed in small pieces
- 1 cup sharp cheddar cheese, shredded
- 4 eggs
- 1 ½ cups milk
- 1 cup biscuit mix
- ½ cup hot sauce
- ½ teaspoon kosher or sea salt

Preheat oven to 400°F. Spray a standard pie pan with the cooking spray. In a medium bowl, mix the chicken, onion, cubed cream cheese, and shredded cheddar in the pie pan. In a large bowl, beat the eggs, milk, biscuit mix, hot sauce and salt for about one minute with a hand-mixer or until smooth. Pour the egg mixture over the ingredients in pie pan. Bake for 40-45 minutes. Let stand for 5 minutes before serving.

**GRACE'S PEANUT BUTTER AND
CHOCOLATE CHIP BROWNIES**

(Makes 12 Brownies)

**GRACE VAUGHN
BOX SPRINGS, GA**

3RD PLACE

- 2 cups Turbinado sugar
- $\frac{2}{3}$ cup peanut butter
- $\frac{2}{3}$ cup palm oil
- 4 eggs
- 2 cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon sea salt
- 1 (12 oz.) bag semi-sweet chocolate chips

Preheat oven to 350°F. In a large bowl combine sugar, peanut butter, palm oil, and eggs. Stir until thoroughly mixed. In a separate bowl, combine flour, baking powder, and salt. Add to peanut butter mixture. Mix well. Stir in chocolate chips. Pour into an ungreased 9 x 13-inch pan. Bake for 25 minutes.

DENVER OMELET EGG ROLLS
(Makes 8)

Deborah Puette
Lilburn, GA 30047

Honorable Mention

- 5 eggs
- 3 tablespoons half and half
- 3 (oz.) grated Swiss cheese
- 1 tablespoon unsalted butter
- 1/3 cup chopped onion
- 1/3 cup chopped bell pepper
- 1/3 cup chopped deli ham
- 1/4 teaspoon salt
- 4 cups vegetable oil
- 8 egg roll wrappers from a 1 pound package
- 1/2 cup Thai sweet chili sauce
- 1/2 cup Chinese hot mustard

With a fork, beat 4 eggs with half and half in a small bowl. Stir in cheese and set aside. In a small bowl beat the remaining egg with a fork and set aside. In a medium skillet over low-medium heat, melt the butter. Add onion and bell pepper and sauté for 3 minutes or until tender. Stir in ham, salt, and egg and cheese mixture. Cook for about 3 minutes or until eggs are still very soft but not runny, stirring constantly. Remove from heat. Heat oil in medium saucepan to 350°F. Place the egg roll wrappers on a sheet of wax paper. Spread 3 tablespoons of mixture down the center of wrapper to within 3/4 inch of edge. Fold up 1/2 inch of wrapper on each end. Start from one side and roll up the egg roll. Wet edges with the 1 beaten egg and press to seal. Repeat for remaining wrappers. Fry in oil until golden, approximately 2 to 3 minutes, turning to evenly brown. Drain on paper towels. Arrange in a wheel spoke fashion on a serving plate. Accompany with two serving dishes of chili sauce and mustard.

MORNING BREAKFAST SALAD

(Serves 8)

Hillary Thornton
Folkston, GA

- 1 tablespoon margarine
- ½ cup onion, chopped
- ½ cup bell pepper (red or green), chopped
- 1 cup cabbage, chopped
- 1 cup broccoli flowerets, chopped
- 1 cup yellow squash, chopped
- ½ cup cauliflower flowerets
- 1 4 (oz.) can mushrooms, sliced and drained
- 1 cup ham (baked or sandwich), diced
- 8 eggs
- ¾ teaspoon salt
- ¾ teaspoon pepper
- 1 cup cheddar cheese, shredded
- ½ cup fresh tomato, chopped

Preheat oven to 350°F. Spray a 7 x 11-inch or 2 qt. baking dish with cooking spray. Melt margarine over medium heat in 12 inch skillet. Add onion, bell pepper, cabbage, broccoli, squash, cauliflower and mushrooms. Cover. Sauté 4 minutes and add ham. Cook 3 minutes longer or until vegetables are soft (*cook less for really crunchy vegetables*). Break eggs individually into a small bowl, transferring each to larger bowl. Add salt, pepper and cheese. Whisk until blended thoroughly. Add vegetable and ham mixture to eggs and stir thoroughly. Top with tomato and bake for 30-35 minutes or until set. Cut to serve.

COUNTRY CARBONARA CUPCAKES

(Serves 6)

**Penny Malcolm
Americus, GA**

- Nonstick cooking spray
- 1 lb. spaghetti noodles
- 8 oz. country ham, diced
- 1 tablespoon extra-virgin olive oil
- 1 cup green onions, sliced
- 1 clove garlic, minced
- ½ cup Parmesan cheese, grated
- ¼ teaspoon salt
- 1/8 teaspoon freshly-ground black pepper
- ½ cup heavy cream
- ¼ cup fresh, flat leaf parsley
- 4 eggs, beaten
- ¼ cup Parmesan cheese, grated

Preheat oven to 350°F. Spray a 12-cup muffin tin with nonstick spray. Cook the Spaghetti according to package instructions just until al dente. Drain and keep warm. While the spaghetti is cooking, cook the ham in the olive oil in a 10-inch skillet over medium heat until crisp. Remove the ham with a slotted spoon and drain on paper towel. Cook the onion and garlic in the skillet for 2-3 minutes or just until softened. Add the cooked spaghetti, Parmesan cheese, salt, pepper, ham, cream and parsley then toss well. Remove from the heat and stir in the beaten eggs. Using a fork, twirl about ½ - ⅓ cup of the noodles into a tight circle and place them in the muffin tin. Sprinkle the remaining ¼ cup of cheese over the spaghetti. Bake on the middle rack of the oven until the tops begin to brown and get crisp, about 20 minutes.

GLAZED BLUEBERRY LEMON SCONES

(Makes 30 Scones)

Chuck Holt
Cartersville, GA 30120

- 4 cups unbleached all purpose flour, plus more for dusting board
- 3 sticks unsalted butter, cold and cubed
- 2 teaspoons salt
- 2 tablespoons baking powder
- ¼ cup granulated sugar
- 2 teaspoons grated lemon zest
- 1 cup whipping cream, cold
- 4 eggs, beaten
- 1 ½ cups small fresh blueberries
- 1 cup powdered sugar, sifted
- ½ teaspoon lemon zest, grated
- 2-4 tablespoons lemon juice

Preheat oven to 400°F. Place flour, butter, salt, baking powder, sugar and zest into the bowl of a large food processor. Pulse until mixture is well incorporated. Add whipping cream and eggs and mix until mixture forms a ball. Turn dough out onto a floured board. Sprinkle lightly with flour. Carefully fold blueberries into dough. Pat dough out into a rectangle about ½ inch thick. Cut into squares with a 2 inch square biscuit cutter. Place on a parchment lined baking sheet and bake 15-20 minutes or until golden brown. While scones are baking, place powdered sugar, zest and lemon juice into a small bowl and whisk until smooth. Remove scones from oven and drizzle glaze over hot scones. Serve warm.

CARROT CAKE WHOPPIE PIES
WITH PINEAPPLE CRÈME FILLING
(Makes 12)

Neil Jones
Madison, GA

- Nonstick cooking spray
- 1 box carrot cake mix with carrots and raisins
- 1 ¼ cup hot water
- 4 eggs, lightly beaten
- ½ cup oil
- 1 (8 oz.) can crushed pineapple, drained and juice reserved
- ½ cup sweetened coconut

Filling:

- 1 (8oz.) package cream cheese, softened
- ½ cup butter, softened
- 3 ¾ cups powdered sugar, divided
- 1 teaspoon vanilla
- 2 tablespoons pineapple juice

Preheat oven to 350°F. Lightly spray a baking sheet with nonstick cooking spray. Set aside. Place carrots and raisins in a medium bowl. Pour hot water and soak for 5 minutes or until raisins are plump. Drain and squeeze out excess water from carrots and raisins. In a large bowl, add cake mix, eggs, oil, carrots, raisins, pineapple and coconut. Stir by hand until well combined. Drop by tablespoonfuls 2 inches apart on prepared cookie sheet. Bake 15 to 18 minutes or until set. Allow to cool slightly on cookie sheet before moving to a cooling rack. Cool completely. In a medium bowl combine, cream cheese and butter. Add 3 ½ cups powdered sugar, vanilla and pineapple juice. Mix until smooth with an electric mixer on medium low speed. Spread filling on the bottoms of half cookies. Top with remaining cookies making a sandwich. Sprinkle reserved powdered sugar over pies before serving.

COMFORT BREAKFAST LASAGNA

(Serves 6-8)

Debra Brooks
Byron, GA

- ½ package sausage
- 1 garlic clove, minced
- 1 cup portabella mushrooms, sliced
- ½ cup sundried tomatoes, chopped and drained well
- ½ stick margarine
- 2 cups whipping cream
- 1 cup Parmesan cheese
- ¼ teaspoon garlic salt with parsley
- ½ teaspoon coarse black pepper
- 1 cup ricotta cheese mixed with ½ tsp Italian seasoning
- 2 cups mozzarella cheese
- 4 tablespoons margarine
- 8 tablespoons water
- 8 eggs

In a large skillet cook the sausage and garlic. Add mushrooms and tomatoes. Cook until the mushrooms are done. While cooking sausage, place the margarine in a microwave-safe container and heat until melted. Add whipping cream and cook 1 minute at a time until it thickens slightly. Add the Parmesan cheese, garlic salt and pepper. Stir well until melted. In a small bowl beat two eggs with two tablespoons of water. In a skillet, over medium-high heat, heat 1 tablespoon margarine until just melted. Pour in egg mixture. Mixture should set immediately at edges. With inverted pancake turner, carefully push cooked portion at edges toward center so uncooked portions can reach the hot pan surface. Tilt pan and move cooked portions as necessary. Layer each one while cooking into 8-inch round casserole dish alternately with ricotta, sausage, mozzarella and sauce, topping with last omelet, sauce and mozzarella. Bake at 350 °F. 25 minutes. Garnish as desired.