

*Thank
You*

The Midway District
4-H Program would like
to thank the following for
their support of the
2021 Favorite Foods Show

Judges:

Danielle Shumacher

Dina Heise

Karen Stefek

K-STATE
Research and Extension



Midway
District

2021

4-H FAVORITE FOODS SHOW
Midway Extension District



January 24, 2021

2:00 PM

Russell County 4-H Building

Before Starting a Recipe

Read the recipe twice so you understand all the steps. If you have questions, ask an adult.

The recipe in a cookbook will tell you:

- The name of the recipe.
- How much the recipe will make—how many servings (Servings) and how big each serving should be (Serving Size).
- How long it will take you to make the recipe (Time).
- What foods you need to make the recipe (What You Need). Some ingredients are optional that means you can choose if you want to add them.
- The steps to follow to make the recipe (Get Cookin’).

Gather all kitchen tools (like measuring spoons and cups) needed for the recipe.

Check that you have all the ingredients before you start. Put all the ingredients in one place so they are easy to grab while cooking.

Some ingredients in the list may tell you things you need to do before you even get to the directions. You may need to peel, grate, or cut foods or thaw frozen foods.

1. **Peeling:** Hold the fruit or vegetable tightly in one hand. Use the peeler in the other hand to peel off the skin. Always move the peeler away from you. Make sure to avoid your fingers with the sharp blade.
2. **Grating:** Place box grater on a plate or cutting board. Hold firmly with one hand, with the other hand, hold the item you are grating. Press it against the large holes on the grater and push from top to bottom. Keep your fingers away from the sharp holes.
3. **Cutting:** Use a cutting board every time you cut. Clean as you go. Put measuring spoons, cups, and other kitchen tools in the sink when you are done using them. Wash your hands, knives (carefully), and cutting boards between tasks.
4. **Measuring:** Choose the correct measuring cup or spoon. Cooking is a good way to learn more about fractions. You will need measuring cups and spoons to measure fractions. Fill the measuring cup or spoon right to the top but not over. Do not pack down the ingredient.

Playing it Safe While Cooking

Always wash your hands with soap and hot water before you begin. Start with a clean work space.

Clean countertops and kitchen tools are an important part of keeping food safe.

Wash fruits and vegetables with water even if you will remove the peel.

Rinse the tops of cans with water before you open them.

When you are using a knife:

1. Be sure to have an adult working with you.
2. Always put the food you are cutting on a cutting board. It is best to have one cutting board for fruits and vegetables and another for ingredients like raw meat, poultry, and fish.
3. Choose a knife that feels comfortable in your hand. Hold the knife firmly by the handle. With the other hand, hold the item you want to cut. Keep your fingertips away from the blade. Make a “claw” with your hand to keep your fingertips curled under.
4. Cut straight down, not toward yourself or another person. To slice, cut in thin or thick pieces.
5. To chop, cut into squares. Try to make all the pieces close to the same size.

Clean means safe.

After touching meat, eggs, chicken, or fish, carefully wash the counter, your cooking tools, and your hands with soap and hot water.

Always use clean, dry oven mitts whenever you use the oven.

You may want to have an adult help you.

When cooking on the stove: Be safe when cooking on the stove.

Make sure pot handles are turned away from the front of the stove so they are not accidentally bumped or knocked off. When uncovering a pot on the stove or a container from the microwave, open the lid away from you to let the steam out.

When using a blender, keep the lid on.

Turn the blender off before putting any utensils inside the blender container.

Keep foods at the right temperature.

Hot foods need to stay hot, and cold foods need to stay cold. Cold foods such as milk, cheese, and eggs need to be refrigerated.

Separate uncooked and cooked foods.

Raw (uncooked) meat, poultry, and eggs can have harmful bacteria that is killed during cooking. Keep these foods away from uncooked foods like fruits and vegetables. Also, wash cutting boards, countertops, and knives that touch raw meats, fish, and eggs.

Drink

CROCK POT HOT CHOCOLATE Ethan Maske - Fossil Creek

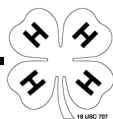
INGREDIENTS

- 1 c Heavy Whipping Cream
- 7 oz Sweetened Condensed Milk
- 6 c Milk (I used Vit D Milk)
- 1 tsp Vanilla Extract
- ¼ c Unsweetened Cocoa Powder
- 1 c Semi-Sweet Chocolate Chips

DIRECTIONS

This recipe makes approx. 2 Quarts. In a crockpot combine heavy whipping cream, sweetened condensed milk, milk and vanilla extract. Whisk into the milk mixture the unsweetened cocoa powder. Stir in chocolate chips Turn crockpot on low for 2 hours, whisking every now and then to combine the melted chocolate chips with the milk. After 2 hours turn crock pot to warm. Ladle into mugs and serve with toppings of your choice.

Topping suggestions: Whipping Cream, Marshmallows, Chocolate Chips, Candy Canes, White Chocolate Chips, Carmel, Mint Chips, or Sprinkles to mention a few.



Soup

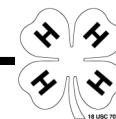
CREAMY TORTELLINI SOUP Grace Lumpkins - Fossil Creek

INGREDIENTS

- 1 Tbsp olive oil
- 1 lb Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 medium sweet onion, diced
- 2 tsp Italian seasoning
- Kosher salt and freshly ground black pepper, to taste
- 1 (9 oz) pkg refrigerated three cheese tortellini
- ½ bunch kale, stems removed and leaves chopped
- 2 Tbsp all-purpose flour
- 4 c chicken stock
- 1 (8 oz) can tomato sauce
- ⅓ c heavy cream
- 3 Tbsp chopped fresh basil

DIRECTIONS

Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat. Stir in garlic, onion and Italian seasoning. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes; season with salt and pepper, to taste. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in chicken stock and tomato sauce. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes. Stir in tortellini; cover and cook until tender, about 5-7 minutes. Stir in kale until wilted, about 1-2 minutes. Stir in heavy cream and basil until heated through, about 1 minute; season with salt and pepper, to taste. Serve immediately



Soup

HAMBURGER BLACK BEAN SOUP Triston Lumpkins - Fossil Creek

INGREDIENTS

- 1 lb ground beef, 85% lean or better
- 1 15 oz can stewed tomatoes, low - or no - salt
- 2 c sweet peppers, chopped (optional)
- 2 15 oz cans black beans, low - or no - salt
- ¼ c diced red onion
- 1 tsp minced garlic
- 2 c chicken broth, low - or no - salt
- ½ tsp Mrs. Dash Original or seasoning of choice
- ¼ tsp freshly ground black pepper
- 1 tsp red pepper flakes (optional)

DIRECTIONS

Brown the meat in a large saucepan with a cup of water (helps remove fat), chop into small chunks while cooking. Drain thoroughly, return meat to pan. Add the rest of the ingredients. Simmer covered for 1/2 hour, leave covered and let sit for another 1/2 hour while flavors blend.



Snack

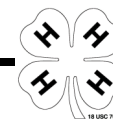
SALSA Ari Robbins - Big Creek

INGREDIENTS

- 1 28 oz can diced tomatoes
- 1 4 oz can chopped green chile peppers
- 1 - 2 jalapeno peppers
- ½ onion
- 1 c fresh cilantro
- 1 Tbsp minced garlic
- 1 tsp salt
- 1 tsp black pepper
- 1 - 2 Tbsp lime juice
- 1 Tbsp cider vinegar

DIRECTIONS

Place slightly chunked onion, jalapeno, and cilantro, along with garlic, lime, vinegar, salt, and pepper into blender or food processor. Pulse until chopped and mixed. Add tomatoes and green chile peppers. Pulse several times until chopped a bit more, mixed well, and to your preferred consistency. Serve with tortilla chips. Enjoy!



Snack

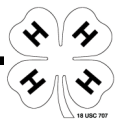
BEST GRANOLA BARS EVER Cord Norris - Elkhorn

INGREDIENTS

- 1 c peanut butter
- ½ c honey
- ½ c coconut oil
- 2 ½ c old fashioned oats
- 1 c additional (oats, peanuts, rice krispies, flax seed, chia seeds, almonds, etc)
- ¼ c chocolate chips

DIRECTIONS

Melt peanut butter, honey and coconut oil together. Pour over oats mixture. Add additional oats if mixture is too sticky. Press into parchment lined jelly roll pan. Press chocolate chips on top. Chill for 2 hours. Cut into bars.



Soup

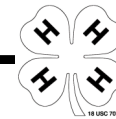
THREE BEAN CHILI Cooper Gier - Fossil Creek

INGREDIENTS

- 1 lb lean ground beef
- ½ chopped onion
- 1 green pepper, chopped
- 2 cans diced tomatoes, or fresh chopped
- 1 can chili beans
- 1 can light kidney beans
- 1 can black beans
- 1 can corn
- 1 can puréed pumpkin (not pie filling)
- 1 tsp minced garlic
- 1 Tbsp chili powder (or to your heat liking)
- ½ tsp cumin

DIRECTIONS

Place all in crockpot on low for 4-6 hrs, serve with shredded cheddar and sour cream (optional).



Soup

PIZZA SOUP Janessa Miller - Big Creek

INGREDIENTS

2 cans (14 ½ oz each) crushed tomatoes
2 cans (10 ¾ oz each) condensed tomato soup, undiluted
2 ½ c water
1 lb ground Italian sausage
1 pkg (3 ½ oz) mini pepperoni
1 medium sweet red pepper, chopped
1 medium green pepper, chopped
1 c sliced fresh mushrooms
2 tsp minced garlic
½ tsp rubbed sage
½ tsp dried basil
½ tsp dried oregano
Salt and pepper to taste

DIRECTIONS

Brown sausage and set aside. Bring the tomatoes, soup and water to a boil. Reduce heat; cover and simmer for 15 minutes. Add the pepperoni, red and green peppers, mushrooms, garlic, sage, basil, oregano, salt and pepper. Cover and simmer for 10 minutes or until vegetables are tender.



Snack

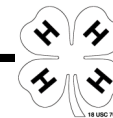
SPINACH ARTICHOKE DIP Grace Smith - Lone Star

INGREDIENTS

8 oz cream cheese reduced fat is okay
16 oz light sour cream
1 stick 8 Tbsp unsalted butter
1 ½ c shredded Parmesan cheese
14 oz quartered artichoke hearts drained and coarsely chopped
3 - 4 oz can diced jalapeños drained
10 oz frozen spinach thawed and drained OR 1 bundle of fresh spinach
2 - 3 garlic cloves pressed

DIRECTIONS

In a medium pot over medium heat, melt together 8 oz cream cheese, 16 oz sour cream, 1 stick butter and 1.5 -2 cups parmesan cheese, stirring frequently until melted and an even consistency. It should start to bubble. Stir in coarsely chopped artichoke hearts, your drained jalapeños, and drained spinach. Finally, stir in 2-3 pressed garlic cloves. Serve hot with chips or crackers or toasted baguettes.



Snack

BUFFALO CHICKEN DIP Sasha Robbins - Big Creek

INGREDIENTS

- 2 12 oz cans chunk chicken, mostly drained
- 1 8 oz block cream cheese
- 1 c sour cream
- ½ c milk
- ¾ c buffalo hot wing sauce
- 1 pkg ranch dressing mix
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 ½ - 2 c shredded cheddar cheese

DIRECTIONS

Stir all ingredients in a saucepan. Heat, stirring often, until all is blended well, melted, hot, and gooey! Enjoy with tortilla chips, fresh veggies, pita chips, or crackers!



Main Dish

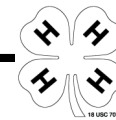
PORK CHOP GREEN BEAN CASSEROLE Colton Mullender - Wolf Creek Valley

INGREDIENTS

- Lard
- 3 pork chops, cut into 1" pieces
- 2 cans French cut Green Beans, drained
- 1 can Cream of Mushroom soup
- 1 6 oz container Crispy Fried Onions, split
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp garlic granules

DIRECTIONS

Cut up the pork chops to bite sized pieces. Heat an oven safe cast iron skillet over medium to high flame, heating up the lard. Brown the pork chop bits on multiple sides, but don't cook through. Remove to a plate to save. Mix the drained green beans, cream of mushroom soup, half of the crispy onions, salt, pepper and garlic. Place half of the green bean mixture in the bottom of the skillet or crockpot, then layer in the pork, then place the other half of the green bean mixture on top of the pork. Garnish with the rest of the onions. Cook in the oven for 30 minutes at 350°F if using the skillet, until an hour on high if using the crockpot.



Main Dish

BACON WRAPPED STUFFED CHICKEN BREAST Teagen Pfeifer - Fossil Creek

INGREDIENTS

Cooking spray	2 tsp finely chopped parsley
4 boneless skinless chicken breasts	¼ tsp garlic powder
2 oz cream cheese softened	salt and pepper to taste
¼ c shredded cheddar cheese	8 slices bacon
¼ c shredded mozzarella cheese	1 lb small new potatoes
¼ c sundried tomatoes	Optional garnish: chopped parsley

DIRECTIONS

Preheat the oven to 400°F. Line a sheet pan with foil and coat with cooking spray. Using a small knife, cut a slit lengthwise partway across each chicken breast to create a deep pocket. In a small bowl mix together the cream cheese, cheddar, mozzarella, tomatoes, parsley and garlic powder. Season with salt and pepper to taste. Spoon the cheese mixture evenly into the pocket of each chicken breast. Alternatively you can put the filling into a plastic bag and snip the tip to create a makeshift pastry bag to squeeze the filling into the chicken. Season the top of each chicken breast with salt and pepper then wrap 2 slices of bacon around each chicken breast. Place the chicken breasts on the sheet pan; scatter the potatoes around the chicken. Coat the potatoes in cooking spray and season with salt and pepper. Place in the oven and bake for 40 minutes. Broil for an additional 3-5 minutes or until bacon is browned and crispy. Serve immediately, with chopped parsley as a garnish if desired.



Snack

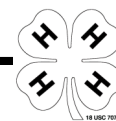
MONSTER EYE DEVILED EGGS Payton Maske - Fossil Creek

INGREDIENTS

1 dz Eggs	½ Tbsp Spicy Brown Mustard
4 - 5 c Water	2 Tbsp Sugar
½ c Miracle Whip	Red Gel Food Coloring
1 Tbsp Sweet Pickle Juice	Green Gel Food Coloring
	Sliced Olives

DIRECTIONS

Place eggs in a sauce pan and cover with water. Bring to boil, boil for at least 5mins to ensure eggs are cooked through. After eggs are cooked, drain hot water and place eggs in an ice bath to cool. Once eggs are cool enough to handle, crack eggs on a hard surface by rolling the egg to ensure egg has cracks all over. In clean cool water, add red food coloring to desired color. Add cracked eggs into colored water to create the monster's eye veins. Let eggs sit in water for at least 10mins. Peel eggs and rinse. Slice eggs in half-length wise. Separate yolks from the whites of the eggs. In a clean bowl, smash egg yolk with a fork until smooth. Add miracle whip, pickle juice, mustard, and sugar. Mix well. Add Green Gel Food coloring to yolk mixture to desired Monster Eye color. Spoon, egg yolk mixture into the egg whites and top with a sliced olive to complete the Monster Egg look. If desired, take a toothpick and add additional veins with red food coloring.



Snack

EASY WATERMELON SALSA

Layne Vaughan-Meier - Trying Tommies

INGREDIENTS

1 ½ tsp lime zest (from about 1 lime)
¼ c fresh lime juice (from about 3 limes)
1 Tbsp sugar
Freshly ground pepper
3 c seeded and finely chopped watermelon
1 cucumber, peeled, seeded and diced
1 mango, peeled and diced
2 jalapeno pepper, seeded and minced
1 small red onion, finely chopped
½ tsp garlic salt
Tortilla chips (Dipping)

DIRECTIONS

Stir together the lime zest, lime juice, sugar and ¾ teaspoon pepper in a bowl. Add the watermelon, cucumber, mango, jalapeno, onion and toss gently. Chill the salsa until ready to serve. Add the garlic salt just before serving. Serve with chips.



Main Dish

MORNING TURKEY DELUXE

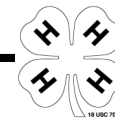
Skylar Vaughan-Meier - Trying Tommies

INGREDIENTS

1 lb ground turkey	1 clove of garlic
6 duck eggs	1 c of pickle juice
½ yellow onion	Street taco tortillas
1 Tbsp of pepper	Dollop sour cream
1 tsp of salt	Pinch of oregano

DIRECTIONS

Sauté diced onion for about for 4 minutes till golden brown and clear. Cut the ground turkey meat and put it in with diced onions brown the ground turkey meat 5 minutes. Smash the garlic clove to husk outer covering and dice the garlic clove. Place diced garlic into diced onion and ground turkey mixture. Now break six duck eggs and put pepper and salt in with eggs. Scramble the eggs in with meat garlic and onion mixture. Pour pickle juice into the mixture for flavor sauté till juice is evaporated or sauce is thickened. Place mixture in a street taco and on top sour cream and garnish with oregano.



Main Dish

EASY CHICKEN TETRAZZINI Colton Habiger - County Liners

INGREDIENTS

- 1 lb Cooked Spaghetti
- 1 lb Cooked Chicken
- 1 Can Cream of Chicken Soup
- 1 Can Cream of Celery Soup
- 2 c of Sour Cream
- ½ c Melted Butter
- ½ c Chicken Broth
- 1 tsp Salt
- ½ tsp Pepper
- 6 - 8 oz of Velveeta Cheese

DIRECTIONS

In large saucepan, combine soups, sour cream, melted butter, chicken broth, and Velveeta Cheese. Heat until cheese melts. Fold in chicken until coated, add cooked spaghetti and toss to combine. Sprinkle with salt and pepper if desired.



Dessert

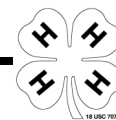
PECAN PIE Josey Norris - Elkhorn

INGREDIENTS

- 3 eggs
- 1 c light brown sugar
- 1 c light corn syrup
- 1 c pecans
- 3 Tbsp melted butter
- 1 tsp vanilla extract
- 3 Tbsp flour
- 1 unbaked pie crust

DIRECTIONS

Preheat oven to 350°F. Mix all ingredients together well. Pour into pie crust and bake for 1 hour to 1 hour and 5 minutes. Remove and allow to cool fully before slicing.



Dessert

WARM STRAWBERRY FONDUE Kierra Eck – Sunflower

INGREDIENTS

1 (10 oz) pkg Frozen Sweetened Sliced Strawberries, Thawed
¼ c Half and Half Cream, Fat Free
1 tsp Cornstarch
½ tsp Lemon Juice
Angel Food Cake Cubes
Assorted Fresh Fruits

DIRECTIONS

In a food processor or blender, combine the strawberries, cream, cornstarch, and lemon juice. Cover and process until smooth. Pour into saucepan and bring to a boil. Cook and stir for two minutes or until slightly thickened. Transfer to a fondue pot and keep warm. Serve with cake and fruit.



Main Dish

BIEROCK Gracie Karst – Lone Star

FILLING INGREDIENTS

3 lbs of hamburger
1 large onion
3 large heads of cabbage
2 tsp salt
1 tsp pepper

HOT ROLL MIX INGREDIENTS

1 c hot water
2 Tbsp butter
1 egg pkg of hot roll mix (mix and yeast)

DIRECTIONS

Dice onions and set aside Shred or chop the cabbage into small pieces In a large stock pot put all of the hamburger and onion - add cabbage (about 1/3 of amount chopped) As the hamburger and onion are cooking, stir to mix the cabbage in. Hamburger and onion mixture will produce the grease/ liquid to soften the cabbage. Keep adding the cabbage and stirring until all is in the stock pot. Cook entire mixture until the cabbage is “fork tender” Set oven to 350°F. Combine hot roll mix and yeast in bowl. Mix well. Add hot water, butter and egg. Stir until soft dough forms. Turn dough out onto lightly floured surface and knead dough for five minutes until smooth. Sprinkle additional flour over surface to reduce stickiness. Cover dough and let rest for five minutes. Lightly flour working surface and tear a portion of dough from the bowl - roll out flat- cut squares into the dough- take premade cabbage/meat mix and place in the center of the square- pick up the corners and pinch the sides together and place on baking sheet and cover with a tea towel for 30 minutes- bake until golden brown- put on cooling rack and brush with butter.



Side Dish

WILD WEST SCALLOPED POTATOES Taylor Cook – Sunflower

INGREDIENTS

3 lbs potatoes (peeled or unpeeled, thinly sliced)	1 tsp salt
6 oz Gruyere cheese (grated)	¼ tsp black pepper
2 c milk	1 pinch cayenne pepper
3 Tbsp all-purpose flour	(a little more if you like a kick)
1 small onion (finely chopped, ¼ C)	6 Tbsp butter
3 cloves garlic (peeled and crushed)	1 pinch paprika

DIRECTIONS

Preheat oven to 350°F. Grease a 2-quart casserole dish with shortening or cooking spray. In a 2-quart saucepan, melt 3 tablespoons of the butter over medium heat. Cook onion in butter about 2 minutes, stirring occasionally, until tender. Stir in flour and garlic. Cook, stirring constantly, until smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Spread potatoes in a casserole dish. Pour sauce over potatoes. Sprinkle a generous amount of the grated Gruyere on top, season with salt, black pepper, and cayenne pepper to taste. Cut remaining 1 tablespoon butter into small pieces; sprinkle over potatoes. Cover the dish with aluminum foil and pop it in the oven. Bake for 30 minutes. Uncover; bake 1 hour to 1 hour 10 minutes longer or until potatoes are tender. Sprinkle paprika over the top for presentation and let stand 5 to 10 minutes before serving.



Dessert

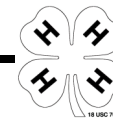
CARAMEL APPLE DUMP CAKE Emma Karst – Lone Star

INGREDIENTS

2 cans Apple Pie Filling
½ tsp Apple Pie Spice
½ c Caramel Sauce
1 box Yellow Cake Mix
½ c Butter

DIRECTIONS

In 9"x13" pan, pour in both cans of apple pie filling. Sprinkle apple pie spice over apples. Drizzle caramel sauce over apples. Combine dry cake mix with the ½ cup of melted butter and combine until it makes crumble consistency. Bake at 350°F for 30-35 minutes.



Dessert

MINDCRAFT CAKE CUBES Trent Norris - Elkhorn

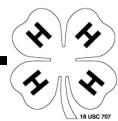
INGREDIENTS

Vegetable oil spray
1 c flour
 $\frac{2}{3}$ c sugar
1 tsp baking powder
 $\frac{1}{4}$ tsp salt
6 Tbsp butter, softened
 $\frac{1}{3}$ c sour cream
1 large egg plus 1 large egg yolk (or 2 medium eggs)
1 tsp vanilla extract

To finish pops: 24 cake pop sticks
3 Tbsp milk
2 c chocolate chips or melting chocolate
Sprinkles or décor

DIRECTIONS

Heat oven to 350°F. Spray bottom and sides of 8 inch round cake pan. Using a stand mixer, combine flour, sugar, baking powder, and salt. Add softened butter, sour cream, egg, and vanilla. Mix batter until smooth. Fill cake pan evenly. Bake 25-30 minutes, until cake is light brown. Let cool an hour. Break up cake into the mixing bowl. Add milk and mix in mixer until it starts to stick together like cookie dough. Add 1 Tbs more milk, if needed. Use 1 Tbs scoop and press into square ice cube trays (or form into balls). Place on parchment lined pan. Freeze for 1 hour. Remove cake pops from freezer. Insert cake pop stick. Dip into melted chocolate and decorate.



Side Dish

SOUTHERN BAKED MACARONI & CHEESE Hope Lumpkins - Fossil Creek

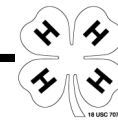
INGREDIENTS

1 lb elbow macaroni
2 $\frac{1}{2}$ sticks butter
8 oz Monterey Jack cheese
16 oz sharp cheddar cheese
8 oz cream cheese
8 oz white cheddar cheese
16 oz velvetta cheese
8 oz mozzarella cheese
 $\frac{1}{2}$ c flour
2 to 3 pinches of kosher salt

2 c whole milk
1 c half and half
 $\frac{1}{2}$ c sour cream
1 tsp black pepper
 $\frac{1}{2}$ Tbsp seasoned salt
1 tsp paprika
1 tsp creole seasoning
2 $\frac{1}{2}$ Tbsp sweetened condensed milk
3 large eggs
8 oz bag of sharp cheddar

DIRECTIONS

Preheat oven to 350°F. Cook macaroni noodles to al dente in salted water, drain, do not rinse. Pour into baking dish and add 1 stick of butter and stir thoroughly. Set aside. Add one stick butter to a saucepan and melt, stir in flour and continue to cook and stir for 3-5 minutes, add in liquids (milk and half and half), add in cheeses and continue to stir, add in sour cream and continue to stir as everything melts. Add in seasonings and sweetened condensed milk. In the meantime whisk up 3 large eggs with the macaroni noodles. Once you have a nice thick, melted cheese mixture, pour over noodles and combine. Top with sharp cheddar cheese and 1/2 stick of cubes butter. Bake at 350°F for 35-40 minutes. Let rest for 10 minutes before serving.



Dessert

APPLE CRISP Allie Smith - Lone Star

INGREDIENTS

6 granny smith apples (peeled, cored, and sliced). Cut all apples the same size and peel off skin

1/4 c all-purpose flour	Topping:
3/4 c sugar	1/4 c light brown sugar packed
1/2 c light brown sugar packed	3/4 c old fashioned oats
1 1/2 tsp cinnamon	1/4 c flour
1/2 tsp nutmeg	1 tsp cinnamon
2 tsp lemon juice	4 Tbsp cold butter cubed
	1/4 c sugar Ice cream or whipped topping (optional)

DIRECTIONS

1. Preheat the oven to 350°F and lightly spray an 8x8 baking dish. 2. Topping - In a medium sized bowl add the oats, flour, cinnamon, nutmeg, sugar, and brown sugar. 3. Add the cold cubed butter. Using a fork or fingers, work the butter into the flour and oat mixture until crumbly. Set this aside. 4. In a large, add the sliced apples. 5. Drizzle the lemon juice over the apples. Toss the apples to coat them well with the lemon juice. 6. Filling - in a small bowl combine the flour, sugar, packed light brown, and cinnamon. Quickly stir together to combine 7. Sprinkle the flour mixture (filling) over the apples and toss to coat the apples. 8. Evenly layer the apples into the lightly sprayed backing dish. 9. Evenly sprinkle the oat mixture topping over the apples. 10. Bake for 35 to 40 minutes, or until golden brown. 11 Serve warm and top with ice cream or whipped topping.



Dessert

YULE LOG Hailey Gier - Fossil Creek

INGREDIENTS

Log:	14 oz can sweetened condensed milk
1/3 c margarine or butter	4 eggs
1 c chopped pecans	1/2 c water
1 c flaked coconut	1 pkg Pillsbury Plus Devil's Food Cake Mix

Frosting:	4 c powdered sugar
1/4 c butter	1 tsp vanilla
1/4 c cocoa	3 - 4 Tbsp milk

DIRECTIONS

Heat oven to 350°F. foil line on 15x10-inch jelly roll pan. Melt butter in a pan, sprinkle evenly with nuts and coconut; drizzle condensed milk on top. In a large bowl, beat eggs at highest speed until thick and lemon colored, about 5 minutes. At lowest speed, gradually blend in water. Add cake mix; blend 1 minute. Pour batter over condensed milk; spread evenly with spatula. Bake for 25-35 minutes or until top springs back when lightly touched in the center. Lightly sprinkle one large clean cloth with powdered sugar. Remove cake from the oven. Cover with the towel and invert immediately. Remove pan and foil from cake. Starting from the shorter side, roll up with filling inside roll. Do not roll towel in cake. Wrap towel around rolled cake until cool. Cool completely. Frost with frosting. Comb frosting with a fork to make a log appearance. **Frosting:** Mix melted butter and cocoa until smooth. Beat in sifted powdered sugar. Add vanilla. Mix in milk a Tbsp at a time until spreading consistency. You may need to add more milk.

