



2015
Recipes

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100 MILE POTLUCK RECIPES

Grilled/Smoked Meats

Chicken Wings

32 - Chicken Wings
Seasoned Salt

(Sauce)

hot sauce – as desired
maple syrup – as desired
1 stick of butter

Coat wings in seasoned salt and put on grill. Leave for about 1 ½ hours.
Do Not touch the wings. Add more coal to the grill, and then cook 1 ½ hours longer.
Then you add your sauce. Wait for 1 hour then brush wings in sauce. Then take off the grill.

Debbie Haynes
Producer: Wings from Lowe Farm



Entrée

Sausage – Potato Casserole

2 lbs. sausage, hot or mild
1 cup onions, chopped
¾ cup milk
1 can cream of celery soup

4 cups raw potatoes, sliced thin
¼ t black pepper
1 cup mild cheddar cheese, grated

Preheat oven 350 degrees
Crumble and brown sausage with onion; drain. Mix together milk, soup & pepper.
In a 9 x 13 dish layer ½ of potatoes, ½ of soup mixture, ½ of cheese and ½ of sausage.
Repeat. Cover with foil and bake for 1 ½ hours. Uncover and sprinkle a little more cheese on top.
Cover with foil again to melt cheese.

Sue Emberton
Producer: Potatoes, onions and cheese – Bounty of the Barrens



4 C Chicken Salad

1 lb. chicken breast, cooked & diced or shredded
2 cup cucumber, diced
4 oz. cream cheese, softened
1 cup mayonnaise
1 cup dried cranberries
1 cup cashews, chopped
1T fresh dill

Prepare chicken and cucumbers and toss together in a large bowl. Blend cream cheese and mayonnaise and pour over chicken and cucumbers. Mix well. Fold in cranberries and cashews. Refrigerate until ready to serve. Fold in dill just before serving.

Mindy McCulley

Italian Chicken Summer Squash Skillet

1 red bell pepper, diced
1 yellow bell pepper, diced
1 sweet onion, diced
2 large tomatoes, diced
3-4 garlic cloves
3 medium summer squash
rotini
bacon drippings
2 lbs. boneless skinless chicken breast
1 can tomato sauce
2 T Italian seasoning
shredded parmesan cheese.
salt & pepper to taste

Slice squash into ¼ inch pieces, crosswise. Combine all vegetables with garlic in a bowl. Cook pasta according to directions. Use grease from cooked bacon to cook bite size pieces of chicken. Add vegetable mixture to skillet when chicken is no longer pink, stir. Add tomato sauce and dried Italian seasoning. Stir well. Increase heat, cover, and bring to a boil. Reduce heat until squash is tender, stirring occasionally. Stir cooked pasta into mixture. Sprinkle with cheese. Season as needed.

Molley Scott

Hop-a-Long's Meatball Sliders

2 lbs. lean ground beef	1/3 cup parsley
½ lb. Italian sausage (casing removed if using links)	1/3 cup milk
½ cup bread crumbs	1 large egg
½ cup shredded parmesan cheese	7 large garlic cloves, finely chopped (or 2 T garlic powder)

Canola Oil for Baking Sheets
1 jar Marinara Sauce
Slider Buns

Preheat oven 425 degrees

Combine bread crumbs, Parmesan Cheese, parsley, milk, egg and garlic in a bowl. Let stand for 10 minutes. Add ground beef and sausage. Gently combine with your hands. Shape into large meatballs. (just smaller than the size of the slider bun) and flatten slightly. Line baking sheet with foil, and grease the foil with canola oil. Place meatballs on foil. Bake until browned, about 15 minutes. Drain meatballs on paper towels.

Place meatballs in crock pot. Pour marinara sauce over meatballs and cook on high until hot about 3-4 hours.

You can top the sliders with Provolone or Parmesan cheese and sliced banana peppers.

Makes 24 meatballs.

In a skillet add canola oil, just enough to coat the bottom. Add roughly a ¼ teaspoon of dried rosemary to the oil. Once heated begin to fry your breaded chicken. You will also use this same process with the sliced zucchini.

In a large baking dish layer zucchini, tomatoes, chicken and cheddar cheese, and then continue with the next layer using the mozzarella cheese instead of the cheddar cheese. Bake in oven until cheese is slightly brown.

Carol Spiegl and Ken Wininger

Producer: Ground Beef raised on Wininger Homestead Farm

Marinara sauce made from tomatoes, onions and peppers grown in garden on the Wininger Homestead Farm

Vegetables

Fried Corn Patties

Put the following ingredients in a blender and chop or grind for 10 seconds only.

1 can whole kernel corn, drained
2/3 cup milk
3 eggs
2 T melted butter
½ medium chopped onion
some chopped red or green sweet bell peppers

In another bowl, mix the dry ingredients:

2/3 cup all-purpose flour
2/3 cup of corn meal
8 oz. coarse grade shredded cheddar cheese
¾ t salt
¾ t pepper

Combine the dry and wet ingredients and stir well. Add a little oil to skillet and drop 4 heaping tablespoons of mixture. Fry on high heat for 2 minutes, flip and fry on the other side. Makes 16-20 patties. I fry 4 and put the bowl covered in the refrigerator and fry them fresh each day. Yummy Yummy

Eddie Bell

Spiced Baked Potatoes

Melt butter in dish and add the following spices:

onion powder
Mrs. Dash
Natures Seasons Blend

Just Herb's Garlic
Just Herb's Pepper

Slice potatoes into 1/4" slabs and rub in the above butter and spices. Lie in a baking dish and pour the remaining spices over the potatoes. (You could sprinkle a little more spices on top.) Bake uncovered for 1 hour. You can put a scoop of sour cream on the potatoes when serving.

Eddie Bell



Scalloped Corn

1 pt. canned corn, drained
¼ cup saltine crackers
½ t minced onion

½ t salt
½ cup milk
2 T butter

Preheat oven to 350 degrees

Combine above ingredients in a casserole dish, top with butter. Bake for 30 – 45 minutes.

Joyce Buchanan

Producer: Corn grown by Raymond Bragg, Barren County

Macaroni & Tomatoes

4 cups elbow macaroni
16 oz. tomatoes
1 ½ stick butter

3 T sugar
2 T tomato paste

Boil macaroni as directed on package. Drain. Melt butter, sugar and tomatoes together and cook till stewed. Add macaroni and tomato paste. Stir and simmer for 10 minutes. EAT!!!

Penny Garner

Vegetable Lasagna

10 oz., weight lasagna noodles	½ t Kosher Salt (more to taste)
2 T olive oil	freshly ground black pepper
1 whole medium onion	½ T red pepper flakes
4 cloves garlic	30 oz., weight Ricotta Cheese
1 whole red bell pepper, diced	2 whole eggs
1 whole eggplant, chopped	½ cup grated Parmesan
4 whole squash (yellow or zucchini), diced	¼ t Kosher Salt
1 28 oz. can whole tomatoes	freshly ground black pepper
½ cup chicken broth or stock	1 lb. Mozzarella Cheese, slices
¼ cup fresh parsley, chopped (more to taste)	extra Parmesan Cheese, for sprinkling

Preheat oven to 350 degrees

Cook noodles according to package directions. Drain and lay flat on a sheet of aluminum foil.

Heat olive oil in a large skillet over medium heat. Add onions and garlic and cook for a minute. Add diced red peppers and saute for another minute or so. Add squash and eggplant and cook for a few minutes. Pour in chicken stock/broth, add salt, pepper and red pepper flakes and stir.

Pour in tomatoes. Use hands to squeeze/crush them. Stir to combine and let simmer for 20 minutes or so. Stir in chopped parsley.

In a separate bowl, combine ricotta, eggs, Parmesan cheese, salt and pepper.

To assemble, spread a little of the vegetable/tomato sauce in a lasagna pan. Layer four cooked noodles in the pan, slightly overlapping them if necessary. Spread 1/3 of the ricotta mixture on the noodles. Top the ricotta mixture with mozzarella slices. Spoon a little less than 1/3 of the veggie/sauce mixture over the mozzarella.

Repeat the layering two more times, ending with a large helping of vegetable sauce and sprinkling if Parmesan.

Bake covered in foil for 20 minutes, then remove and continue baking for 5 to 10 minutes. Remove from oven and allow to stand for 10 minutes before cutting into squares and serving.

Serve with crusty French bread.

Kristin Hildabrand

CASSEROLES

Crock Pot Lasagna

16 oz. Ricotta cheese
3-4 cups shredded cheddar cheese
1 Egg

1 lb. ground beef
29 oz. spaghetti sauce
9 lasagna noodles



Brown ground beef, then add sauce. Mix cheeses and egg. Layer into crock pot starting with meat sauce, then noodles, then cheese. Make three layers. Cook on high for 2 ½ to 3 hours.

Linda Morrison

Producer: Tomatoes, peppers and onions grown on Morrison Farms.

Yellow Squash Casserole

Preheat oven to 350 degrees

Boil some cut up yellow squash and some onions in water until the squash is tender.

Drain off water and use an electric mixer to mash them.

Then add:

1 can of cream of chicken soup

½ stick of melted butter

1 cup of sour cream

Almost one whole box of stuffing mix (I bought the chicken stuffing)

Stir this well and put in a large greased casserole dish. Top with the rest of the stuffing mix. Bake for 30 minutes, uncovered. It is delicious.

Eddie Bell

Salads

Potato Salad

8 Medium Potatoes, cooked and diced

Mix together:

1 cup mayonnaise

½ cup ranch dressing

2 T apple cider vinegar

1 T honey

1 T mustard

1 t salt

1 t pepper

Add to cooled potatoes.

Add the following and stir well:

1 cup Chopped Onion

½ cup Chopped Pickles

5 Hard Boiled Eggs, diced

½ cup Pimentos (I had chopped red peppers that I had canned.)

Paprika on top and refrigerate.

Runell Houchen



BLT Salad

8 bacon slices, cut into bite-size pieces

1 baguette, cut into bite-size cubes

2 T olive oil

½ cup sour cream

2 T fresh lemon juice

2 T grated Parmigiano-Reggiano cheese

1 t salt

1 garlic clove, chopped

1 head Romaine lettuce, chopped

1 pt. mixed red & yellow cherry tomatoes, halved

Preheat Oven 400 degrees

Spread out the bacon pieces on a rimmed baking sheet. Spread out the baguette cubes on a second rimmed baking sheet. Drizzle the olive oil over the baguette cubes. Using clean hands, toss the cubes to coat them evenly.

Put both baking sheets in the oven. Bake the baguette cubes until golden brown, about 10 minutes. Bake the bacon pieces until crisp, about 15 minutes.

When the baguette cubes are ready, remove them from the oven and let them cool. Then, when the bacon pieces are ready, remove them as well and transfer to paper towels to drain and cool.

To make the dressing, in a blender, combine the sour cream, lemon juice, cheese, salt and garlic. Blend until smooth.

In a large salad bowl, combine the lettuce, tomatoes, bacon and baguette croutons. Drizzle with the dressing, toss to mix and serve immediately. Serves 4.

Inette Goodin

Roasted Red Pepper Pasta Salad

1- 16 oz. pkg. whole wheat rotini
1- 8 oz. pkg. diced ham cubes
3 oz. pepperoni, cut into fourths
1 whole container of red gape tomatoes
1 medium sized sweet yellow pepper, seeded and chopped
1 medium sized green pepper, seeded and chopped

1 large cucumber, seeded and chopped
¼ cup Vidalia onions, diced
1 oz. fresh oregano, chopped
1 oz. pkg. ranch dip mix, dry
12 oz. Roasted Red Pepper Italian Dressing

Mix all ingredients and refrigerate for approximately 2 hours to chill. Serve and Enjoy! You may add grated Parmesan Cheese as garnish if you prefer.

Nichole Walden

Cornbread Salad

2 boxes cornbread mix
1 egg
1/3 cup milk
2 tomatoes, chopped
1 onion, chopped

1 green sweet pepper, chopped
1 cup buttermilk ranch dressing
½ cup bacon bits
½ cup pickle relish

Preheat Oven 400 degrees

Mix cornbread mix, egg and milk together and pour into hot oiled skillet. Bake for 25 minutes. Cool, crumble in a large bowl. Add tomatoes, onion and sweet pepper, buttermilk ranch dressing, bacon bits and pickle relish, mix together and serve.

Sharlotte Williams

Producers: Tomatoes are from my neighbor's garden.

Sweet peppers are from the Farmers Market.

Candy Stick Sweet Eggs

1 dozen farm fresh eggs – Boil 10 minutes
1 cup mayonnaise or salad dressing
1 cucumber (prepared as a 14 day candy stick pickle, soaked in sugar and vinegar.)
Pinch of salt and pepper
Pinch of celery seed

Mix all ingredients and fill eggs. Top with paprika on top. (Also add chopped onion if desired)

Molley Scott

Fresh Refrigerator Pickles

3 cups white vinegar
3 cups sugar
2 dashes of white pepper
Optional: pickling spices

In a sauce pan, over medium heat, bring vinegar, white pepper, pickling spice and sugar to a low boil. Remove from heat as soon as all of the sugar is dissolved. Cool mixture. Wash cucumbers; discard ends, slice and place in an airtight container. Pour cooled vinegar – sugar solution over sliced cucumbers. You may want to strain out the pickling spices. Refrigerate overnight. Solution may be used up to three times.

Martha Ann Jolly
Producer: Cucumbers from Larry Jolly's garden

Pot Luck Taco Salad

4 cups tortilla chips	4 cups iceberg lettuce, shredded
1 lb. burger	1 cup sweet white onion, diced
1 – 1 oz. pkg. taco seasoning mix	2 cups roma tomatoes, diced
2/3 cup water	2 cups sharp cheddar cheese, shredded
1 – 31 oz. can refried beans	½ cup sour cream

Line 13x9x2 casserole dish with slightly crushed tortilla chips. Cook Burger, drain, dice. Add taco seasoning and water. Place over tortilla chips. Heat refried beans. Place over burger mixture. Layer with lettuce, onion, tomato, cheese. Garnish with dollops of sour cream. Serves 8-10.

Helen Eshom
Producers: Burger – local, grass fed and finished.
Onion, tomatoes – local, Farmer's Market

Zucchini Pineapple

1 large (4 quarts) zucchini
46 oz. unsweetened pineapple juice
1 ½ cups bottled lemon juice
3 cups sugar

Peel zucchini and remove seed then cut into chunks. In a large pot, add pineapple juice, lemon juice and sugar. Then add your zucchini. Bring it to a boil and then simmer for 20 minutes. Fill hot, sterilized pint jars with zucchini and liquid. Leave 1/2" head space. Adjust your lids and process in a water bath for 15 minutes.
Yield: 8-9 pints.

Doug Smith

Cinnamon Pickles

7 lbs. cucumbers
1 cup pickling lime
Water to cover cucumbers
1 cup white vinegar
1 T Alum

2 cups white vinegar
2 cups water
7 cups white sugar
2 pkgs. Red Hot Candies

Day One: Peel and seed cucumbers if using overripe or large cucumbers. If using small pickling cucumbers, peel and cut into 1/4" slices. Mix the pickling lime with 3 or 4 cups of water in a very large bowl and stir. Add the cucumbers and add more water to cover them. Let stand for 24 hours.

Day Two: Drain the cucumbers and thoroughly rinse them to remove as much of the lime solution as possible. Cover the cucumbers again with cold water, adding some ice to it. Let stand for about 3 hours. Drain cucumbers and rinse well again.

In a large pot, 1 cup white vinegar, 1 T Alum, and 3 or 4 cups of water and stir. Add the cucumbers and add more water to cover them. Bring the water to a simmer (not a boil) and simmer for 2 hours.

1 hour before the end of the simmer time, make the Red Hot Cinnamon syrup by mixing 2 cups of white vinegar, 2 cups of water, 7 cups of white sugar, and the 2 packages of Red Hot cinnamon candies. Heat to a simmer and stir occasionally until candies are dissolved.

Drain the cucumbers, pour the Red Hot Cinnamon syrup over them, and let them stand overnight.

Day Three: The following morning, heat the cucumbers and syrup to a simmer. Pack them into hot pint size canning jars that have been sterilized leaving 1/4" head space in each jar. Process for 15 minutes in a boiling water bath. Yield: 7 pint jars.

Doug Smith

Lime Pickles

7 lbs. medium sized cucumbers, sliced with peeling on
1 1/2 cups lime
1 t salt

Mix the above ingredients and cover with water. Soak overnight. Drain and wash 2 or 3 times until water is clear. Soak in cold water for 3 hours. Drain

Mix together:

2 quarts vinegar
4 lbs. sugar
1/2 t salt
1 t celery seed
1 t pickling spices

Heat to boiling and pour over cucumbers. Soak for 2 hours then boil for 35 minutes and can while hot. Do not have to be processed.

Doug Smith

Breads

Angel Biscuits

5 cups self-rising flour
1/3 cup honey
1 stick butter, room temp

1 pkg. dry yeast
1/4 cup warm water
2 cups lukewarm buttermilk

Preheat oven 400

Cream butter and honey. Dissolve yeast in warm water. Add yeast and buttermilk to butter mixture. Add flour. Chill covered in refrigerator. When ready to bake, knead and roll thinly on cutting board. Cut out and spread butter and honey mixture on bottom half, then place plain layer on top. Place in greased pan and bake for 15 minutes.

Linda Morrison

Producer: Honey from Longfall Farms, Edmonson Ky

Desserts

Peach Dumplings

4 whole peaches (peeled and pitted)
2 – 8 oz. cans crescent rolls
2 sticks butter
1 1/2 cups sugar

1 tsp. vanilla
2 tsp. amaretto syrup
1/8 tsp. nutmeg
1 – 12 oz. can lemon-lime soda

Preheat oven to 350 degrees

Cut each peach into 4 pieces (8 pieces if large peaches). Roll each peach piece in a Crescent roll. Place in a buttered 9 x 13 pan. Melt butter, then add sugar and barely stir. Add vanilla, amaretto syrup and nutmeg, barely stir. Pour entire mixture over dumplings. Pour Sprite or Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake 35 to 40 minutes. Serve with ice cream and spoon some of the sweet sauce from the pan over the top.

Larry Jolly

Producer: Peaches from Jackson's Orchard



Chocolate Zucchini Cake

1 $\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ cup canola oil
 $\frac{1}{4}$ cup butter, softened
2 eggs
1 t vanilla extract
2 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{4}$ cup baking cocoa

1 t baking soda
 $\frac{1}{2}$ t cinnamon
 $\frac{1}{4}$ t ground cloves
2 cups zucchini, finely shredded
 $\frac{1}{2}$ cup semisweet chocolate chips
 $\frac{1}{2}$ cup almonds

Custard Sauce
 $\frac{1}{2}$ cup sugar
2 T all-purpose flour
2 T cornstarch
3 cups whole milk
3 egg yolks
 $\frac{1}{4}$ t butter
3 T butter

Preheat Oven 325 degrees
Grease and flour 10" fluted tube pan

In a bowl, beat sugar, oil and butter until well blended. Gradually, beat in buttermilk, eggs and vanilla.

Whisk flour, cocoa, baking soda, cinnamon and cloves. Gradually beat into the sugar mixture. Stir in zucchini, chocolate chips, and almonds.

Bake 55 to 60 minutes or until the toothpick test is clean.

Cool for 30 minutes in a pan before removing.

For the custard sauce, in a large sauce pan and mix in sugar, flour and cornstarch. Whisk in the milk and cook over medium to high heat, stirring continuously. Turn heat to low and cook 2 minutes longer. Remove from heat. In a small bowl, whisk a small amount of hot mixture into egg yolks. Return all to pan, whisking constantly. Bring to a gentle boil, cook and stir for 2 minutes. Gently stir in butter and extract.

Debbie Haynes
Producer: Zucchini came from Debbie Haynes Garden

Blackberry Cobbler

2 $\frac{1}{2}$ cups fresh blackberries
1 cup sugar
1 cup all-purpose flour
1 cup milk

2 t baking powder
2 t table salt
 $\frac{1}{2}$ cup butter, melted
 $\frac{1}{2}$ t ground cinnamon

Preheat oven to 375 degrees

In a medium bowl, stir together blackberries and sugar. Let stand for 25 minutes or until some liquid is released and the sugar turns pink. In a medium bowl, whisk together flour, milk, baking powder and salt. Stir in melted butter until blended. Spread batter in and ungreased 8" square pan. Spoon blackberry mixture over batter and sprinkle with cinnamon. Bake for 45 to 50 minutes or until bubbly and golden brown. Frozen blackberries, thawed and drained may be substituted.

Gertrude Rhodes

Chocolate Chip Zucchini Cupcakes

2 medium zucchinis	¼ t baking powder
1 cup walnuts	3 large eggs
2 cups all-purpose flour	2 cups sugar
1 T cinnamon	1 cup vegetable oil
2 t baking soda	1 T vanilla
1 t salt	1 cup semisweet chocolate chips

Preheat oven 350degrees.

Line muffin cups with paper liners. Use two muffin pans, each for 12 – 1/3 cup muffins

Coarsely grate enough zucchini to measure 2 cups loosely packed. Lightly toast walnuts and chop. In a bowl, sift together flour, cinnamon, baking soda, salt and baking powder. In a large bowl, with an electric mixer beat eggs until frothy. Beat in sugar, oil and vanilla and beat mixture until thick and pale. Stir in zucchini and flour mixture until batter is well-combined and fold in walnuts and chocolate chips. Fill muffin cups and bake for 15 minutes. (or until tester is clean) 24 muffins.

Sandra Moss

Blueberry Crème Cheese Cake

Cake:	Filling:	Pre-Filling
2 ½ cups all-purpose flour	2 pkgs. Cream cheese	3 cups blueberries
1 cup pure sugar cane	½ cup pure cane sugar	1 heaping T flour
½ T baking soda	1 egg	(note: cover with water bring to boil
½ T baking powder	3 cups blueberry pie filling	make thickening add to blueberries
2 sticks butter “real butter”		cook until thick)
3 eggs	Icing:	
2/3 cup buttermilk	1 cup powdered sugar	
1 t almond extract	1-2 T almond milk	

Preheat oven 325 degrees

Grease 9x13 pan

Pour ½ batter in prepared dish, beat filling and spread over batter. Evenly spread pre-filling, then the remaining batter over blueberries. Cook 50 to 60 minutes. I cook mine no longer than 47 minutes. When completely cook drizzle icing over the top.

Janet Dilley

Producer: eggs from Godsy’s Farm in Edmonton, KY

Blueberries from Metcalfe County

No-Bake Oatmeal Cookies

2 cups sugar	1 t vanilla
¼ cup cocoa	½ cup peanut butter
1 stick margarine	3 cups one-minute oatmeal
½ cup evaporated milk	

Mix sugar and cocoa. Add milk and margarine. Boil 1 minute, stirring constantly, over medium heat. Add vanilla, peanut butter and oatmeal; mix well. Drop by spoonful on wax paper and cool.

Faye White

Fresh Peach Pie

2 graham cracker crust
1 – 8 oz. cream cheese
1 cup confectioners' sugar
1 – 8 oz. cool whip

4 cups fresh peaches

Mix well cream cheese, sugar and cool whip. Fill crust and chill. Layer 4 cups of sliced fresh peaches. Add peach glaze. Chill. Makes 2 pies

Joanna Sparks

Pear Cobbler

1 stick butter
2 cups sugar
 $\frac{3}{4}$ cup self-rising flour
 $\frac{3}{4}$ cup milk
6 pears, peeled and sliced (optional: cinnamon to taste)

Preheat the oven to 350 degrees.

Cook pears and 1 cup sugar and 2 cups water until the pears are tender and heavy syrup forms. Melt butter in baking dish in the oven. Stir in sugar and flour, slowly stir in milk and mix well. Pour batter over melted butter in pan. (Do Not Stir) Place pears on top of batter. Gently pour syrup from pears over the top and bake for 30 minutes.

Wanda Houchens

Producer: pears – Houchens garden/orchard

KC's Deep Dish Apple Crumb Pie

Pie
1 refrigerate pie crust
1 quart canned apples
1 pint canned apples
(or 6 – 8 medium apples, peeled and cubed)
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ t cinnamon
 $\frac{1}{2}$ t nutmeg

Topping
1 cup flour
 $\frac{1}{2}$ cup brown sugar, packed
 $\frac{1}{2}$ cup firm butter, cut into small chunks
 $\frac{1}{2}$ cup chopped pecans

Preheat oven 425 degrees

Pie: Mix sugar, flour, nutmeg, cinnamon, stir in the apples. (If using fresh apples, add $\frac{1}{2}$ cup water) (If using canned apples, use liquid from the quart jar, discard water from the pint jar) Line deep dish pie pan with crust. Pour apple mixture into pie pan.

Topping: Mix flour, brown sugar and butter chunks. Add chopped pecans. Pour over apples and spread to cover. Cover pie loosely with foil to avoid burning. Bake for 40 to 50 minutes

Carol Spiegl & Ken Wininger

Producer: Apples grown on the Wininger Homestead Farm

Zucchini Cookies

Cream together:

- 1 cup sugar
- 1 cup applesauce

Add:

- 1 egg
- 1 cup zucchini, grated
- ½ T vanilla

Sift together:

- 2 cups flour
- 1 T cinnamon
- 1 T baking soda
- ½ t ground cloves
- 1 cup nuts

Preheat oven to 375 degrees

Add dry ingredients to wet and mix well. Drop teaspoon full onto greased cookie sheet. Bake for 12-15 minutes.

Doug Smith

Entrée Youth Category

Vegetables Youth Category

Caramelized Butternut Squash

- 2 medium butternut squash (4-5 lbs. total)
- 6 T unsalted butter, melted
- ¼ cup light brown sugar, packed
- 1 ½ t kosher salt
- 1 to 2 t cinnamon

Preheat oven 400 degrees

Cut off and discard the ends of each squash. Peel the squash, cut them in half lengthwise, and remove seeds. Cut the squash into 1 ¼ to 1 ½ inch cubes and place on baking sheet. Add melted butter, brown sugar, salt and cinnamon. Toss the ingredients together and spread evenly on baking sheet. Roast for 45-55 minutes until squash is tender. While roasting, turn squash to ensure it browns evenly. Serve hot.

Erin Walton



Casseroles Youth Category

Squash Delight

3 cups cooked squash, mashed
1 cup cheese, grated
1 large onion, chopped
Salt and pepper to taste
1 stick margarine or butter

1 can cream of chicken soup
1 large green pepper, chopped (optional)
cracker crumbs (butter tasting approx. 1 sleeve)

Preheat oven 400 degrees

Mix squash, cheese, onion, pepper and soup. Put $\frac{1}{2}$ margarine/butter in crumbs, line baking dish with crumbs. Add salt, pepper and other $\frac{1}{2}$ of margarine/butter to mixture. Pour mixture over crumbs, put rest of crumbs on top. Bake for 30 to 45 minutes.

Casey Lile