

MWC RECIPES 2011

APPETIZERS

Spicy Plantain Chips ~ Peter Eko-Acquah

Category Winner!

(Awaiting Recipe)

Microwave Potato Nachos ~ Randy Fouts

Serves 4

Hands on Prep 10 minutes

Cook time 8 minutes

Ingredients:

- 1 large baking potato, scrubbed.
- ¼ teaspoon ground cumin
- ¼ teaspoon of salt
- ¼ teaspoon of freshly ground pepper
- 1/3 cup of chunky salsa
- ½ cup canned black beans, rinsed and drained.
- 1/3 cup of shredded cheese
- 1 scallion, sliced.

1. Cut the potato in 3/8 inch thick slices, arrange in a single layer in a microwavable dish. Sprinkle the potatoes with the cumin, salt and pepper. Cover with plastic wrap, make air vents in plastic. Microwave on high until tender, 6 minutes.
2. Spoon the salsa over the potatoes; sprinkle with the beans and cheese. Microwave uncovered, on Medium until the cheese is melted. 1 ½-2 minutes. Sprinkle with the scallion and serve at once.

Ham Circles ~ Rick Long

(Awaiting Recipe)

Spring Rolls ~ Josh Spang

(Awaiting Recipe)

Buffalo Chicken Dip ~ Cal Vaughn

Serves 20/Makes 5 Cups

- 2 10 ounce cans chunk chicken, drained
- 2 8 ounce packages cold cream cheese, cubed
- 1 C prepared Ranch salad dressing
- ¾ C pepper sauce (Frank's Red Hot)
- 1 ½ C shredded Cheddar cheese
- 1 bunch celery, cleaned & cut into 40 pieces
- 1 8 ounce box chicken flavored crackers

- Heat chicken with hot sauce in a skillet over medium heat until heated through.
- Stir in Ranch and cream cheese. Cook, stirring until well blended and warm.
- Mix in half of the shredded Cheddar cheese and transfer to a slow cooker.
- Sprinkle remaining Cheddar over the top, cover and cook on low until hot and bubbly.
- Enjoy with celery and crackers.

SOUPS / SALADS

Red & Orange Watercress Salad ~ Jerry Eccles

Vinaigrette

Shake together or blend in a blender

2 T sesame oil

2T red wine vinegar

!/2 t salt

2 T orange zest

½ c orange juice

Dash of pepper or dry mustard

Salad

Watercress ó 3 bunches trimmed and cleaned

1 large fresh red beet, peeled and sliced thin and cut into wedges or grated (may substitute one can of beets drained)

1 T orange zest, from the orange you will slice (may be substituted with 2 T juice from the mandarin oranges added to the dressing)

1 large sweet orange peeled, sliced thin and cut into wedges (may substitute one can mandarin oranges drained)

1 medium sized red onion sliced and separated into rings

Toss together with the vinaigrette just before serving

Coleslaw ~ David Gibson

(Awaiting Recipe)

Yogurt Granola Salad with Berries ~ Brian Jones

(Awaiting Recipe)

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Pasta E Fagioli (Soup) ~ Dave Lesmeister

1 lb ground beef	1 15oz can tomato juice
1 small onion, diced (1 cup)	1 46 oz can V-8 juice
1 large carrot, julienned (1 cup)	1 T white vinegar
3 stalks celery, chopped (1 cup)	1 ½ t salt
2 cloves garlic, minced	1 t oregano
2 14.5oz cans diced tomatoes	1 t basil
1 15oz can red kidney beans (drained/rinsed)	½ t pepper
1 15oz can great northern beans (drained/rinsed)	½ t thyme
1 ¼ c ditali pasta (elbow macaroni or pasta medley)	

1. Brown the ground beef in a large saucepan or pot over medium heat. Drain off fat.
2. Add onion, carrot, celery and garlic and sauteø for 10 minutes.
3. Add remaining ingredients, except pasta, and simmer for 1 hour.
4. About 50 mins into simmer time, cook the pasta in boiling water over high heat.
5. Add the pasta to the large pot of soup. Simmer for 5-10 minutes and serve.

Serves 8

MAIN COURSE

Stuffed Pork Chops ~ Ted Biderman

(Awaiting Recipe)

Category Winner!

Best of the Best Overall Recipe Winner!!

Stuffed Pork Loin ~ Mark Daubert

(Awaiting Recipe)

Smoked Pulled Pork Sandwiches ~David Gibson

(Awaiting Recipe)

Chicken & Hominy ~ Shawn Graham

(Awaiting Recipe)

Peanut Butter Pork ~ Neil Happel

Meat: Pork loin or pork butt roast - Cook until done.

Sauce: Vinegar, brown sugar, white sugar, peanut butter, a little bit of water, and corn starch to thicken if needed.

Cut up meat and add to sauce. Sauteø on low to mix the flavors.

öDon't ask me about measurements because I just keep adding till it tastes good.ö

Put over a bed of rice

Beef Kabobs ~ Ryan Long

(Awaiting Recipe)

DESSERTS

Baklava ~ Jerry Barker

2 lbs. walnut meats, coarsely ground
1 cup sugar
2 tsp. cinnamon

Category Winner!

½ tsp. nutmeg (optional, but I use it)
2 lbs. melted butter
2 lbs. fila dough

Mix walnuts with cinnamon, sugar, and nutmeg. Grease large pan (11ö x 16ö) with melted butter. Place 6 fila in pan, brushing each generously with melted butter. Sprinkle with a thin layer of walnuts, and cover with 3 fila, brushing each fila with melted butter. Alternate in this way until walnuts and fila are used, topping with 6 buttered fila. Chill before cutting. Cut into small diamond shapes. Bake in a slow oven (300 degrees) for 1 ½ hours until lightly browned. Remove from the oven and pour cool syrup over hot pastry. Makes 75 small diamond shapes.

Syrup:

5 cups sugar
2 ½ cups water

1 cup honey
Juice of ½ lemon (1 ½ Tbsp. lemon juice).

Bring sugar and water to boil. Lower heat and simmer 10 minutes. Add lemon juice and honey; bring to a slow boil. Cool.

Note: Pour hot syrup over cooled baklava if desired.

French Silk Pie ~ Jamie Johnson

1 baked pie crust
1 cup whipping cream
1 cup semisweet chocolate pieces (6 oz)
1/3 cup butter NOT margarine!
1/3 cup granulated sugar
2 egg yolks, beaten
3 tablespoons shipping cream
1 cup whipped cream (prepared)

Combine 1 cup whipping cream with chocolate, butter, and sugar in medium saucepan over low heat. Stir constantly until chocolate is melted, then remove from heat. Slowly add half the chocolate mix to egg yolks, then add egg mixture to remaining chocolate in saucepan. Cook over medium-low heat until mixture begins to bubble (5-10 min.) Remove from heat. Stir in 3 tablespoons whipping cream. Place saucepan in bowl of ice water until mix becomes stiff and hard to stir. Transfer to mixing bowl and beat on medium-high speed for 3 minutes or until light and fluffy. Spread filling in prepared pie crust. Cover and refrigerate for 5-24 hours, then top with whipped cream to serve.

Banana Chocolate Chip Pancakes ~ Joshua Moody

(Awaiting Recipe)

Low Fat Peanut Butter Caramel Bars ~ Allan Shaner

(Awaiting Recipe)

Goopy Butter Cake ~ Terry Shaner

(Awaiting Recipe)

Skillet Turtle Cake ~ Ted Staff

1 18.25oz pkg devil's food cake mix (plus ingredients to make the cake)

1 T butter or margarine

4 1oz squares semi-sweet chocolate for baking, coarsely chopped

1 12oz jar caramel ice cream topping, divided

½ c pecan halves, coarsely chopped

Vanilla ice cream (optional)

1. Preheat oven to 350 degrees F. Prepare cake mix according to package directions, mixing batter by hand until smooth. Melt butter in 12" skillet over medium heat, tilting skillet to coat bottom. Gently pour batter over bottom of skillet, spreading evenly.
2. Bake uncovered, 30-35 minutes or until cake tester inserted in center comes out clean. Using oven mitts, carefully remove skillet to cooling rack. Loosen edges of cake; carefully invert cake onto large, heat-safe serving plate.
3. Coarsely chop chocolate squares into small pieces. Place chocolate and half of the ice cream topping into a microwave safe bowl. Microwave uncovered on high 30-60 seconds or until chocolate is melted and mixture is smooth. Carefully spread caramel and chocolate mixture over cake using large spreader.
4. Coarsely chop pecans using a food chopper and sprinkle evenly over cake. Drizzle with remaining ice cream topping, if desired. Let stand until topping is set. Cut into wedges. Serve with vanilla ice cream, if desired.

Yields 12 servings

Pecan Tartlets ~ Fred Strutton

1 3-ounce package cream cheese

1 cup all-purpose flour

1/2 cup + 1 tbsp unsalted butter

1 egg

3/4 cup brown sugar

1 tsp vanilla extract

Dash of salt

Coarsely chopped pecans

Preheat oven to 375. Combine cream cheese, flour and 1/2 cup butter to make dough. Press about a teaspoon of dough at a time into very small muffin molds. Combine egg, 1 Tbsp butter, brown sugar, vanilla, and salt. Fill each shell with about a teaspoon of filling. Sprinkle tops with pecans. Bake 10-15 minutes.

Makes 4 dozen tartlets