

## 2016 Winning Fair Recipes

### **North Carolina Peanut Growers Association PB & J Recipe Contest**

First Place: Gail Fuller, Raleigh

#### **PB&J Pretzel Bars**

For the crust:

2 cups pretzels - crushed into small bits  
1/2 cup graham cracker crumbs  
1 cup butter - melted  
3 T. sugar

For the peanut butter layer:

3/4 cup butter - room temperature  
1 1/2 cups creamy PEANUT BUTTER  
1 1/2 cups confectioner's sugar  
1 tsp. vanilla

For the jelly layer:

1 - 12oz. jar seedless raspberry jam (or your favorite jam or jelly)

For crumble topping:

1/2 cup flour  
1/4 cup brown sugar  
3 Tbsp. butter - cold and cubed  
2 Tbsp. pretzels - crushed

Use 2 Tbsp. fresh peanuts, finely chopped to garnish.

**Directions:**

1. Preheat oven to 350 degrees. Line an 8-inch square baking dish with parchment paper. In a small bowl, mix together crushed pretzels, graham cracker crumbs, melted butter and sugar. Press into the bottom of prepared pan. Bake 8-10 min. Remove from oven and allow crust to cool.
2. In a separate mixing bowl, beat together butter and peanut butter. Add in confectioner's sugar and vanilla and beat until fluffy and smooth. Spread over pretzel base and refrigerate for 1 hour. Once peanut butter is chilled, spread jam over top.
3. In a small bowl, whisk together flour, brown sugar and pretzels. Cut butter into mixture until it resembles coarse crumbs. Sprinkle crumble on top.
4. Bake for 15-20 min. or until crumble turns golden brown. Remove from oven and cool to room temperature. Place in refrigerator for 1 hour. Cut into bars, garnish with fresh peanuts and enjoy. Makes 16 servings.

## House-Autry Mills Chicken & Waffles Recipe Contest

First Place: Doris Mills, Cary

### Gluten Free Cracker Jack Chicken and Waffles

Number of Servings: 4-5

**Waffles** (NOTE: You may wish to marinate the chicken while you make the waffles.)

1 cup gluten free flour blend  
1 tsp xanthan gum (omit if flour blend already contains it)  
½ cup House-Autry Mills plain corn meal  
¼ cup gluten free graham style cracker crumbs  
2 Tbsp. brown sugar  
1 Tbsp. baking powder  
¼ tsp salt

2 eggs  
1 ¾ cups milk  
½ cup butter, melted  
1 tsp vanilla extract

1. Preheat your waffle iron.
2. In large bowl, combine the dry ingredients.
3. In separate bowl, combine the wet ingredients.
4. Add the wet to the dry and stir vigorously until well combined.
5. Cook the waffles according to the instructions that came with your appliance.

### Popcorn Chicken

1 cup buttermilk  
1 pound boneless chicken, cut into bite size pieces

Canola oil for frying, enough to submerge your chicken pieces

1 cup House-Autry Mills yellow corn meal  
½ cup potato starch  
1 ½ tsp salt  
¼ tsp pepper

1. In medium size bowl, marinate the chicken in the buttermilk for at least 30 minutes.
2. Preheat oil to 350° (in large frying pan or deep fryer).
3. In large bowl, combine the dry ingredients.
4. Transfer the chicken to the corn meal mixture, draining away excess liquid first.
5. Coat the chicken thoroughly.
6. Fry for about 3-4 minutes or until chicken reaches internal temperature of 160°.
7. Remove from oil and drain on paper towels.

## **Candy Coating**

1 cup Spanish peanuts (salted)  
4 Tbsp. butter  
1 cup brown sugar  
½ cup light corn syrup  
2 Tbsp. molasses  
¼ tsp salt

1. Preheat oven to 250°.
2. Place peanuts in an oven proof dish and warm in oven.
3. Keep cooked waffles and chicken warm in oven while making the candy coating (waffles can be placed directly on oven racks).
4. In a large, heavy-bottom sauce pan, combine all remaining ingredients.
5. Stirring frequently, heat the mixture to about 240° (use a candy thermometer to measure).
6. Remove the peanuts from the oven and stir them into the candy mixture.
7. Continue to heat the mixture to soft-crack stage, about 280° (use a candy thermometer to measure).
8. Remove the waffles and chicken from the oven.
9. Arrange the chicken on top of the waffles and drizzle the candy/peanut mixture over the top.
10. Allow to cool somewhat before serving.

## **SWEET POTATOES Are Perfect For One-Pot Meals**

### **Sweet Potato Recipe Contest**

First Place: Julia Truelove, Raleigh

#### **Sweet Potato & Chicken Hash Casserole**

3 Sweet potatoes, peeled and shredded  
2 10 oz. cans chicken breasts chunks, drained  
1 can cream of chicken soup  
8 oz. sour cream  
2 eggs  
4 oz. crumbled blue cheese  
1 c Italian breadcrumbs, divided  
2 T butter, melted  
1 1/2 T chopped fresh rosemary  
1/2 c finely minced onion  
1 t garlic powder  
1/2 t salt  
1/2 t pepper

Preheat oven to 350. Spray a 9x13 Pyrex baking dish with nonstick spray and set aside.

In a large bowl, stir together the soup, sour cream, eggs, blue cheese, 1/2 cup of breadcrumbs, rosemary, onion, garlic powder, salt & pepper. Fold in sweet potatoes and chicken. Spread into the prepared baking dish. Mix the remaining 1/2 cup of bread crumbs with the butter and sprinkle over the top.

Bake for 1 hour; allow to sit for 10 minutes before serving.

Serves 6 - 8.

## Gold Medal Flour “Best Pie” Contest

First Place: James Dyczewski, Raleigh

### **Turtle Cream Cheese Pie**

#### Crust

2 2/3 cups Gold Medal All Purpose Flour  
1 ½ tsp. salt  
2 tsp. Sea salt  
1 cup butter, cubed  
½ cup cold water

#### Turtle layer

½ cup brown sugar  
3 Tbsp. cornstarch  
2 Tbsp. butter  
2/3 cup water  
¾ cup salted dry roasted pecans  
½ cup dark chocolate chips

#### Caramel layer

1 pkg. 8oz. cream cheese, softened  
1 cup ice cream caramel sauce  
8 oz. container frozen whip cream

#### Garnish if desired

Pecan halves  
Chocolate covered caramels or plain caramels  
Chocolate sauce

To make Crust: preheat oven to 425 degrees. Blend all ingredients in food processor until ball form. Cover and place in refrigerator for 30 minutes. Roll pie dough into shape of 9 inch pie pan leaving a ½ inch overhang, fold under and crimp edge, prick holes in dough. Bake 8-10 minutes.

To make Turtle Layer: In a saucepan, combine brown sugar, cornstarch, butter and water. Cook and stir over medium heat until mixture comes together into a thick gel. Cool and then stir in pecans and chocolate chips. Spread into baked shell. Cool in refrigerator.

To make Caramel Layer: In a bowl, beat cream cheese and caramel sauce until smooth. Fold in whipped topping. Spread over turtle layer. Refrigerate 30 minutes – 1 hour. Garnish with whipped topping and other garnish if desired.

## North Carolina Apple Growers Association Apple Recipe Contest

First Place: Mary Fuentes, Charlotte

### **Autumn Apple Cake**

2 cup sugar  
1 1/3 cup vegetable oil  
2 eggs, well beaten  
1 Tbsp. vanilla  
3 cups all-purpose flour, sifted  
3 Tbsp. cinnamon  
1 tsp. baking soda  
1/2 tsp. baking powder  
1/2 tsp. salt  
3 cups raw apples, peeled and chopped fine  
3/4 cup pecans

Preheat oven to 350 degrees. Mix sugar and vegetable oil. Add eggs, vanilla and cinnamon. Add flour, baking soda, baking powder and salt. Mix well. The batter will be stiff. Fold in apples. Pour into 3 greased and floured 8 inch pans. Bake for 30 minutes and test. May take up to an additional 5 minutes depending on how juicy the apples are.

### **Icing**

1 stick butter  
8 oz. cream cheese  
4 to 5 cups powdered sugar

Cream together all ingredients with a mixer.

Spread icing evenly between the layers and sprinkle chopped pecans on icing for layers but not on top of cake icing. Do not ice sides of cake. Optional Decoration for Cake: Thinly slice apple with peeling left on and sprinkle with sugar and cinnamon. Place on parchment paper and bake at 325 degrees until lightly browned. Allow to cool and place on top of cake in a circle pattern. Add a few nuts to the center of the apple ring.

## **“Incredible Eggs” Go International Recipe Contest**

First Place: Faye Smith, Fayetteville

### **French Riviera Breakfast Egg Bake**

1 loaf French bread  
6 eggs  
1 ½ cups half and half  
1 Tbsp. granulated sugar  
½ tsp. vanilla  
½ tsp. cinnamon, divided  
½ tsp. nutmeg, divided  
1 stick butter, melted and divided  
½ cup brown sugar  
1 Tbsp. corn syrup  
½ cup chopped pecans  
Optional: Maple Syrup

Slice bread into ½ inch slices. Spray a 9 x 9 baking pan with cooking spray. Arrange bread slices into 2 rows, overlapping slightly.

Combine eggs, half and half, granulated sugar, vanilla, ¼ tsp. cinnamon, ¼ tsp. nutmeg; mix until well blended.

Pour egg mixture over bread, cover and refrigerate for 4 hours or overnight.

Preheat oven to 350 degrees. Combine the remaining ingredients of melted butter, brown sugar, corn syrup and remaining cinnamon and nutmeg. Add pecans and mix well. Sprinkle topping over the bread mixture.

Bake 45 minutes or until puffed, golden brown center is set. Serves 10

\*Double the ingredients if using a 9 x 13 pan. Optional: Drizzle with maple syrup.

## NC Pork Council Tar Heel Tailgating Pork Challenge

First Place: Billy Narron, Middlesex

### **Jalapeno Whoppers**

Prep Time: 20 minutes

Cook Time: 1 hour

Servings: 12 whoppers

6 large fresh jalapeno peppers  
1 4oz. block, sliced Pepper Jack cheese  
1 pkg. all pork pepperoni  
1 lb. hot bulk sausage  
1 lb. regular bacon  
Creole seasoning  
BBQ sauce (your favorite)

Split pepper in half, remove seeds, leave stem and end intact.  
Fill sliced peppers with slices of Pepper Jack cheese.  
Place 3 slices of pepperoni on top of each pepper half that is filled with cheese.  
Make 12 small thin, round patties of sausage.  
Wrap entire pepper half with sausage.  
Then wrap each pepper half with a slice of bacon.  
Sprinkle lightly with creole seasoning.  
Cook peppers on grill for 1 hour at 325 degrees.  
Turn peppers to brown bacon on all sides.  
Near end of cooking apply a thin layer of BBQ sauce to each bacon wrapped pepper.

## North Carolina Pecan Association Pecan Recipe Contest

First Place: Carol Brown, Mebane

### “Hidden Treasures” Pecan Bars

#### Shortbread Layer

1 ½ cups flour  
½ cup brown sugar  
½ cup butter, melted  
½ cup pecans chopped

Preheat oven to 350 degrees. Line a 9 x 13 baking dish with parchment paper. In a medium bowl, mix flour and brown sugar together. Then add the butter and pecans. Spread onto prepared baking dish and bake for 10 minutes. Cool slightly or about 10 minutes.

#### Cheesecake Layer

8 oz. cream cheese  
1/3 cup butter, softened  
½ cup sugar  
2 Tbsp. flour  
1 egg  
2 tsp. vanilla extract

Cream together cream cheese, butter, sugar and flour until well combined. Beat in egg and then vanilla. Pour on cooled shortbread layer and bake for 15 minutes. Cool for 10 minutes.

#### Pecan Layer

¾ cup brown sugar  
½ cup corn syrup  
1/3 cup butter, melted and cooled slightly  
3 large eggs  
¼ tsp. salt  
1 tsp. brandy  
1 ½ cups toasted pecans, chopped  
½ cup dark chocolate chips  
¼ cup white chocolate chips

In a medium bowl, combine brown sugar, corn syrup, and melted butter. Add eggs and beat until well incorporated. Add pecans, dark and white chocolate chips, brandy and salt. Pour over cooled Cheesecake layer and bake for 35-40 minutes until center is set and pecan layer is a rich brown color. Optional: drizzle with ¼ cup melted white chocolate chips.

**North Carolina Cattlemen's Beef Council  
Beef Appetizer Recipe Contest**

First Place: Jackie Boegel, Raleigh

**Mini Beef Empanadas in a Cup**

1 lb. Food Lion lean beef bites  
1/3 cup Craisins  
¼ cup pineapple juice  
2 Tbsp. coconut oil  
1 medium onion, chopped  
¾ tsp. lemon pepper  
¾ tsp. salt  
½ tsp. garlic powder  
¾ tsp. onion powder  
½ tsp. oregano  
1 Tbsp. soy sauce  
2 tsp. jalapeno pepper sauce  
2 Tbsp. chia seed  
1 ½ cups extra sharp cheddar cheese, grated  
1 pkg. refrigerated pie crust  
½ cup mozzarella cheese, grated

In small bowl, combine Craisins and pineapple juice, microwave on high for 30 seconds and set aside. In large skillet melt coconut oil, sauté onions for 3 minutes, add beef and sprinkle with lemon pepper, salt, garlic powder, onion powder and oregano. Cook over medium heat about 6 minutes. Add reserved Craisin mixture, soy sauce and jalapeno pepper sauce, mix well. Pull meat to one side of the pan and add chia seed to the liquid, stir and let sit about 5 min to absorb liquid. Stir, cool slightly. Stir in cheddar cheese.

Pre-heat the oven to 400 degrees. Roll each pie crust from a 10 inch circle to 12 inches in diameter and cut out 2 ½ - inch circles. Then press circles into ungreased mini muffin cups. Spoon meat mixture into muffin cups.

Bake 15 minutes, sprinkle with mozzarella cheese and bake 3 more minutes. Allow Empanadas to cool in muffin pans for 5 minutes before removing to platter. Makes 3 – 4 dozen

## The Great SPAM Championship

### ADULT

First Place: Lauren Robertson, Weddington

#### **Hawaiian SPAM® Crackle**

45 saltine crackers  
1 (12-ounce) can SPAM® Hot & Spicy  
1 tablespoon butter  
1 cup packed brown sugar  
2 sticks salted butter  
2/3 cup dry roasted macadamia nuts, chopped  
1 cup coconut flakes or shredded coconut

Line an 11x17-inch baking pan with parchment paper. Place crackers (salt side down) in a single layer on the baking pan. Melt butter in skillet and sauté the shredded SPAM® Hot & Spicy over medium-high heat until crispy. Remove from skillet and place on a paper towel. Place brown sugar and 2 sticks of butter in medium saucepan. Stirring frequently, cook over medium-low heat until sugar is melted. Once sugar is melted, increase temperature to medium-high heat. Boil and continue to stir 2-3 minutes. Pour brown sugar mixture over crackers. Sprinkle with shredded SPAM® Hot & Spicy, macadamia nuts and coconut. Bake at 350 degrees F for 13 minutes. Let cool 15-20 minutes. Pull apart into individual crackers. Refrigerate any leftovers.

Note: SPAM® Classic works well in this recipe also. If using a half sheet pan (18 inches by 13 inches) you will need 48 saltine crackers.

## SPAM

### YOUTH

First Place: Sydney Ann McCoy, Apex

#### **Tropical Thai Spam Salsa**

12 oz. can Spam light, diced into small cubes  
1 can crushed pineapple including juice  
3 Tbsp. Thai sweet chili sauce  
1 cup yellow corn  
1 cup diced strawberries  
1 cup black beans, drained  
1 cup green zucchini, diced  
1 cup red onion, diced  
¼ cup cilantro, diced

Dice Spam and marinate over night with pineapple juice.

In a non-stick pan, sauté Spam in pineapple juice with Thai Sweet Chili Sauce.

In a bowl, combine corn, pineapple, strawberries, black beans, zucchini, red onion and cilantro and sautéed Spam.

Chill in the refrigerator for a few hours.

Serve with chips or crackers.

This recipe is easy to prepare, low in cost and full of your daily nutritional needs.

## King Arthur Flour Baking Contest

### ADULT

First Place: Margaret Howard, Fuquay-Varina

#### **Praline Pound Cake**

1 cup butter, softened  
2 ½ cups sugar  
6 large eggs, separated  
3 cups King Arthur all-purpose flour  
¼ teaspoon baking soda  
8 oz. Sour cream  
1 teaspoon vanilla extract  
1 teaspoon lemon extract  
½ cup sugar

Beat butter at medium speed until creamy. Add 2 ½ cups sugar gradually, beating until fluffy. Add egg yolks, one at a time until yellow disappears.

Combine flour and baking soda; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Stir in flavorings.

Beat egg whites until foamy; gradually add ½ cup sugar, 1 tablespoon at a time until stiff peaks form. Fold into batter.

Pour batter into a greased and floured 10-inch tube pan.

Bake @ 325 degrees F. 1 ½ hours or until a long wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Place on serving plate. While warm, prick cake surface at 1-inch intervals with a wooden pick. Pour warm praline glaze over cake.

#### Praline Glaze

6 tablespoons butter  
¾ cup brown sugar  
½ teaspoon cinnamon  
3 tablespoons water  
½ cup chopped pecans, toasted

Combine butter, sugar, cinnamon and water in small saucepan; bring to a boil, stirring constantly until sugar dissolves. Remove from heat and stir in pecans.

Prep time 15-20 min.

Cooking time: 1 1/2 hrs.

Serves 12-16

## King Arthur Flour

### YOUTH

First Place: Morgan Hansen, Burgaw

#### **Hazelnut Spread Brownies**

1/3 cup butter, softened  
1/2 cup light brown sugar  
2 large eggs, room temperature  
2 teaspoons vanilla extract  
1 1/4 cup hazelnut spread, divided  
1/2 teaspoon salt  
3/4 cup King Arthur all-purpose flour  
Sea salt

Preheat oven to 350 degrees. Line an 8x8 pan with aluminum foil.

Beat butter on high speed until light and fluffy. About 1 minute. Add brown sugar and beat two more minutes. Stop and scrape down sides. Turn mixer to low and add eggs and vanilla. Beat until combined. Add one cup of hazelnut spread and salt. Continue to mix until smooth and fluffy. Be sure to stop and scrape down sides if necessary. Do not overmix. With the mixer on low speed add the flour, mixing until just combined.

Pour batter into prepared pan. Drop teaspoonful of the remaining hazelnut spread on top of the batter. Using a knife, swirl the hazelnut spread into the batter. Sprinkle with sea salt. Bake for 35 minutes. Allow the brownies to cool in the pan on a wire rack. Use the aluminum foil to lift the brownies out of the pan, once the brownies are cool. Cut into squares and enjoy.