

## Recipes from Cooking Contest 12/10/15

### (Best Pie Winner) Apple Crisp ala Zoe – submitted by Zoe Horant

- 8 apples (Cortland's work well), peeled, sliced
- 2 ½ c. sugar
- 1 ½ c. flour
- ¾ c. butter
- 1 tsp. cinnamon
- Cinnamon sugar blend for sprinkling on top

In 9x13 pan layer apples on the bottom, sprinkle with 1 c. of sugar, and 1 tsp. of cinnamon on top.

In a bowl mix 1 ½ c. flour and 1 ½ c. sugar and ¾ c. butter blend together with a fork or pastry blender until crumbly. Sprinkle crumbs over the top of apples. Top with cinnamon and sugar.

Bake at 350 degrees for 1 hour. Top will lightly brown and apples will bubble up.

### (Best Bread Winner) Cinnamon Apple Bread – submitted by Emily Vold

- ½ c. brown sugar
- 1 ½ tsp. cinnamon
- 2/3 c. sugar
- ½ c. butter, softened
- 2 large eggs
- 2 tsp. vanilla extract
- 1 ½ c. all-purpose flour
- 1 ½ tsp. baking powder
- ½ c. milk
- 1 large apple, peeled, finely chopped

Preheat oven to 350°F. Grease and flour a 9x5" loaf pan. Mix cinnamon and brown sugar in a bowl, set aside. In a stand mixer, combine sugar and butter until smooth. Add eggs and vanilla extract, continue to beat on medium speed until combined. Add flour and baking powder, then milk. Mix well. Pour half of batter in prepared pan. Cover with half of the apples. Pat apples into batter with back of spoon and sprinkle half sugar & cinnamon mixture over apples. Pour remaining batter over apples. Layer top with remaining apples and the rest of the sugar & cinnamon mixture. Pat topping into batter. Bake for 50 min. or until toothpick comes out clean. Cool in pan for 10 min. then transfer to a cooling rack. Makes 1 loaf.

### **(Best Chili Winner) Burgie's X-Rated Chili as prepared by Steve Yahr**

Editor's Note: It isn't enough that Dave Burgwald is an internationally known cartoonist. He is also not from Texas. Dave claims to have the world's best chili recipe. This slo-cook chili has yet to receive national acclaim as the mortality rate following consumption is rather high. However, one survivor claims that "it will make your lower jaw do pushups." Following that comment, we can only wish you good eating and good luck!

#### Phase I

- 4 lbs. meat for chili
  - stew meat – chopped
  - ground beef (You can use pork if desired)
- 1-2 TBSP minced garlic
- a lot of chili powder
- some salt and pepper to taste
- 1 can of beer (OK! 2 - if you want to drink one)

Let marinate all day, then brown the meat, then throw into the slo-cooker to simmer for a long time

#### Phase II

- 1 – 8 oz can of tomato sauce
- ½ cup onion (chopped)
- ½ cup green &/or red bell pepper (chopped) (here you can sneak in some chopped jalepeno and/or hot chili peppers)

(shhhh! – secret ingredients!)

- ¼ cup molasses
- 1 – 15 oz can refried beans

Let simmer some more – a coupl'a 2 or 3 hours, then let the chili sit overnight in its own juices, oh yeah!!)

#### Phase III (start simmering again)

- 3 cans of beans (hey, like a three bean salad!)
  - dark red kidney beans
  - light red kidney beans
  - Mexican chili beans

(Add the beans at the final throes of cookin', you don't want to overcook the beans!)

### **(Best Soup Winner) Kartoffelsuppe – Potato Kielbasa Soup as prepared by Stacey Orr**

- ½ lb. frankfurters, or 2 knockwurst sliced (I used a ring of Klement's Polish Kielbasa)
- ½ c. celery, chopped (I used 4 stalks)
- ¼ c. onion, finely chopped (I used 1 med. Onion)
- ¼ tsp. celery seed
- 2 T. butter
- 2 cans cream of potato soup (I used 4 cans of soup)
- 1 ½ c. of milk (I used 32 oz. low sodium chicken broth – instead of mild)
- ¼ c. fresh parsley (I used dried parsley flakes)
- (I added 4 large potatoes, peeled and diced)

Brown the kielbasa in butter, add onions and celery. Cook until tender. Layer in the bottom of a crockpot. Add soup and broth. Mix well sprinkle with celery seed and parsley. Cook on high for 4 hours or low for 8 hours. Be sure to get it bubbling so potatoes will cook.

### **Ham & Potato Soup - submitted by Kira Bender**

2-3 cups of cooked ham, diced or cubed

8 cups diced, peeled potatoes

1 med. onion, diced

1 lg. carrot (can use parsnips too)

1 TBS chopped parsley

1 tsp thyme

Pepper to taste

5 cups chicken broth

1 ½ cups sour cream

Add all except sour cream to crockpot (or in pot on stove). Cook low 7 hrs/High 3 hrs (or 1 hour on stove).

Remove 2-3 cups of potatoes and mash them and add to the pot again. Add sour cream and cook for an additional 15 min.

Makes 1 large crockpot full.

### **Beet Ginger Coconut Milk Soup- submitted by Erica Brewster**

- 1 tablespoon olive oil
- 1 large yellow onion, diced
- 3 cloves garlic, finely chopped
- 1 tablespoon finely chopped ginger
- 3 large red beets, peeled and cut into 1/4-inch pieces
- 5 cups vegetable stock, divided
- 1 can (14.5 ounces) low-fat coconut milk
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon freshly ground black pepper
- Parsley (optional)
- Canned julienned beets (optional)
- Crusty bread (optional)

In a large pot, heat oil over medium heat. Sauté onion, 5 minutes. Add garlic and ginger; cook, stirring often, 5 minutes. Add beets and 4 cups stock; bring to a boil, then reduce heat and simmer until beets are fork-tender, 20 minutes. With an immersion or regular blender, puree soup, adding remaining 1 cup stock as needed to reach desired consistency. Stir in milk, salt and pepper. Garnish with parsley and julienned beets and serve with bread, if desired.

### **Hearty Hamburger Soup – submitted by Nancy Brewster**

1 lb ground beef

½ medium chopped onion

4 cups water

1-2 cans stewed tomatoes

10 oz frozen corn

9 oz frozen green beans

1 cup thinly sliced carrots

3 Tbsp instant beef bullion

2 Tbsp dried parsley flakes

1 tsp basil, crushed

½ tsp oregano

⅛ tsp pepper

Brown together hamburger and onion. Add garlic powder, if desired. Drain. Add the rest of the ingredients.

Bring to a boil. Simmer 15 minutes or until carrots are tender. Enjoy!

## **Chili as prepared by Forrest Kuske**

1 lb ground beef, browned and (marinated over-night in apple cider vinegar BBQ sauce)  
½ of a red onion, diced  
1 green pepper, diced  
1 tomato, diced (and dehydrated)  
1 cucumber, peeled, diced (and dehydrated)  
1 can of black beans, rinsed  
Splash of tabasco sauce  
1 TBLS Dijon mustard  
1 TBLS ketchup  
2 TBLS chopped cilantro (as a garnish)  
2 limes

Combine all ingredients (except tomatoes, cucumbers, onions) and cook in crockpot at low heat for 1-2 hours.

Marinate tomatoes, cucumbers and onions in squeezed lime juice for 2 hours and add just before serving. Top with cilantro.