

Home Chef Challenge 2024 Winners

Thursday, 10/17/2024

Tailgate Brunch for a Bunch Challenge

FIRST PLACE: DOMINO IRELAND

“Beet the Devil Eggs” / “Pep Talk Peppadews X and Oh’s” /
“Pudding Quarterback Stacks” / “Pack’n Blood, Cran, and Cheers”

SECOND PLACE: YVONNE PAYTON-DAVIS

“The NC STEAK and Egg One-Handed Pass”

THIRD PLACE: CHARLES GAINES

“Red-Zone Brunch Roll-ups”

Tailgate Brunch for a Bunch Challenge presented NC State Basketball

BRUNCH that statistically satisfies 12 excited fans (change up ingredient colors to get creative with school colors)

Beet the Devil Eggs

- 12 hardboiled eggs
- Bacon bit, garnish
- Black olive halves, garnish
- ¼ cup Duke's mayonnaise
- 1 Tbsp Dijon mustard
- 6 dashes of your favorite pepper sauce
- salt and pepper, to taste
- paprika, for garnish

Egg Beet Stain

- 16 oz jar of sliced pickled beets
- 3 cups water
- 1 cup apple cider vinegar
- 1 teaspoon kosher salt

Combine pickled beets, water, apple cider vinegar, and eggs in a large bowl; soak overnight. Remove eggs from brine; halve eggs and remove yolks to a mixing bowl. Add mayonnaise, mustard, pepper sauce, salt, and pepper to the bowl and blend with a hand mixer until smooth. Arrange egg whites on a platter, spoon in filling, and garnish with paprika, bacon and olive halves before serving.

Pep Talk Peppadews X and Oh's

- 14 oz. jar of Peppadew peppers, drained, rinsed, and excess water strained off.
- 2 8 oz. containers of whipped cream cheese spread
- 2 Tbsp dried dill weed
- 2 Tbsp seasoned salt
- Black Garlic puree garnish

Special needs: Piping bag or heavy duty 1 gallon storage bag.

In a mixing bowl add the containers of whipped cream cheese. Add the dill and season salt and mix well using a rubber spatula. Spoon the cream cheese in the piping bag or storage bag (clip off the corner of the storage bag after spooning in the mixture if using). Pipe each peppadew pepper with the cream cheese mixture and top with a dab (an X) of garlic puree.

pudding QUARTERback Stacks

- 6 oz package butter cookies, blended
- 9 oz package red velvet Chips Ahoy cookies, blended
- 2 packages instant chocolate pudding, prepared according to package
- 2 packages instant vanilla pudding, prepared according to package
-

Layer starting with vanilla pudding, red velvet cookie crumble, chocolate pudding, and top with butter cookie crumble.

Drink – PACK'n Blood, Cran, and Cheers

- 24 oz Blood Orange Ginger Beer
- 24 oz Cranberry Juice Cocktail
- 24 oz Cheerwine
- 1 cup frozen mixed fruit

Put some fruit in a plastic tailgate cup with some ice, mix al all liquids together in a pitcher, pour into the cups and enjoy. Add dark rum or whiskey for a kick

The “NC Steak” and Egg one Handed Pass

2 14oz packages of Shaved Ribeye steak
2 tablespoons montreal steak seasoning
2 tablespoons worcestershire sauce
2 teaspoons soy sauce

1 large yellow onion, sliced thin
4 tablespoons vegetable oil, divided
1 teaspoon worcestershire sauce

8 large eggs
½ cup half and half
½ teaspoon salt
¼ teaspoon black pepper
8 oz pepper jack cheese, grated
3 green onions chopped, white part separated
12 large croissants

1. Marinate the steak. Combine shaved ribeye and the next 3 ingredients in a large bowl. Stir well to combine and set aside to marinate.
2. Caramelize the onions. Heat 2 tbs of the oil in a medium skillet. Cook onions(yellow onion and white part of the green onion) over medium/low heat for 15 mins until soft and well browned. Add worcestershire sauce and mix well. Remove from the pan.
3. Heat the remaining oil in the skillet and increase the heat to medium high. Add the steak mixture and cook until the steak is just done. Do not overcook.
4. In a bowl, combine the eggs, cream, salt, pepper and cheese and mix well.
5. Place croissants in a baking dish and hollow out the middle of each one. Divide the steak equally and place in the bottom of each croissant, followed by the onions.
6. Pour ¼ cup of the egg mixture in each croissant
7. Bake at 350 degrees for 20 minutes until egg is done. Top with chopped green onions. Serve with various condiments like salsa and steak sauce.

Red-Zone Brunch Roll-ups

1 - (16oz) Frozen phyllo dough – thawed
1 lb ground hamburger
1 lb hot pork sausage
½ cup finely chopped onion
1 clove garlic minced
1 teas oregano
1 teas Worcestershire
2 cups finely shredded sharp cheddar cheese
1 cup finely shredded mild cheddar cheese
9 eggs beaten
1 cup melted unsalted butter, set aside

In a large frying pan, fry hamburger , sausage, onions and garlic until completely cooked. Add oregano and Worcestershire sauce and stir to combine. Add all cheese and melt into meat. Add the beaten eggs to meat, stirring constantly cook until scrambled soft and set aside.

Preheat oven to 425. Line large baking sheet with parchment paper.

To assemble: Take 3 sheet of phyllo and spread the first 2 sheets with melted butter. Cut into 3 inch strips, place a heaping Tabl of the egg/meat/cheese mix on to each strip and roll up. Place onto the lined baking pan about 2 inches apart. Bake at 425 for about 15 minutes or until lightly browned. Serve warm with dipping sauce.

Dipping Sauce

¾ cup Mayonnaise
½ cup ketchup
1/8 teas salt
¼ cup pepper
½ teas sugar
½ teas lemon juice
3 drop tabasco sauce (or to taste)

In small bowl, combine all ingredients. Chill until ready to serve.

Home Chef Challenge 2024 Winners

Friday, 10/18/2024
Sinful Cinnamon Roll Challenge

FIRST PLACE: TYLER MOORE
“Thanksgiving Cinnamon Rolls”

SECOND PLACE: MARIE SCHOENING
“Bacon Maple Sugar Rolls”

THIRD PLACE: KATHLEEN WALLACE
“When Life Gives You Lemons, Make Rolls!”

Thanksgiving Cinnamon Rolls

(Modified from Homemade Cinnamon Rolls by Tastes of Lizzy T)

1st Place

Ingredients

For the Dough:

- 3/4 cup warm milk (115 degrees F) 8 ounces
- 2 1/2 teaspoons instant dry yeast* 7 grams
- 2 large eggs at room temperature
- 1/3 cup salted butter** (Melted or very softened, but make sure it isn't over 110° Fahrenheit.) 2.67 ounces
- 1 cup roasted and strained sweet potatoes
- 1/2 cup granulated sugar 100 grams
- 1 teaspoon salt 5 grams
- 3 1/2 cups bread flour (divided) 400-465 grams

For the Filling:

- 1 1/2 cups roasted and strained sweet potatoes 240grams
- 1 cup packed brown sugar 210 grams
- 3 tablespoons cinnamon 24 grams
- 1/4 teaspoon nutmeg
- 1/4 teaspoon clove
- 2 cups chopped pecans
- 1/2 cup heavy cream*** (for pouring over the risen rolls) 4 ounces

For the Frosting:

- 6 ounces cream cheese (softened)
- 1/2 can of sweetened condensed milk
- 1/2 tablespoon maple extract (or vanilla) 7 grams
- 1 teaspoon of salt
- 7 ounce jar of marshmallow crème

Instructions

1. Pour the warm milk (115°F) in the bowl of a stand mixer and sprinkle the yeast overtop. Allow this to sit for 3-4 minutes. The yeast will get a little frothy to show it is activated.
2. Add the room temperature eggs, butter, sweet potato and sugar. Mix until combined.
3. Add in salt and **3 cups (save the other 1/2 cup and add only if you need it)** of flour and mix using the beater blade just until the ingredients are barely combined. Allow the mixture to rest for 5 minutes so the flour has time to soak up the liquids.

Thanksgiving Cinnamon Rolls

(Modified from Homemade Cinnamon Rolls by Tastes of Lizzy T)

18. In a large bowl, combine the softened cream cheese and condensed milk and salt using a hand mixer. Blend well.
19. Add in your favorite extract. Beat until combined. Spread the frosting over the cooled rolls. Add thin layer of marshmallow crème and broil for 2 minutes.

Rolls are good for 5 days in refrigerator.

Bacon Maple ~~Cinnamon~~ ^{Sugar} Rolls

1 pkg. yeast

1 cup warm milk

$\frac{1}{3}$ C butter melted

2 eggs room temp lightly beaten

$\frac{1}{2}$ C sugar

$4\frac{1}{2}$ C flour

2 T softened butter

2nd Place

Mix warm milk with yeast in large mixing bowl wait 5 min add butter eggs & sugar slowly add flour mix until consistency is stretchy let rise 45 min.

Roll out. 12x20 rectangle

Spread with softened butter spread

③ Maple ~~Sugar~~ Sugar. Cut evenly with serrated knife. Place in pan cook 25-30 min

Put * Bacon ② & Frosting ① on top

② Candied Bacon

1t Maple ext

1/2 lb bacon

1/2 cup brown sugar

Cook 10 min until brown - drain

Brush w Maple Syrup

Bake 20 min

brush every 5 min with maple syrup +
Brown Sugar
mixture

① Frosting

1c conf Sugar

1 1/2 T water

1 1/2 T maple Syrup

1t maple extract

Mix together let sit 5min

③ Maple Sugar

1/2 c Sugar

1t Maple ext.

Mix together place on wax paper let dry

When Life Gives Lemons, Make Rolls!

Lemon Blueberry Rolls

Yields: 14 rolls Serving Size: 1 roll

Blueberry Filling

- 1 cup white sugar
- 1/2 tsp cinnamon
- 2 Tbsp cornstarch
- 3 Tbsp water
- 2 cups fresh blueberries

Dough

- 4 1/4 cup all-purpose flour (plus more for rolling)
- 2 packets instant dry yeast
- 1 tsp salt
- 1 cup whole milk (warm)
- 1/2 cup white sugar
- 1/2 cup unsalted butter (room temp)
- 2 large eggs (room temp)
- 1 cup heavy cream (for baking)

Butter Spread

- 3/4 cups unsalted butter (room temp)
- 1 cup white sugar
- 1 tsp vanilla paste

Frosting

- 8 oz cream cheese (room temp)
- 4 Tbsp unsalted butter (room temp)
- 3 cups powdered sugar
- 1 tsp vanilla paste
- 1/4 cup lemon juice

Garnish

- 1/4 cup lemon zest (for sprinkling)
- 1/4 whole blueberries for garnish

Recipe

Preheat your oven to 200 F.

Blueberry Topping

Combine the sugar, cinnamon, cornstarch, and water in a medium-sized saucepan over medium heat and stir to combine. Heat until the mixture is wet and the sugar begins to melt. Add the blueberries and stir to coat with the sugar mixture.

Continue to cook until the blueberries start to soften and let out juice (very low simmer). Mash them to create a smoother consistency.

Remove from heat when blueberries are a bit juicy, and the juice has begun to thicken. Pour the mixture into another bowl and refrigerate until cool.

Dough

In a large bowl (or stand mixer bowl), add flour, instant dry yeast, and salt.

In a separate bowl, combine milk, sugar, and butter (cut into Tbsp-sized pieces). Heat for 1 minute in the microwave, then stir to combine the ingredients. The butter should be mostly melted, and the mixture should feel warm but not hot (around 95 F). *If it's too hot, it can kill the yeast*

Slowly add wet ingredients to the dry ingredients and mix on medium speed with a dough hook (you can use a wooden spoon if you don't have a dough hook). Dough will be sticky at this stage.

Add eggs one at a time on low speed until incorporated and dough becomes a sticky ball. As the dough mixes, add additional flour (1 Tbsp at a time) until the dough begins to leave the sides of the bowl. It should feel tacky, but not sticky. When you pull your finger away, there should be no residue on your finger.

Once complete, cover the bowl with plastic wrap or a towel let the dough rest for 10-20 minutes.

Butter Spread

While the dough is resting, combine butter, sugar, and vanilla paste until completely combined. Set aside for later.

Rolling & Cutting Rolls

Gently place the dough on a lightly floured surface and roll it into a large rectangle that's about 1/4 inch thick.

Spread the butter spread then the cooled blueberry filling over the dough, leaving 1/2 inch of dough on the long side of the dough without filling (only on one side).

Next roll the dough horizontally, toward the uncovered strip and cut 14 equal pieces using unflavored dental floss. Any of the filling that comes out can be placed ABC on top of the rolls in the pan. Place the rolls in a greased or lined 9x13-inch pan.

Turn the oven off at this time, cover rolls with foil and place them in the oven for about 30 minutes to give them an assisted rise. They will be puffier and doubled in size.

Remove them from the oven and take off the tinfoil. Turn the oven back on and preheat it to 325 F. Pour the heavy cream over the rolls at this time.

Once preheated, bake the lemon rolls for 26 minutes or until the rolls are golden

Frosting

While the rolls are cooking, combine cream cheese and butter until fluffy. Add powdered sugar in intervals. Then add lemon juice and vanilla paste.

Let the rolls cool for 10 minutes then spread the frosting over the top and spread around.

Garnish

Sprinkle lemon zest and blueberries for garnish.

Home Chef Challenge 2024 Winners

Saturday, 10/19/2024
Milkshakes with SPIRIT! Challenge

FIRST PLACE: JANET NGHIEMLEE

“Bourbon “Boo”berry Milkshake”

SECOND PLACE: BROOK HARDING

“Salted Caramel Bourbon “Boo” Milkshake”

THIRD PLACE: JENNIFER CURRIE

“Mocha Coconut Candy Milkshake”



Bourbon "Boo"berry Milkshake

Get ready to spook your taste buds with the **Bourbon "Boo"berry Milkshake!** This hauntingly delicious treat blends creamy strawberry ice cream with rich cheesecake, all elevated by a splash of smooth bourbon cream. This indulgent milkshake is the perfect way to celebrate Spooky Season!

1 Serving

Ingredients:

- 1 ¼ cups of Strawberry Icecream
- ¼ cup of Whole Milk
- 1 slice of Original Cheesecake, Frozen
- 1 shot of Southern Star Double Shot Bourbon Cream
- 1 tablespoon of Strawberry Syrup, Drizzled

Shake Steps:

1. Blend Strawberry Icecream, Whole Milk, Original Cheesecake and Southern Star Double Shot in Blender for 30 seconds.
2. Drizzle Strawberry Syrup into Milkshake Glass.
3. Pour Blended Mixture into Milkshake Glass.
4. Top with desired toppings.

Salted Caramel Bourbon “Boo” Milkshake

1.5 oz. Double Shot Bourbon Cream + Salted Caramel Whiskey, combined

3 tablespoons caramel sauce

4 cups vanilla ice cream

3 tablespoons milk

3 tablespoons marshmallow fluff

½ cup Heath crumbles

Whipped Cream

Add ice cream, 2 tablespoons caramel, ½ cup Heath crumbles, whiskey and bourbon combo into mixer.

Blend just until smooth. Swipe Marshmallow fluff on sides of glass. Add ghosts eyes onto outside of glass with Sharpie.

Drizzle caramel sauce inside cup.

Pour ice cream mix into cup and top with whipped cream.

Sprinkle Heath on top.

Add skewered candy décor.

Recipe: Mocha Chocolate Coconut Candy Milkshake

From the Kitchen of _____

Prep Time: 10 min Serving Size: 1 cup Servings: 2

Ingredients:

- 3 cups ~~chocolate~~ ^{vanilla} ice cream
- 3 Tbsp unsweetened coconut cream
- 3 ounces John Newland Maffitt Coconut Cream
- 2/3 cup toasted unsweetened coconut flakes - divided
- 7 pieces of chocolate coconut candy -divided
- 1/4 cup coffee

- Chocolate syrup
- Whipped cream
- Chocolate frosting
- _____
- _____
- _____

Directions:

- In a blender, add coconut cream, John Newland Maffitt Coconut Cream, and 1/3 cup toasted coconut flakes.
- Blend on high until smooth, scraping sides as necessary. Add ice cream and 5 pieces of candy; pulse a few times.
- Then blend for 30 seconds. There may be a few chunks of candy, but that's okay.
- Prep glasses: Spread frosting around outside rim of jar and press toasted coconut into frosting.
- Drizzle chocolate syrup inside the sides of the jar. Pour milkshake into jar.

Notes:

- Top with whipped cream. Garnish with remaining toasted coconut and candy pieces. Drizzle with chocolate. Serve!
- _____
- _____

Home Chef Challenge 2024 Winners

Sunday, 10/20/2024

You Had Me at Chiffon: Pie Challenge

FIRST PLACE: ANGELA CERVENY

“Java Express Chocolate Chiffon Mini Pies”

SECOND PLACE: DEBORAH REINDERS

“Pumpkin Chiffon Pie”

THIRD PLACE: NOEL CERVENY

“White Chocolate Lemon Raspberry Chiffon Pie”

The Java Express Chocolate Chiffon Mini Pies

Serving Size 8

Ingredients

6 Silicon Baking Cups

Filling:

- 1 Tbs Instant coffee and 1/2 Tbs of International House Coffee - 1/2 cup of boiling water
- 3/4 Cup Water
- 6 Ounces Bitter Sweet Ghiradeli Chocolate (Chopped)
- 1 Envelope of unflavored gelatin
- 3 Eggs, Separated
- 1/2 cup of Granulate Sugar
- 1 Teaspoon Vanilla
- 1/2 Teaspoon Salt
- 1/2 Cup Heavy Whipping Cream
- 1/4 Teaspoon Cream of Tartar
- 1/4 Good Life Chocolate Chips

Crust:

- 7 graham cracker sheets and 8 Oreo Cookies (approximate 1 3/4 cups)
- 1/2 Cup Unsalted Butter (melted and cooled)

Topping:

- 1 Cup Heavy Whipping Cream
- 3 Tbs Powder Sugar
- 1 Teaspoon Pure Vanilla Extract

Shell:

- 1 Cup Bitter Sweet Chocolate (chips or chopped Bar)
- 1/2 Cup of Refined Coconut Oil
- 3/4 Chocolate Cover Espresso Beans

Instructions:

- 1. Crust: Preheat** oven to 350 degrees. Break up graham crackers and Oreo cookies. Use a food processor to pulse the cookies to medium-fine mix. Add grinded cookies to a bowl. Melt cup of butter in microwave for about 15sec. Add butter to cookies and stir. Cookie crumble should fill a little dry to touch but not over saturated with butter. Line muffin tin with 8 silicone muffin cups (paper lines can be used as well). Press cookie crumble into lines and bake for 10-12 minutes. Set out to cool before adding chocolate/coffee Filling
- 2. Chocolate Coffee filling:** Mix Instant coffee and 1/2 cup of boiling in a cup. Combine the gelatin, Coffee Mix, 1/2 cup of sugar, salt, water, and 6 ounces of chopped chocolate in a medium saucepan. Cook over medium heat, stirring constantly until the chocolate is melted. Remove from stove. Separate 3 eggs. Put 3 Egg yolks in a bowl. Pour about 1/2 of the chocolate mixture into the eggs. Stir. Pour the remaining chocolate into to the eggs. Place all of the mix back on the stove and continuously stir into the chocolate comes to a boil. Immediately remove pan from heat and place in a bowl of iced water. Stir the chocolate and once the chocolate comes up 1/2 way of the spoon your mix is ready. Take out of bowl and add 1/2 tsp of vanilla.
- 3. Egg whites mix:** Use the separated egg whites and add to a bowl with 1/4 tsp of Cream of Tartar, and 1/4 cup of sugar. Using an electric mixer, Beat egg whites on medium speed till it forms a stiff peak (Approx 10 min).
- 4. Heavy Cream:** Whip 1/2 cup of heavy cream till stiffen. (Approx. 5 min)
- 5.** Fold Egg white mix and whipped heavy cream gently into chocolate.
- 6.** Remove cookie crust from muffin tin and add to coffee cup or decorative cup of choice. Fill about 1/4 of cups with chocolate filling and then sprinkle with a few chocolate chips add remainder of chocolate coffee filling to remainder of cup leaving about 1/4 of space at the top. Place cups in refrigerator for about 4 hours (preferably overnight).
- 7. Whip Cream topping:** add 1 Cup Heavy Whipping Cream, 3 Tbs Powder Sugar and 1 Teaspoon Pure Vanilla Extract to mixing bowl. Whip till cream forms a stiff peak. (Approx. 5 min)
- 8. Shell topping:** Combine 1 Cup Bitter Sweet Chocolate (chips or chopped Bar and 1/2 Cup of Refined Coconut Oil in microwave safe bowl. Heat for 60-75 seconds till melted, checking and stirring every 15 second. Set aside for 20 mins. (Room Temperature). Roughly chop about 3/4 cup of Chocolate Cover Espresso Beans.
- 9. Decorate Mini Chiffon Pies:** Remove cups from refrigerator. Optional: mix espresso beans into shell topping or sprinkle on top of chocolate shell. Pour shell topping on top of the mini pies and top with espresso beans. Garnish top of shell with whip cream and extra espresso.

Time to Make 5 hours

Serves 8

Debbie Reinders

Pumpkin Chiffon Pie

Adapted from "Allspice" with modifications by Debbie Reinders

Ingredients:

Pie Filling

- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- 4 large pasteurized eggs, separated
- 1 ¼ cups white sugar
- ¼ cup brown sugar
- 1 ¼ cups pumpkin puree
- 2/3 cup evaporated milk
- ¼ teaspoon Kosher salt
- 1 ¼ teaspoon pumpkin spice
- ¼ teaspoon orange flavoring
- 1 teaspoon vanilla

Crust

- 1 ¼ cups finely crushed graham cracker crumbs
- 1 teaspoon ground cinnamon
- 3 tablespoons white sugar
- 6 tablespoons unsalted butter, melted

Topping

- 1 ½ cups heavy whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon Kosher salt
- Carmel syrup
- Carmel tidbits

Turn page over for instructions

Instructions:

1. Mix the graham cracker crumbs, 1 teaspoon cinnamon, 3 tablespoons sugar and the melted butter in a bowl.
2. Press the mixture into the bottom of a 9-inch pie plate or divide among smaller pie plates, pressing the crumbs in the bottom and up the side of the pie plate(s). Chill until the crust is firm, about 30 minutes.
3. Whisk water and gelatin in a small bowl, then set aside to thicken.
4. Meanwhile prepare a double boiler. Beat egg yolks until thickened. Beat in 1 cup ^{white} sugar, ^{1/4 cup brown sugar,} then pumpkin puree, and then evaporated milk until each is fully incorporated. Add ^{→ Add the orange flavoring and vanilla.} the pumpkin spice and salt. Mix until well combined.
5. Place the mixture in the double boiler and cook over boiling water, whisking constantly, until thick for 15 to 20 minutes.
6. Add the gelatin mixture and whisk until fully dissolved. Remove from heat and cool until mixture thickens and mounds when dropped by a spoonful, usually 15 to 20 minutes.
7. While the pumpkin mixture is cooling, beat the egg whites in a medium bowl until soft peaks form. Gradually mix in $\frac{1}{4}$ cup sugar and continue to beat until stiff peaks form and the mixture is glossy. Lightly fold the egg whites into the pumpkin mixture, keeping as much air in the mixture as possible.
8. Transfer the filling to the graham cracker crust and chill in the refrigerator.
9. Before serving, beat the heavy cream, powdered sugar ^{vanilla} and $\frac{1}{4}$ teaspoon salt on medium-high speed until medium stiff peaks form. Spoon the whipped cream over the top of the pie and garnish with caramel bits and drizzle with caramel syrup.

White Chocolate Lemon Raspberry Chiffon Pie

Serving size (8)

Description: It Tastes like cheesecake!, It's sweet and sour at the same time, and when eating it, it melts in your mouth like a dream.

~~Leaving white chocolate raspberry filling with white chocolate and granular crust, and dig it and~~
~~leaving cream cheese custard filling is the best; topped off with white chocolate decoration.~~

Filling Ingredients

- 1/2 cup of water
- 1/2 cup country crock butter
- 3/4 cup granulated sugar
- 3 eggs
- 1/2 cup white chocolate chips
- 1/2 cup lemon juice
- 1/8 cup of cornstarch + Saluted milk (1/4 cup milk + 1/4 cup water)
- 1/8 tsp of salt
- 1/8 tsp of vanilla extract

Crust

- 1/2 cup country crock butter
- 1/8 cup of chopped white chocolate chips
- 1/2 cup graham crackers
- 1/8 tsp of salt

Raspberry Sauce

- 1/2 cup frozen raspberries
- 3 tbsps of sugar
- 1/2 tbsps of lemon juice
- 1/8 cup of water + 1/4 tsp of cornstarch

Light fluffy cream cheese icing

- 1/8 cup flour
- 1/8 cup granulated sugar
- 3/4 cup of cream cheese
- 1/8 tsp of vanilla extract

- ½ cup milk
- ¼ tsp of maple syrup
- ⅛ tsp of salt

Toppings

Chopped white chocolate

Creamcheese icing you just made

Optional use extra raspberry sauce if you have some

First let's make the crust!

- 1) Preheat your oven to 350 degrees. In a food processor add your 2 packets of graham crackers. Blend these graham crackers up until they have the consistency of fine sand or sawdust.
- 2) Next, pour your gram cracker crumbs in a medium size bowl and microwave your country crock butter in a microwave safe bowl for about 20 - 30 sec and pour the butter into your gram cracker crumbs.
- 3) While adding the butter also pour in your white chocolate chips (chopped) and your salt. Mix this all together until it makes a dough.
- 4) Place in silicone cupcake liners in a muffin tin and scoop up 2 tbs of your crust dough. Flatten this dough with your fingers around the bottom edges of the cupcake liner.
- 5) Put this in the oven for about 12-14 minutes. Once out of the oven let them cool fully.

Next let's make the Filling!

First, put the stove on medium, In a medium size pot, put in your water, butter, sugar, and lemon juice. Stir this, and set until it boils. Once the mixture is boiled, pour your salted milk cornstarch mixture and stir until thick like a custard. Make sure to continue stirring so no lump would form. Set this mixture to the side. In two other bowls separate your egg and egg whites. Beat your egg yolks with a fork and start slowly adding your custard like filling into the egg mixture chunks add a time. Then pour your tempered eggs into the

rest of the mixture. Sit this to the side. Beat your egg whites until stiff peaks and fold that into your mixture and add your white chocolate chips. Add the rest of your ingredients and put in the refrigerator.

Now make the raspberry Sauce!

Pour in all of your ingredients and cook on the stove till bubbly. Then sift the seeds through the strainer.

Make the Icing!

Put all of these components together!

Pour your chiffon mixture into your crusts and put some extra white chocolate in there (how much you like). Put your raspberry sauce on top and mix it around. Put in the freezer for 4 hours.

Decorating!

Put cream cheese icing, and whitechocolate chips on top.

Vaulal and enjoy!

Home Chef Challenge 2024 Winners

Monday, 10/21/2024
Cast Iron Cornbread Challenge

FIRST PLACE: MICHELLE SPEARS

“Cast Iron Skillet Cornbread with Bacon and Hot Honey”

SECOND PLACE: CLAIRE LANKFORD

“Mexican Street-Cornbread with Chorizo and Cilantro Crema”

THIRD PLACE: CHARLES GAINES

“Apple Maple Skillet Cornbread”

FROM THE KITCHEN OF: _____

RECIPE FOR: Cast Iron Skillet Corn Bread w/

Bacon & Hot Honey

1 Box Jiff Corn Bread mix

1/2 lb Thick cut Maple Bacon.

1 Egg

1/2 c Heavy Whipping Cream

1 1/2 c can of corn (drained)

OVEN TEMP.: 400 TIME: 16-20 min SERVES: 6-8

FROM THE KITCHEN OF: _____

RECIPE FOR: Add Sugar, Corn & Bacon

to mix & fold in. Add to

Hot Skillet and Bake

mine. Make hot honey in

Add honey, vinegar and red pepper

and simmer for 10 min. Let

and strain out peppers.

Check to make sure corn bread

cool slightly slice and drizzle

OVEN TEMP.: _____ TIME: _____ SERVES: _____

FROM THE KITCHEN OF: _____

RECIPE FOR: Pre heat oven 400

Chop Bacon into small pieces, cook

Fill slightly crispy. Remove from

Pan to drain, keep grease to use in

Skillet. Add oil to Skillet and put

in oven to heat up pan.

Use med size bowl add

Jiff mix, egg, cream mix well

OVEN TEMP.: _____ TIME: _____ SERVES: _____

FROM THE KITCHEN OF: _____

RECIPE FOR: Hot honey

1c Honey

2 tsp Apple Cider Vinegar

3 tsp Crushed Red Pepper

(may add more if you like it)

OVEN TEMP.: _____ TIME: _____ SERVES: _____

Mexican Street-Cornbread with Chorizo and Cilantro Crema

Ingredients

Cornbread

- 1 c all purpose flour
- 2 c cornmeal
- 1 t salt
- 1 T sugar
- 2 t baking powder
- 1 c cream-style canned corn
- ¼ butter, melted + 1 T for pan
- 3 T vegetable or avocado oil
- 2 large eggs
- 1 ½ c buttermilk
- ¼ c corn kernels, fresh or frozen
- 1 jalapeno, chopped
- ½ small onion, chopped (about ¼ c)
- 2-4 T chipotles in adobo (dependent on spice preference), finely chopped
- 6 oz cream cheese, softened
- 8 oz smoked chorizo sausage, chopped

Cilantro-Lime Crema

- ⅓ c sour cream or plain yogurt
- ⅓ c mayonnaise
- ⅓ c cotija cheese, plus extra for garnish
- ½ t chili powder
- Zest and juice of 1 lime
- ½ c packed fresh cilantro, plus extra for garnish

Directions

- 1) In a large mixing bowl, combine flour, cornmeal, salt, sugar and baking powder.
- 2) In another bowl, combine cream-style corn, eggs, buttermilk, and melted butter until well-mixed.
- 3) Heat a 10" cast iron skillet on medium heat. Add the chorizo, chipotles and 1 T vegetable oil. Cook until crispy then remove chorizo to a small bowl - but keep the fat in the pan. Add the corn, onion and jalapeno and saute until softened, about 5 minutes. Remove to a separate small bowl to cool slightly.
- 4) Add the remaining 2 T oil and 1 T butter to the cast iron skillet and add to the oven - turn oven to 425 with skillet inside.
- 5) To the dry ingredients, add the wet mixture. Stir until fully combined, then fold in the jalapenos, onion and corn.
- 6) In a small bowl, mix together cream cheese and chorizo
- 7) Pull the pan out of the oven, add half of the cornbread mixture. Using two spoons, drop tablespoon-sized dollops of the chorizo/cream cheese mixture, then the other half of the cornbread, and remaining spoonfuls of chorizo/cream cheese.
- 8) If needed, place the skillet on a cooking sheet to prevent dripping. Bake for 25-30 minutes or until a toothpick comes out clean.
- 9) To make the cilantro crema, add all ingredients to a blender, then blend until smooth. It will be thick, taste and adjust seasoning to your preference.
- 10) Allow cornbread to cool slightly, then cut into wedges. To drizzle the cilantro crema, add to a small plastic bag and snip a small corner, or to a piping bag.

Optional garnish: fresh chopped cilantro and cotija cheese. Serve warm, with extra crema on the side

Apple Maple Skillet Cornbread

1 ½ cup ground commeal
1 cup flour
1 teas salt
2 teas baking powder
½ teas baking soda
¼ cup dark brown sugar
½ teas cinnamon
¾ cup buttermilk
1/3 cup whole milk
2 eggs, beaten
1 teas vanilla extract
½ teas maple extract
6 Tabl melted butter + 1 Table to coat pan
½ cup apple butter
½ cup chopped apple
½ cup chopped maple pecans

Apple butter spread:

6 Tabl butter melted
½ cup apple butter
½ teas cinnamon

Mix all ingredients until combined and serve at room temp.

Preheat oven to 425F and place 9 inch skillet to preheat in oven while mixing batter. **In large mixing bowl, whisk together commeal, flour, brown sugar, salt, baking powder, baking soda and salt. In small bowl whisk together milk, melted butter, eggs, vanilla and maple extracts and apple butter. Whisk wet ingredients together into the dry commeal mixture. Stir in the apples and pecans. Remove skillet from oven, burn down temp to 400F. Coat pan with 1 Tabl melted butter and spread batter in hot pan. Bake 20-25 min until center firm and golden brown. Serve with apple butter spread.**

Home Chef Challenge 2024 Winners

Tuesday, 10/22/2024

Bake It Til You Make It - Cheesecake Challenge

FIRST PLACE: DAHSOHN BAXLEY

“Apple Blossom Baklava Cheesecake”

SECOND PLACE: MEGAN MORGAN

“Cranberry White Chocolate Cheesecake”

THIRD PLACE: LISA JOLLEY

“Maple Brown Butter Pecan Cheesecake”

#5

Apple Blossom Baklava Cheesecake

Servings: 7-inch cheesecake, 8 servings

Ingredients

Baklava Crust

20 phyllo sheets, room temperature
1 cup melted butter
1/3 cup pistachios, finely chopped
1/3 cup pecans, finely chopped
3 tbsp brown sugar
1/2 tsp ground cinnamon

Syrup

2 tbsp honey
1/4 cup sugar
2 tbsp water
1/8 tsp cinnamon

Apple Filling

3 large apples, finely diced
1/4 cup brown sugar
2 tbsp butter
1/2 tsp cinnamon

Cheesecake Filling

16 oz cream cheese, room temperature
2 oz sour cream, room temperature
11 oz sweetened condensed milk
3 eggs, room temperature
1 tsp vanilla extract

Instructions

Preheat oven to 300 degrees Fahrenheit.

Make nut mixture for baklava crust by combining pistachios, pecans, brown sugar, and cinnamon in a small bowl.

Prepare honey simple syrup by combining honey, sugar, water, and cinnamon in a saucepan and warming until sugar is dissolved. Let cool.

Make apple filling by combining apples, brown sugar, butter, and cinnamon in a saucepan and simmering until apples are softened and the mixture has thickened. Let cool.

Make cheesecake filling by using a mixer to combine cream cheese, sour cream, sweetened condensed milk, eggs, and vanilla just until smooth.

To prepare the baklava crust, layer 10 sheets of phyllo dough in the base of a 7-inch pan with a removable bottom, brushing each sheet with melted butter. Be sure to overlap sheets to provide full coverage up the sides of the pan (there will be dough overhanging). Sprinkle 1/3 cup of the nut mixture on top of the phyllo dough. Layer another 5 sheets of phyllo dough with butter and sprinkle the remaining nut mixture on top. Add 5 more sheets of phyllo dough and butter.

Spread 1 cup of the apple filling over the baklava crust. Pour the cheesecake filling on top of the apple layer. Top with small dollops of the remaining apple filling. Scrunch up the overhanging phyllo dough on top of the cheesecake. Place the cheesecake on a cookie sheet and bake for 60 minutes or until the center slightly wobbles.

After removing the cheesecake from the oven, pour syrup over the top, primarily on the perimeter where the phyllo dough is, and chill in the fridge. Once cool, remove cheesecake from the pan (may require a warm cloth to soften the butter to release from the pan) and garnish with chopped pistachios and pecans if desired.

Cranberry White Chocolate Cheesecake

ADAPTED FROM: WILL COOK FOR SMILES "CHRISTMAS CHEESECAKE"

SERVES : 10-12

COOK TIME : 1HR 15 MIN

TOTAL TIME : 1 DAY

INGREDIENTS

Cranberry Jam:

- 16 oz fresh cranberries
- 1 cup white granulated sugar
- 1/2 Tbsp vanilla extract

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/2 tsp cinnamon
- 5 Tbsp unsalted butter

Cheesecake Filling:

- 24 oz cream cheese, softened
- 16 oz sour cream
- 4 large eggs
- 1 tsp vanilla extract
- 1 1/2 cup white granulated sugar
- 1/4 cup flour

White Chocolate Mousse:

- 8 oz baking white chocolate bars
- 8 oz cream cheese, softened
- 8 oz whipped topping

Candied Cranberries: (Optional)

- 8 oz fresh cranberries
- 1 1/2 cups water
- 1 1/2 cups sugar
- 1/2 cup sugar

DIRECTIONS

Candied Cranberries (overnight):

1. Combine water and 1 1/2 cups of sugar in a small sauce pot, over medium heat.
2. Heat the mixture until sugar is all dissolved, stirring slowly.
3. Remove from heat and let the mixture cool slightly before adding cranberries.
4. Add cranberries, stir, cover and refrigerate overnight.
5. Drain cranberries in a colander.
6. Add 1/2 cup of sugar to a shallow bowl and coat cranberries in sugar. Set aside until ready to decorate.

Cranberry Jam:

1. In a sauce pot, over medium heat, combine cranberries, sugar and vanilla extract. Mix well cook cranberries stirring often. Cook for 12-15 minutes. Take off heat and let it cool completely.

DIRECTIONS (CONTINUED):

Crust:

1. Preheat the oven to 325 degrees and grease a 9 inch springform pan (I recommend wrapping the outside of the springform in foil before adding the crust and cheesecake batter.)
2. Mix the graham cracker crumbs, cinnamon, and melted butter in a large bowl. Stir very well, until all incorporated.
3. Press graham cracker mixture into the pan, evenly, all over the bottom (I recommend using a bottom of a glass to press crust firmly into pan).
4. Spread half of the cranberry jam over the crust. Set aside until cheesecake filling complete.

Cheesecake:

1. In a stand mixer with paddle attachment beat cream cheese and sugar on medium-high speed until smooth, about 2 minutes.
2. Add eggs, one at the time, beating after each addition. Scrape sides and bottom of the bowl and beat until all incorporated.
3. Add vanilla extract, and flour. Mix on lower speed until combined.
4. While on medium-low speed, add sour cream. Mix until all combined, scrape the sides and bottom of the bowl and mix again until smooth.
5. Gently pour all of the cheesecake batter into the springform, over the jam.
6. Place roasting pan into the oven and place the cheesecake springform pan inside the roasting pan. Carefully add water to the roasting pan, about third way up the side of the springform.
7. Bake for 70-75 minutes until edges are set but center still has a slight jiggle.
8. Turn off the oven and open the oven door half way. Let cheesecake rest for 1 hour
9. Remove from oven and let it rest until cooled completely to touch. Keep in pan.
10. Spread remaining cranberry jam over the top of the cheesecake. Cover the pan with saran wrap and place the cheesecake in the refrigerator.
11. Refrigerate for at least 6 hours (preferably overnight) before removing from pan and adding the mousse.

White Chocolate Mousse:

1. Break up white chocolate bars and melt according to package instructions.
2. Beat cream cheese until smooth with an electric mixer for a couple of minutes.
3. Drizzle in melted white chocolate while continuing to beat cream cheese. Mix well.
4. Fold in whipped topping gently until all combined. Be careful to not overmix.
5. Spread white chocolate mousse over the top of the cheesecake (You can separate the mousse in two batches and use one batch to decorate with a frosting tip)
6. If using candied cranberries, spread them on top of the white chocolate mousse.
7. Keep cheesecake refrigerated and eat within 1 week

Maple Brown Butter Pecan Cheesecake

10-12 Servings, Serving Size 1 slice

Ingredients

For Crust:

- 2-3 sleeves graham crackers
- 1/2 cup toasted pecans (chopped or halves)
- 1/4 cup dark brown sugar
- 14 Tbsp butter, browned
- Pinch salt

For Filling:

- 6 Tbsp butter (salted or unsalted) browned
- 2 pounds (4 pkg) cream cheese, at room temperature
- 1/2 cup dark brown sugar, packed
- 1 cup Pure Maple Syrup
- 2 Tbsp Cornstarch
- 3 large eggs plus 1 yolk, at room temperature
- 1 cup sour cream, at room temperature
- 1 teaspoon vanilla extract

For Brown Butter Maple Glaze:

- 2 tablespoons butter
- 1/4 cup maple syrup
- 1/3 cup powdered sugar
- 1 teaspoon vanilla
- pinch of flaky sea salt

Preparation (Maple Brown Butter Cheesecake)

Make the Crust:

- Prepare your 9" springform pan by making sure the bottom is upside-down (so your cake can slide off the base easily). Cut a 9" circle of parchment paper, and line your pan after lightly buttering the bottom and sides.
- Preheat oven to 350 degrees
- Spread out pecans on a baking sheet and toast in oven for 5 minutes, cool
- In a food processor, process graham crackers until fine, then add pecans and get them as fine as possible. Combine graham cracker/pecan mixture along with the brown sugar and salt in a bowl, set aside.
- Brown the butter: place the butter in a medium saucepan, over medium heat. Cook until the butter has melted, and then continue to cook, swirling the pan often and stirring with a whisk, until the butter foams and turns golden brown and nutty - watch it carefully so as not to burn it, and stir the foam aside so you can see the color of the butter turn, about 3-4 minutes.
- Remove butter from heat and pour it into a separate container to let it cool a bit before adding it to the bowl. Be sure to scrape the brown bits from the bottom of your pan!
- In the same saucepan from the first round of brown butter, add the 6 Tbsp of butter for the cheesecake. Repeat the same process as before, but this time, pour brown butter into a measuring glass and place it in the refrigerator.
- Mix all the crust ingredients with a spatula until it's the consistency of wet sand.
- Pour (scrape) into your prepared springform pan, pressing down with a glass or a dry measuring cup, and continue pressing up the sides of the pan, at least halfway up (you should have enough crust mixture to go all the way up the pan). Bake for 8-10 minutes. Cool completely,
- **Reduce Oven Temp to 325 degrees, with one rack at its lowest, and one in the center. Place a large roasting pan on the bottom rack.**

Make the Filling/Bake the Cake:

- In the bowl of a stand mixer fitted with the paddle attachment, on low speed, beat the cream cheese, brown sugar, and cornstarch. Scrape down the sides of the bowl as needed. Add the maple syrup. Scrape down the sides of the bowl.
- Pull out the brown butter from the refrigerator – you should notice that the brown bits have sunk to the bottom of the glass. That's all you're going to add to your batter.
- Very gently pour out the golden butter into a separate container, and scoop the brown bits into the cheesecake. It should be about a spoonful. Mix on low speed to combine, followed by the vanilla extract.
- Add the eggs one at a time, then add the sour cream.

- Fill a teakettle on the stove, or heat your electric kettle.
- Pour the cheesecake mixture into your cooled crust, smoothing the top to make sure there are no air bubbles
- Fill the roasting pan with the boiling water, and place the cheesecake pan on the higher rack, above the pan of water
- Bake at 325 degrees for 70-75 minutes, or until there's still a slight jiggle and well-puffed.
- Turn the oven off and crack the oven door. Leave the cheesecake inside for 45 minutes, then let cool at room temperature for another 30 minutes.
- Once cool, transfer to the refrigerator (uncovered) and chill overnight.
- Once chilled, run a small offset spatula around the edges of the crust to loosen, if needed, then then gently remove the outer ring. Using a large spatula, or cake lifter, gently loosen the base of the cheesecake and transfer to a platter.
- Arrange pecan halves around the edges of the cake

Make the Glaze :

- Brown the butter as before, remove from heat and add the remaining ingredients - add more salt than a pinch (to taste)
- Let cool, but not to hardening, pour over chilled cake - in the center of the pecans - and chill to set

Gum paste Leaves (Optional):

- Roll out gum paste as thin as possible
- Cut desired shape
- Press onto cleaned, non-toxic leaf, and let dry
- Use liquid edible paint or dust to paint leaves, and let dry

Home Chef Challenge 2024 Winners

Wednesday, 10/23/2024
Curry In A Hurry Challenge

FIRST PLACE: MEERAKUMARI PATEL
“Autumn Delight Kofta Curry”

SECOND PLACE: ASHA SAO
“Golden Curry with Chicken”

THIRD PLACE: LISA BRESCIA
“Coconut Curry Shrimp with Coconut Rice”

Autumn Delight Kofta Curry

This recipe is a warm, aromatic blend of paneer and fig koftas simmered in a rich pumpkin-tomato gravy, capturing the cozy essence of fall.

Kofta - A kofta is a spiced ball or patty made using proteins like ground meat or paneer, often cooked by frying, grilling, or simmering in a sauce.

Serves about 4 people

Ingredients for Kofta:

- 2 Boiled Potatoes, peeled and grated
- 100g Paneer, grated
- 4 tbsp Corn Flour
- ½ tbsp Salt
- ½ tbsp Black Pepper powder
- 4 tbsp Cilantro, finely chopped
- 6 Figs, soaked and chopped
- 3 cups Vegetable/Canola oil

Ingredients for Curry:

- 150g Tomatoes, diced
- 15 Cashews, soaked
- 3 Green Chilies, roughly chopped
- 3 tbsp Vegetable/Canola oil
- 2 tbsp Ginger-Garlic Paste
- 1 tbsp Cumin Seeds
- ½ tbsp Turmeric Powder
- 1 tbsp Coriander Powder
- 50g Pumpkin Puree
- 1 tbsp Red Chili Powder
- ¼ tbsp Garam Masala
- 1 cup Water
- 2 tbsp Salt (or to taste)
- 3 tbsp Cilantro, finely chopped
- 2 Tbsp Heavy Cream

Ingredients for Rosemary - Cumin rice:

- 1 tbsp clarified butter (ghee)
- 1 tbsp vegetable/canola oil
- 1 bay leaf
- 1 cinnamon stick
- 4 cloves
- 2 cardamoms

- 1 tbsp cumin seeds
- 1 cup Basmati rice, washed and soaked for 30 minutes
- 2 cups water
- 1 tbsp salt
- 2 tbsp cilantro, finely chopped
- 2 rosemary sprigs

Kofta Preparation:

1. Mix grated potatoes, paneer, corn flour, salt, pepper, and cilantro into a smooth dough.
2. Shape dough into balls, stuffing each with chopped figs.
3. Heat oil in a deep frying pan and fry the dough balls until golden brown.
4. Serve these koftas (balls) with the curry.
5. These koftas can be stored in a refrigerator in an air tight container for 3-4 days.

Curry Preparation:

1. Blend tomatoes, cashews, and chilies into a puree using a mixture.
2. Heat oil in a 14-inch pan, crackle cumin seeds, then add turmeric, coriander powder, and ginger-garlic paste. Sauté for 1 minute.
3. Add the tomato-cashew puree and pumpkin puree. Cook until oil separates.
4. Stir in red chili powder, water, salt, and garam masala. Bring to a boil on medium heat and then turn off the heat.
5. Pour the curry in a serving bowl, add paneer - fig koftas and garnish with cilantro, some finely chopped figs, and heavy cream. Serve hot and enjoy!
6. This curry can be stored in an air tight container in a refrigerator and will last for 3-4 days.

Rosemary – Cumin rice preparation:

1. Heat ghee and oil in a medium pot over medium heat.
2. Add bay leaf, cardamom, cloves, cinnamon, and cumin seeds. Sauté for 2-3 minutes until fragrant.
3. Drain the rice and add it to the pan. Sauté on high heat for 2 minutes.
4. Pour in water, add salt, and rosemary sprigs, bringing everything to a boil. Let it boil for 2-3 minutes until most of the water evaporates.
5. Cover, reduce heat, and simmer for 5-6 minutes until the rice is fully cooked.
6. Remove the rosemary sprig from the rice and serve the rice in serving bowl. Garnish with finely chopped cilantro. You can also put on the removed rosemary sprig for decoration and aroma.
7. The rice can be stored in an air tight container in a refrigerator and will last for 4-5 days.

Golden Curry with Chicken

“Indulge in a symphony of flavors with my authentic Indian chicken curry”

This aromatic and hearty dish features tender chunks of chicken simmered in a rich and creamy tomato-based sauce, infused with a medley of traditional Indian spices, along with the nutty sweetness of cashews and the caramelized depth of onions. The curry is served alongside fluffy white rice for a complete and satisfying meal. To top off this culinary journey, savor the exquisite sweetness of a Gulab Jamun, a deep-fried milk dumpling soaked in sweet syrup, paired with creamy Rabdi, a condensed milk-based dessert. This decadent combination will leave your taste buds dancing with delight.

Chicken Curry

Number of servings: 10

Serving Size: one medium bowl (served with hot rice)

Ingredients:

- 1 pound fresh boneless chicken.
- 1 big onion, chopped.
- 1 tomato, pureed.
- ¼ cup cashews, soaked in water for 3-4 hours, then pureed.
- 2 tablespoon oil.
- 1 tablespoon coconut milk.
- 1 teaspoon salt.
- 1 teaspoon fresh lemon juice.
- 1 teaspoon ginger garlic paste.
- ½ teaspoon red chili powder.
- ¼ teaspoon coriander powder.
- ¼ teaspoon cumin seed powder.
- ¼ teaspoon turmeric powder.
- Pinch of dried fenugreek leaves.

Instructions:

- Take a heavy bottom pan, put oil in it and put it on the high flame.
- When the oil is hot, add onions and fry until golden brown on medium flame.
- Add ginger garlic paste and cook it on medium flame until the oil starts to separate. Stir in between to ensure even cooking.

- Add cashew puree and tomato puree to the pan and cook it until the oil starts to separate again. Stir in between to ensure even cooking.
- Add coriander powder, cumin seed powder, red chili powder, turmeric powder, salt and chicken pieces. Mix well, cover with a lid and let the chicken cook for 10 minutes on medium flame.
- Add hot water to adjust the thickness of the gravy.
- Let it boil for the next 10 minutes.
- Add crushed dried fenugreek leaves and coconut milk. Cook the gravy for 5 more minutes on low flame.
- Add lemon juice and switch off the flame. Cover the gravy with a lid and wait for 10 minutes.

Rabdi (Milk pudding)

Number of servings: 10

Serving Size: one dessert bowl

Ingredients:

- 2 cups organic whole milk.
- 1 cup white sugar.
- ½ cup milk powder.
- 1 tablespoon fine chopped almonds (without peels).
- 1 tablespoon fine chopped cashews
- 1 tablespoon fine chopped pistachio
- ½ teaspoon cardamom seeds (powdered)
- One pinch of saffron threads

Instructions:

- Boil whole milk in a large pan at high flame.
- When the milk comes to the boil, add milk powder and let it boil on medium to low heat for about 30 minutes. Stir it frequently to avoid it getting burned at the bottom of the pan.
- Add saffron threads, finely chopped almonds, cashews and pistachio.
- Let it simmer for another 10 minutes on medium to low heat.
- Add cardamom powder and stir it to mix it well.
- Turn off the flame and let it cool for 30 minutes.
- Add sugar and mix it well to allow the sugar dissolve in it.
- Let it come to the room temperature. Once at the room temperature, put it in the refrigerator to cool down for 1 hour.

Gulab Jamun (fried milk balls soaked in a sweet, sticky syrup)

Number of servings: 10

Serving Size: 4 Gulab Jamun

Ingredients:

- 2 cups water.
- 2 cups milk powder.
- 1 cup refined wheat flour.
- 1 cup almond flour.
- 1 cup organic brown sugar.
- ½ cups organic whole milk.
- ¼ cup unsalted butter, melted.
- Pinch of baking soda.
- Pinch of citric acid.

Instructions:

- Mix wheat flour, milk powder, almond flour, citric acid, baking soda, and melted butter in a mixing bowl. Knead gently with the help of milk to make smooth dough. Add milk as needed to the mix until the dough is smooth.
- Using palms, make round and smooth marble sized balls from this dough.
- Deep fry the balls on medium to low heat until the balls turn golden brown.
- Take the balls out of the oil, drain excess oil and put them aside in a plate.
- In a separate pan, take 2 cups of water and 1 cup brown sugar. Boil on medium flame for 15 minutes and stir well to dissolve the sugar in the syrup.
- Turn of the flame and add the fried balls in the hot sugar syrup and let the balls absorb the sugar syrup for 2 hours.
- Take the fried balls out from the syrup and put them in a plate to allow the access syrup drip out.

Serving Instructions:

- Serve the curry with rice. Best served hot.
- For the dessert:
 - Slit the Gulab Jamun halfway from top to open it up a bit without splitting it in pieces and place it in a bowl. Serving hot is recommended.
 - Add the cold Rubdi on top of the hot Gulab Jamun.
 - Garnish with finely chopped pistachio.

Coconut curry shrimp with coconut rice:

1 pound uncooked large shrimp peeled and deveined

1/2 onion, finely chopped

1/2 teaspoon salt

2 teaspoons of biryani

1 teaspoon brown sugar

1 tablespoon fish sauce

1/4 teaspoon black pepper

1 large red pepper, julienned

1/4 cup minced cilantro

1/2 cup cubed carrots

2 tablespoons olive oil

2 tablespoons butter

1 can (13.66 ounces) coconut milk unsweeten

1 teaspoon garlic powder

1 cup uncooked basmati rice

1 cup water

(1) 8 ounce can of coconut milk

Put 1 cup water and 1 cup coconut milk in a sauce pan along with the 1 cup of basmati rice. Bring to a boil and reduce heat to low, put a lid on and let cook for 20 minutes.

Saute the onions, peppers and carrots until tender in 1 tablespoon oil and 1 tablespoon butter and garlic powder. Add 1 teaspoon of the biryani and salt and pepper.

Pour the coconut milk into the onion mixture and bring to a simmer.

Let simmer for about 5 minutes

In a separate pan, saute shrimp in 1 tablespoon oil and 1 tablespoon butter until cooked, about 4 minutes.

Add the shrimp to the coconut milk and add the cilantro, saving a little for garnish.

Plate the rice and pour the shrimp mixture over and enjoy.

Serves 6

Home Chef Challenge 2024 Winners

Thursday, 10/24/2024

Pig In A Pot Crockpot Challenge

FIRST PLACE: JENNIFER CURRIE

“Korean Crockpot Pork BBQ with Cucumber Kimchi”

SECOND PLACE: YVONNE PAYTON

“Aloha Y’all Pineapple Pork Bowls with Coconut Rice”

THIRD PLACE: DOMINO IRELAND

“Cerdo Verde Fácil - Easy Green Pork”

Korean Crockpot Pork BBQ w/ Cucumber Kimchi

Recipe Journal Sheet

Cooking Contest Name: Pig in a Pot Crockpot Challenge

Contestant Name: _____

Phone Number: _____

Street Address: _____

County: _____

City: _____

State: _____ Zip: _____

Email Address: _____

Ingredients: Pork

Sauce

1 onion sliced thin 1 small piece of gingerroot

2 Tbsp olive oil 8 cloves garlic - minced

1 Gala apple & Asian pear - cored & chopped

1/2 cup gochujang 2/3 cup soy sauce

2 Tbsp chili sauce 1/4 cup gochujang

2/3 cup rice vinegar 2/3 cup brown sugar

1/4 cup hoisin sauce 1/4 cup brown sugar

1 cup ketchup 1/4 cup lime juice

4 lb boneless pork butt 1 cup chicken broth

2 Tbsp honey 1/4 cup Worcestershire sauce

2 tsp onion powder

Directions:

In a small bowl, mix together chili sauce, gochujang, hoisin, and brown sugar. Rub pork butt with this mixture. Place in crockpot. Add apple, pear, onion, ^{ginger} and chicken broth. Cook on low for 8 hours.

While pork butt is cooking, make the sauce. In a 2 qt saucepan, heat the oil and saute the garlic over medium heat for about 30 seconds. Add the remaining ingredients. Stir to combine.

Reduce heat to low, stirring occasionally for about 20 minutes or until thick. When pork is done, shred with fork. Pour half sauce over pork and combine.

Serve on hamburger bun with cucumber kimchi (recipe attached)

Refrigerate leftovers in an airtight container.

Recipe Format Sheet

Cooking Contest Name: Pickled Cucumber Kimchi

Contestant Name: _____

Phone Number: _____

Street Address: _____

County: _____

City: _____

State: _____ Zip: _____

Email Address: _____

Ingredients:

1 pound small or English cucumbers

4 oz carrot matchsticks

1/4 tsp salt & 1 tsp salt

2 green onions - thin sliced

1 Tbsp gochugaru

2 tsp minced ginger

3 cloves of garlic - thin sliced

1 Tbsp fish sauce

2 Tbsp sesame oil

2 Tbsp rice vinegar

Directions:

Slice cucumbers (discarding ends) 1/4" thick. Place in collander and sprinkle with 1/4 tsp salt.

Toss and let sit for 15 minutes to draw out moisture. While waiting, combine 1 tsp salt with next

~~four~~ ^{Six} ingredients in a large bowl. Stir thoroughly. Add carrots, onions, and cucumbers. Stir again.

Let marinate for at least 15 minutes. Serve with Korean BBQ.

Refrigerate leftovers in an airtight container.

Aloha Y'all Pineapple Pork Bowls with coconut rice

For the pork chops

3 pounds center cut pork chops
½ tsp salt
¼ tsp pepper
½ tsp each garlic and onion powder
1 can (20 oz) pineapple rings
¼ cup soy sauce
2 tbs sweet chili sauce
⅓ cup white vinegar
⅓ cup sugar
2 tsp cornstarch
Chopped cilantro and green onions for garnish

Optional- 2 whole pineapples for serving, ½ cup cream of coconut.

For the Rice

1 can coconut milk
½ cup water
1 cup rice
Pinch of salt

1. Drain pineapple rings, reserving juice. Place rings in one layer in the bottom of the crock pot.. Top with a layer of pork chops seasoned with the salt, pepper, garlic and onion powder. Repeat the layers with remaining pineapple rings and seasoned pork chops.
2. In a medium sized bowl, combine the juice from the pineapple rings, soy sauce, chili sauce, vinegar and sugar. Pour over pork chops and pineapples.

3. Cook on high in the crockpot for four hours. Remove ½ cup of the liquid, combine with the cornstarch and return to the crock pot. Cook for 1 more hour.
4. Meanwhile, prepare the rice. Combine coconut milk, water, salt and rice and bring to a boil. Reduce heat low and cook for 15 minutes until all liquid is absorbed. Fluff with fork.
5. To serve- Cut pineapples in half and scoop out fruit and juice. Fill pineapple halves with pork mixture. Top with a scoop of coconut rice. Top with chopped cilantro and green onions.

Bonus!! Blend the reserved pineapple juice from the pineapples with ½ cup of cream of coconut and 1 can of sprite for a delicious mocktail on the side!

CERDO VERDE FÁCIL – Easy Green Pork

Ingredients

- 2 lbs. pork butt, trimmed of fat and cut into multiple pieces
- 2 Tbsp avocado oil
- 1 white onion, diced
- 15 oz green enchilada sauce
- 16 oz salsa verde
- 1 cup chicken broth
- 4 oz diced green chilis
- 1 tsp each: cumin, onion powder, garlic powder, white pepper, ground dried jalapeno, Mexican oregano, brown sugar, salt
- 12 oz Goya Recaito
- 8 oz canned sweet corn, drained
- Salt to taste

Instructions

1. Sear the pork

- Season the pork with salt and cumin. Toss to coat.
- Heat avocado oil in a cast iron pot over medium-high heat.
- Brown the pork in batches to avoid overcrowding the pan. Transfer to a plate and set aside.

2. Prepare the verde sauce

- Preheat a crock pot on high.
- Add onions, enchilada sauce, salsa verde, chicken broth, and green chilis. Bring to a simmer and add the spices then mix well until it is all incorporated.
- Add the pork, cover, and leave it to cook for *6 hours. You can stir it each hour but keep the lid on for the most part.
- At *5 hours your pork should easily be separated using tongs or forks. Separate as desired.
- Add the sweet corn and Recaito for the last hour.

For Serving

Try it on its own! Ladle as much as your senses allow into a bowl and pig in!

Optional

Explore the possibilities and “Get Piggy with It” by adding crumble bacon. You can add queso fresco for cheese that complements the savory pork. Add toasted pumpkin seeds for earthy and nutty extra depth. Or, add some creamy smoothness and balanced heat with spicy sour cream.

- Crumbled bacon
- Crumbled queso fresco
- Tortilla chips
- Toasted Pumpkin seeds
- Spicy Sour Cream: 8 oz of sour cream with 10 dashes of your preferred hot sauce and a pinch of sea salt

Tastes amazing over rice, quinoa, beans, Sopas, or mashed potatoes. And great in in Bolillo rolls or tortillas.

Home Chef Challenge 2024 Winners

Friday, 10/25/2024

Ain't No Thing But A Chicken Wing Challenge

FIRST PLACE: YVONNE PAYTON

“Maple Asian Chicken Wings with Double Chili Dipping Sauce”

SECOND PLACE: JESSICA WILLIAMS-HENRY

“Sweet ‘N Sticky Peach Heat Wings”

THIRD PLACE: SWAPNA KOLIMI

“Kolimi’s Confit Chicken Wings”

Maple Asian Chicken Wings with Double Chili Dipping Sauce

3 lbs chicken wings

1 12oz bottle maple syrup

1/2 tsp each garlic, onion, adobo seasoning

1 10oz bottle teriyaki sauce

1/3 cup soy sauce

3 lbs minced garlic

1 tsp black pepper

1/4 cup chopped green onions

1/4 cup peanuts

1. Combine chicken with garlic + adobo
place in one layer in pan.

2. Combine maple syrup and next 4
ingredients. Pour over chicken

Bake at 400° for 2 hours stirring
every 30 mins

top w/ onions and peanuts

dipping sauce #1

- 1/2 cup peanut butter
- 1/4 cup lime juice
- 2 tbs rice vinegar
- 2 tbs sweet chili sauce
- 1 tsp crushed red pepper

mix & stir well

dipping sauce #2

- 1/2 cup chili sauce
- 1/2 cup bottled bbq sauce

mix and stir well

Sweet 'n Sticky Peach Heat wings

Servings: 8-10

Prep Time: 20 minutes

Cook Time: 2 hours and 30 minutes

For Sweet 'n Sticky Peach Heat sauce:

1 cup of the Dutch Kettle peach jam

1/2 cup of the Dutch Kettle fig jam

4-5 pineapple habanero peppers

1 Red pepper (rough chop)

4 Garlic cloves

1/4 cup Red onion (rough chop)

2 tablespoons Worcestershire sauce

1 tablespoon of salt

1/4 cup of Cilantro

1 cup tomato sauce

1/4 cup of apple cider vinegar

1/4 cup chicken stock

1/4 cup honey

2 tablespoons of molasses

1 teaspoon of liquid smoke

1 tablespoon of black pepper

For chicken

3 1/2 pounds of chicken wings

1 tablespoon salt

1 tablespoon Adobo

1 tablespoon of black pepper

1 tablespoon of sugar

1 teaspoon of crushed red pepper

1 Bag of Apple woodchips

1/2 tablespoon of white pepper

1 teaspoon of onion powder

1 teaspoon of Garlic powder

1 teaspoon of Italian herbs

1 teaspoon of rosemary

2 tablespoons of yellow mustard

Instructions:

for sauce:

- 1) In a saucepan, add 2 tablespoons of butter, adding the peach jam + fig jam.
- 2) Add red pepper, Pineapple habanero pepper, garlic, onion, and cilantro to the blender. Blend until smooth then add to medium saucepan, along with both jams.
- 3) Add tomato sauce, brown sugar, molasses, honey, apple cider vinegar, chicken stock, worcestershire sauce, liquid smoke, salt, and black pepper. Whisk everything together + bring to a boil for 10-15 minutes, then bring to a simmer for 5 minutes.
- 4) Remove from heat + let the sauce sit aside.

for chicken

- 1) Load the smoker with apple wood chips, until the internal temperature reaches 250 degrees.
- 2) Rinse your chicken + pat dry.
- 3) In a bowl, season your chicken with seasonings up above. Add 2 tablespoons of mustard + let sit for 30 minutes in refrigerator.

4) Once wings has sat, add them to the smoker at 225-250 degrees ~~in the sauce. Add them~~ for 2 hours

5) Remove the wings from the smoker and toss in the sauce. Add the sauced wings into the broiler for 12-15 minutes

6) Serve the wings with blue cheese, cranch & enjoy

2024 N.C. State Fair Home Chef Challenge
(Division 109, Class 01)
AIN'T NO THING BUT A CHICKEN WING CHALLENGE

Friday October 25th, 2024 at 11am ET

Entry # **15781**

Kolimi's Confit Chicken Wings
(with Cocktail Tomatoes Confit)

Number of Servings – 12

Serving Size - 1 medium sized drum or flat chicken wing

The Ingredients List

1. Coriander seeds - 1 tsp
2. Red Chillies - 2 big (soaked in hot water for 10 mins)
3. Turmeric - 1 tsp
4. Cumin - 1 tsp
5. Salt - to taste
6. Black Pepper - 1 tsp
7. Fenugreek Leaves - 1 tsp
8. Mustard seeds - tsp
9. Dried Ginger - tsp
10. Cassia - 1 tsp
11. Cardamom pods - 4
12. Cloves - 4
13. Nutmeg - 1 big pod
14. Mace - 6 dried blades
15. Asafoetida - 1 tsp
16. 1.5 Lb chicken wings
17. Lime juice - 1 tsp
18. Vegetable oil - enough to submerge the wings in the baking dish
19. For Confit Cocktail tomatoes - 1 Cup Cocktail tomatoes, 4 Rosemary sprigs, 2 Thyme Sprigs, 6 garlic cloves, salt to taste. Optional mozzarella pearls for serving.

The Preparation Method

1. Grind all the ingredients 1 to 14 and mix in asafoetida..
2. Marinate the chicken wings with the above powder mix, salt, lime juice. Refrigerate for 2 to 8 hours. Leave some powder mix for dusting later.
3. Cocktail Tomatoes Confit - Place the tomatoes, rosemary, thyme, garlic cloves, and salt in a baking dish and bake at 240°F for 3 hours.
4. Place the marinated chicken wings in one layer in a baking dish and fill it up with vegetable oil so that all of the chicken wings are submerged. Feel free to use any other type of animal fat.
5. Place the above baking dish in pre-heated 350°F oven and bake for 15 mins, then reduce the temperature to 250°F and bake for 1.5 to 2 hrs until the chicken is falling off the bones.
6. Now carefully, remove the wings and chill in the fridge until they are completely cold. This is to make sure the cooked confit wings stay intact for the next step.
7. Deep fry or Air fry for few mins to get a crispy texture.
8. Immediately coat with some leftover grind-ed powder mix from step 1 and serve hot with the Cocktail tomatoes confit which can be compliment with mozzarella pearls.

Home Chef Challenge 2024 Winners

Saturday, 10/26/2024

Not Your Mamas Pimento Cheese Challenge

FIRST PLACE: KIMBERLY HOWELL

“Esquites Pimento Cheese”

SECOND PLACE: JANEL WILLIAMS

“Low Country Crabtastic Pimento Cheese”

THIRD PLACE: NATHAN HASKINS

“Mama Mia! Italian Pimento Cheese”

Esquites Pimento Cheese

Yields:

3 cups

Ingredients:

2-3 ears of corn, chargrilled and cut off the cob
1 Tsp olive oil
½ c mayonnaise
⅓ block cream cheese, room temperature
4 Tbsp diced pimentos, drained
2 tsp garlic powder
2 Tsp Tajin
1 ½ Tbsp serrano hot sauce
½ Tbsp vinegar based red hot sauce
2 cups freshly grated Oaxaca cheese
2 cups freshly grated Chihuahua cheese
2 medium fresh jalapenos; cored, deseeded, and chopped fine
Salt and black pepper to taste
1 tbsp cotija cheese

Directions:

1. Heat grill or pan on stove until 400F or higher.
2. Coat corn in olive oil.
3. Grill corn until charred and then remove from heat.
4. Let corn cool and then cut corn off of cob and set aside.
5. In a large mixing bowl or the bowl of your stand mixer, add the mayonnaise, cream cheese, diced pimentos, garlic powder, Tajin, and hot sauce. Mix until smooth. If using a
6. Add in Oaxaca cheese, Chihuahua cheese, corn, and diced jalapenos and mix until evenly distributed.
7. Taste and add salt and pepper as desired.
8. Top with crumbled cotija cheese.
9. Serve immediately or chill to serve with crackers, crudites, or spread on sandwiches.

LOWCOUNTRY CRABTASTIC PIMENTO CHEESE

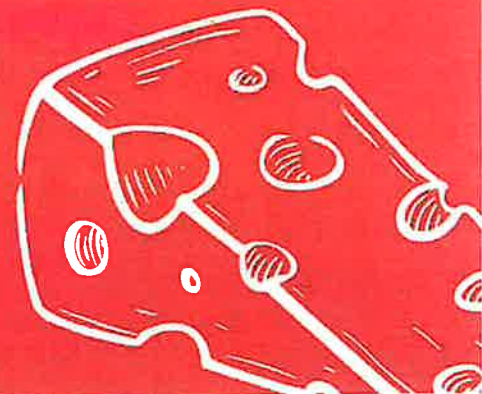
Get ready to dive into this flavor-packed pimento cheese that's inspired by the bold, briny goodness of a low country crab boil! Smoked sausage, tender crab and a dash of Old Bay will have your taste buds doing the two-step.

INGREDIENTS

- 1/2 cup Duke's mayonnaise
- 1/2 cup extra sharp cheddar
- 1/2 cup medium cheddar
- 1/2 cup diced kielbasa sausage
- 1/2 cup jumbo lump crab
- 1/2 of a yellow onion caramelized
- 1/4 cup drained and diced pimento peppers
- 1/4 cup corn
- 1/4 tsp garlic powder
- Old Bay for topping
- sliced green onion for topping

DIRECTIONS

1. Sear kielbasa for 4-5 minutes until golden brown, dice, and set aside to cool.
2. Julienne 1/2 of a yellow onion, caramelize for 30-45 minutes until deep brown color, and set aside to cool.
3. Shred extra sharp cheddar and medium cheddar blocks.
4. Drain and dice the pimento peppers and set aside.
5. Mix together all of the ingredients and seasoning. Be sure to set aside some sausage for topping.
6. Top with diced sausage, green onions and a sprinkle of Old Bay.



MAMMA MIA! ITALIAN PIMENTO CHEESE-A

Yield: 8 Servings (1 Serving = About 4 oz)

Ingredients

ITALIAN PIMENTO CHEESE

- 8 ounces ricotta cheese
- 8 ounces **shredded** mozzarella cheese
- 4 ounces shredded white cheddar cheese
- 2 ounces shredded parmesan cheese
- ¼ cup mayonnaise
- 3 ounces diced roasted red pepper
- 2 Tablespoons chopped fresh parsley
- 2 Tablespoons hot sauce
- 2 teaspoons capers
- 2 teaspoons Dijon mustard
- ½ Tablespoon Italian seasoning
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 batch caramelized balsamic onions
- 1 (3-ounce) sweet Italian sausage link

CAMELIZED BALSAMIC ONIONS

- 2 teaspoons extra virgin olive oil
- ½ diced red onion
- 1 minced garlic clove
- 1 Tablespoon balsamic vinegar
- 1 teaspoon brown sugar
- ¼ teaspoon kosher salt

Instructions

CAMELIZED BALSAMIC ONIONS

1. Heat extra virgin olive oil in small saucepan over medium low heat.
2. Add red onion and cook for 20 minutes, stir every 5 minutes.
3. Add garlic and cook for 5 minutes, stir occasionally.
4. Add balsamic vinegar, brown sugar and kosher salt and cook for 5 minutes, stir occasionally.
5. Remove saucepan from heat and set aside to cool while preparing pimento cheese.

SWEET ITALIAN SAUSAGE

1. Preheat oven to 375 degrees.
2. Place sausage in oven safe pan.
3. Cook for 15 minutes, turn and cook additional 10 minutes. Additional cook time may be necessary to ensure sausage reaches an internal temperature of 160 degrees.
4. Remove sausage from oven, dice and set aside while preparing pimento cheese.

ITALIAN PIMENTO CHEESE

1. Except for sausage, add all ingredients and onions to large mixing bowl.
2. Mix gently until all ingredients are combined.
3. Serve a generous scoop over your favorite bread or crackers and top with diced sausage.

Place any remaining pimento cheese and sausage in sealed containers.

Store in refrigerator and enjoy pimento cheese within 5-7 days and sausage within 3-4 days.

Home Chef Challenge 2024 Winners

Sunday, 10/27/2024

Ultimate Country Ham Biscuit Challenge

FIRST PLACE: CARLETTE BLEDSOE

“Knock Your Boots Off - Honey Butter Japapeno Cheddar
Candied Ham Biscuits with a dollop of Pimento Cheese”

SECOND PLACE: CLAIRE LANKFORD

“Harvest Harmony Country Ham Biscuits with Whipped
Red-Eye Brown Butter and Apple Molasses”

THIRD PLACE: JILL MOORE

“Pumpkin Spice and Everything Nice Biscuits”

**KNOCK YOUR BOOTS OFF-HONEY BUTTER JALAPANO CHEDDAR CANDIED HAM
BISCUITS WITH A DOLLOP OF PIMENTO CHEESE**

**Serving size-1 biscuit
biscuits**

Makes 12 big or 24 bite size

PIMENTO CHEESE:

2 cups extra sharp cheddar cheese, grated
4 oz cream cheese, room temperature
4 oz pimentos, drained and diced
3 tablespoons mayonnaise
2 teaspoons mustard
½ teaspoon salt
½ teaspoon black pepper
¼ teaspoon garlic powder

1. In a large mixing bowl beat cream cheese on high until smooth.
2. Add cheese, pimentos and rest of ingredients and beat until smooth.

* For chunkier pimento cheese add cheese and pimento last to ingredients and beat until just combined.

HONEY BUTTER JALAPENO CHEDDAR BISCUITS:

*Preheat oven to 375 degrees F

2 cups self-rising flour, chilled
2 cups cold heavy whipping cream
2 cups extra sharp cheddar cheese, chilled and grated
¾ cup of butter, chilled and grated plus 2 tablespoons (not grated) reserved for later
2 heaping tablespoons jalapenos, diced
2 teaspoons jalapeno juice

Honey Butter:

1 tablespoon butter
1 tablespoon honey

CANDIED HAM:

1 package of country ham slices
½ cup light brown sugar

1. Place 2 tablespoon butter in medium size cast iron skillet and melt in preheated oven
2. In a large chilled mixing bowl add flour and cold butter. Cut in butter with a fork or pastry blender until butter is pea sized.

3. Add cold grated cheese and diced jalapenos and mix in with a fork until well distributed.
4. Add whipping cream and jalapeno juice and combine with a spoon until mixture is just combined well. Do not over mix. Mixture may still be wet but that is ok
5. Turn out onto a floured worked space and incorporate more self-rising flour while kneading until mixture just is no longer wet or sticky.
6. Fold dough over and pat dough down to 1 inch thickness.
7. Cut biscuits out with a floured biscuit cutter
8. Repeat folding excess dough over and cutting out biscuits until dough is used up
9. Place biscuits in cast iron skillet
10. Bake at 375 degrees for 25 minutes.
11. While biscuits are baking cut country ham slices into biscuit size pieces
12. In a small mixing bowl combine brown sugar and ham coating ham completely with sugar.
13. Place ham on a baking sheet and cook at 375 for 10 minutes, remove and allow to cool
14. Also, while biscuits are baking combine 1 tablespoon butter and honey in a microwave safe bowl and microwave until butter is melted.
15. After biscuits have baked for 25 minutes brush biscuits with honey butter mixture and return to oven for 5 more minutes. Remove from oven and allow to cool enough to cut.

To assemble;

1. Cut biscuits and place ham on bottom of biscuit.
2. Add a dollop of pimento cheese on top of ham
3. Add top of biscuit

ENJOY!!!

Harvest Harmony Country Ham Biscuits with Whipped Red-Eye Brown Butter and Apple Molasses

Makes 8-12 biscuits

Ingredients:

Biscuit

3 c all-purpose flour
1 c cake flour
1 T baking powder + 1 t *baking soda*
1 T sugar
1 t salt
1 t fresh thyme, chopped
1 stick butter, divided
¼ c shortening
1 ½ ~~c~~ buttermilk, cold
~~1 T whole milk~~

Apple Molasses

1 quart good quality apple cider
1" piece of cinnamon stick
Pinch of salt

Red-Eye Brown Butter

½ c salted butter
½ t instant coffee 1oz
~~1 biscuit cut size~~ of country ham (and drippings)
¼ t salt
pinch black pepper

8 slices biscuit-cut slices country ham,
pulled apart into pieces

Directions:

To make the apple molasses (Can be made a day or two ahead of time) *rolling*

- 1) Pour the cider into a wide pot, add the cinnamon stick and bring to a simmer. As it cooks, skim the top as needed. After 30 minutes, pull the cinnamon stick. Cook for about one hour until reduced and has the consistency of syrup (around 1/2 cup). Stir in the salt. When done, pour the hot molasses into a jar and screw on the lid. Allow to cool before using. (Can store in the refrigerator, but warm on the stove to use).

To make the brown butter:

- 1) Heat a small pan to medium low. Add the country ham and ½ T vegetable oil. Cook until ham is crispy, then remove ham and pour drippings in a small bowl. Wipe out the pan, then add butter. Heat gently on medium low until foamy. Keep cooking until nutty brown (but not black and burnt - it's a fine line). Remove from heat, add coffee and ham drippings. Stir to combine. Add to a mixing bowl and cool down until opaque. Whisk for 5 minutes until fluffy. Very finely chop the cooked, crispy ham and fold in. Set aside.

To make biscuits:

- 1) Preheat the oven to 450F. Grease a ^{8"} cast iron skillet with 1 T shortening
- 2) Take half of the butter, grate with a box grater and place in the freezer. Melt the other half and set aside
- 3) In a large bowl, sift together all purpose and cake flours, baking powder and salt. Stir in thyme. *and baking soda*
- 4) Cut in the frozen butter and shortening until crumbly - then add the buttermilk and softly stir until just combined - do not overmix. Add bowl to refrigerator for 5 minutes or until oven is preheated.
- 5) Pour out dough onto the counter and with a bench scraper, fold dough over on itself 2-3 times (creates the layers without melting the butter).
- 6) Pat out/roll out in a 1" tall rectangle and with a 3" biscuit cutter (or 2" for more tea-sized biscuits), cut straight down (do not twist) and place in a cast iron skillet. Make sure biscuits are touching (will help with rise). ~~Add the milk to the melted butter and drizzle over biscuits.~~ *Drizzle melted butter over.*
- 7) Bake for 15-20 minutes until golden brown.

To assemble: cook the country ham to your preference. Cut open the biscuit, drizzle some of the cider syrup on the bottom half, then layer a piece of country ham and a spoonful of the whipped brown butter.

Red Pepper-Orange Marmalade

Ingredients:

6 oranges

1 red bell pepper

¾ cup water

1 tablespoon apple cider vinegar

1 teaspoon crushed red pepper flakes

Zest and juice of one lemon (about 2 teaspoons zest & 2 tablespoons juice)

2 ½ cups granulated sugar

Steps:

- 1. Peel the oranges. Slice the peels into the thin slices until you have about a cup and a half of sliced peel (discard any remaining peels). Section the oranges.**
- 2. Chop the red bell pepper into large chunks, discarding stem and seeds.**
- 3. Put all of the red bell pepper chunks and about half of the orange sections into a blender and pulse a few times until reduced to small pieces. Do not purée.**
- 4. Cut the remaining orange sections in halves or thirds to make large bite-sized pieces.**
- 5. Put the water and vinegar into a saucepan and heat on medium until just starting to produce small bubbles at edges.**
- 6. Add the red bell pepper & orange mixture, the red pepper flakes, the sliced orange peel, and the lemon juice and zest. Bring mixture to a low boil, then add remaining orange pieces and granulated sugar and stir until completely mixed. Bring mixture to a full rolling boil for 2-3 minutes.**
- 7. Reduce heat to low and let it continue to simmer slowly, stirring occasionally, until a jelly consistency is reached.**
- 8. Put into clean mason jar or other glass container and cool completely. Keep in refrigerator for up to two weeks.**