White Bean & Chicken Chili

Source: Linda Hanson - Vienna, Virginia

Ingredients:

- 2 cups Cooked chicken breasts, chopped
- 1 1/2 cups Chicken broth
- 1 (16 oz.) can Great northern beans, rinsed and drained
- 1 (9 oz.) package Frozen shoepeg white corn
- 1 (7 oz.) jar Salsa verde (or 3/4 cup green taco sauce)
- 1/4 cup Fresh cilantro, chopped
- Sour cream, if desired
- Salsa, if desired

Method of Preparation:

1. Mix chicken, chicken broth, corn, beans and salsa verde together in a large pot. Heat to boiling; reduce heat.
2. Cover and simmer 15 minutes. Stir in cilantro.
3. Top each serving with sour cream and salsa.
Layered Vegetable Salad

Source: Jan Lushbaugh – Middletown, Maryland

Ingredients:
- 1 head Lettuce, shredded
- 1 Green pepper, chopped
- 1 cup Onion, chopped
- 1 cup Celery, chopped
- 1 cup Peas, drained
- Salt
- Pepper
- Mayonnaise, if desired
- 2 cups Sugar
- 2 teaspoons Cheddar cheese
- 2 cups Bacon bits

Method of Preparation:
1. Place lettuce in bottom of serving bowls.
2. Add layers of green pepper, onions, celery, peas, salt and pepper. Spread mayonnaise over the top and seal around the edge (if desired).
3. Sprinkle with sugar, cover with cheese and garnish with bacon bits (if not serving a vegetarian dish). Refrigerate until ready to serve. Toss lightly.
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Sweet-n-Sour Pork Chops

Source: Irene Margareta – Old Bridge, New Jersey

Ingredients:
- ¼ cup All-purpose flour
- ½ teaspoon Salt
- ½ teaspoon Pepper
- ½ teaspoon Ground ginger
- 6 Lean, boneless pork chops
- 2 Tablespoons Canola oil
- ½ cup Onion, chopped
- 1 Garlic clove, minced
- ¾ cup Water
- ¼ cup Chili sauce
- 3 Tablespoons White vinegar
- 1 ½ pounds Brown sugar
- 2 teaspoons Soy sauce

Method of Preparation:
1. Combine flour, salt, pepper and ginger together in a large mixing bowl. Add pork chops, one at a time, and coat evenly.
2. Heat oil in griddle and brown pork chops.
3. Sauté onion and garlic until tender.
4. Combine water, chili sauce, vinegar, brown sugar and soy sauce in large container and mix well. Pour over pork chops in the griddle.
5. Cover and simmer gently for approximately 45 minutes or until pork chops are tender.
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Shrimp Fettuccine

Source: Sharon Borge – Jefferson, Maryland

Ingredients:

- 1 package Fettuccine noodles
- ½ pound Shrimp, peeled and de-veined
- ¾ stick Butter or margarine
- 3 cloves Garlic, minced
- ½ cup White wine
- ¼ teaspoon Oregano
- dash Salt
- dash Pepper
- 2 Tablespoons Olive oil
- 1 cup Grated Parmesan cheese

Method of Preparation:

1. Cook noodles as directed on the packages.
2. Sauté shrimp with butter and garlic until shrimp turns pink. Add wine, half the oregano, salt and pepper.
3. Drain noodles and add other half of oregano, olive oil and half the Parmesan cheese. Toss and set aside.
4. Remove shrimp from butter mixture. Toss butter mixture with the noodles. Add most of the shrimp back and toss to distribute shrimp evenly throughout noodles.
5. Garnish with extra shrimp, sprinkle remaining cheese on top and serve.
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**Chris’ Alouette Chicken**

*Source: Becky Gorman – Alpharetta, Georgia*

**Ingredients:**

1. (16 oz.) package Puff pastry sheets, thawed
2. (4 oz.) package Garlic and spice flavor Alouette cheese  
   (or cream cheese with dried onions and chives)
3. 6-8 Boneless chicken breasts
4. ½ teaspoon Salt
5. dash Pepper
6. 1 Egg, beaten
7. 1 Tablespoon Water

**Method of Preparation:**

1. Unfold pastry sheets onto lightly floured surface. Cut each sheet into 4 equal rectangles (about 7" x 6" each). Roll each rectangle to flatten as much as possible without falling apart.
2. Spread Alouette cheese on each rectangle.
3. Sprinkle chicken breasts with salt and pepper.
4. Place one chicken breast in the center of each pastry rectangle. Lightly moisten pastry edges with water. Fold the ends over the chicken and seal as much as possible.
5. Place each bundle, seam side down, on lightly greased baking sheets.
   (Optional: If there is leftover pastry, make decorative braids for bundles and brush with egg and water mixture.)
7. Bake at 400° for 25 minutes or until bundles are golden brown. Ensure final temperature is 145° or greater.
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Pumpkin Soup
Source: Winnifred Johnson – Roanoke, Virginia

Ingredients:

- ¼ cup Onions, finely chopped
- 4 Tablespoons Margarine
- 1 (10 ¾ oz.) can Condensed tomato soup
- 1 2/3 cups Mashed pumpkin
- ½ teaspoon Ground nutmeg
- ¼ cup Sugar
- ¼ teaspoon Salt
- dash Pepper
- 1 soup can Water

Method of Preparation:

1. In a pot, cook onions with margarine until tender.
3. Add soup, pumpkin, nutmeg, sugar, salt and pepper. Gradually add water.
4. Heat, stirring occasionally, until hot. Do not boil. Ensure final temperature is 145° or greater.
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Joe’s Favorite Dessert

Source: Judy Smith – Bristol, Tennessee

Ingredients:
- 1 carton Cool Whip
- 1 box Large ice cream sandwiches
- Ice cream toppings (chocolate chips, butterscotch chips, M&Ms®, nuts)
- Chocolate syrup
- Caramel syrup

Method of Preparation:
1. Lay ice cream sandwiches on bottom of baking pan.
2. Spread whipped topping over sandwiches.
3. Drizzle syrup over whipped topping.
4. Sprinkle toppings on top.
5. Freeze for at least two hours and serve immediately from the freezer.