

Cool 10 Minutes



€

Home Sweet Home Recipe Contest 2009



Mix All Together



Home Sweet Home

Recipe Contest 2009

Edamame Dip

Ingredients:

2 c. edamame, shelled and cooked
1/4 c. red onion, diced
1/2 c. tightly packed fresh cilantro
1 clove garlic, sliced
1/4 c. lime juice

1 T. brown miso
1 tsp. kosher salt
1 tsp. red chili paste
1/4 tsp. freshly ground black pepper
5 T. olive oil
1/2 c. diced tomatoes

Instructions:

Place the edamame, onion, cilantro, garlic, lime juice, miso, salt, chili paste and pepper into a food processor and process for 15 to 30 seconds. With the processor running, slowly drizzle in the olive oil. Remove from the processor and stir in diced tomatoes. Serve with chips or crackers.

Recipe Provided By:

Denise Bogaty-Smith and Garret Smith
Glenshaw, Pennsylvania



Home Sweet Home

Recipe Contest 2009

Goat Cheese & Pear Salad

Ingredients:

2 c. pecan halves

1 c. sugar

1/4 tsp. cinnamon

1/4 tsp. salt

1/4 c. water

1/2 c. dried, pitted, tart cherries

2 (5-oz.) bags spring mix salad greens

4 oz. goat cheese, crumbled

3 lg. ripe pears, sliced

1/4 c. extra virgin olive oil

1/4 c. champagne vinegar

2 T. dijon mustard

2 tsp. honey

3/4 tsp. salt

1/4 tsp. pepper

Instructions:

Spiced pecans for salad: Grease cookie sheet. Mix pecans, sugar, cinnamon, salt, and water in large skillet. Stir over medium heat until all moisture is absorbed. Pour onto cookie sheet and separate. Cool. Dressing: Whisk together olive oil, champagne vinegar, mustard, honey, salt, and pepper. Chill 30 minutes or up to three days. Salad: Mix cherries, salad greens, goat cheese, pears, and spiced pecan halves. Toss with champagne dressing. Serve immediately.

Recipe Provided By:

Ann Leonard and Andrew Leonard
Bethesda, Maryland



Home Sweet Home

Recipe Contest 2009

Broccoli and Cauliflower Gratin

Ingredients:

1 (16-oz.) bag frozen broccoli and cauliflower
1/2 c. mayonnaise
1/2 c. shredded cheddar cheese
2 oz. grated Parmesan

2 green onions, minced
1 T. dijon mustard
1/4 tsp. ground red pepper, to taste
Italian seasoned bread crumbs

Instructions:

Steam broccoli and cauliflower for 6-8 minutes; drain. Place in 1 quart baking dish. Stir together next five ingredients and spoon over vegetables. Sprinkle with bread crumbs. Bake at 350 °F for 20-25 minutes or until golden brown.

Recipe Provided By:

Lisa Williams and Katie Williams
Forest, Virginia



Home Sweet Home

Recipe Contest 2009

Chicken Puffs

Ingredients:

3 c. diced, cooked chicken breast
1 (8-oz.) pkg. cream cheese, softened
2 T. melted margarine or butter
1/4 c. ranch salad dressing

2 T. fresh chives, chopped
salt and pepper to taste
2 pkg. crescent rolls in tube
1/2 c. Italian bread crumbs

Instructions:

Preheat oven to 350 °F. Combine 2 tablespoons melted margarine or butter with softened cream cheese. Stir in ranch dressing, chives, salt and pepper, and chicken until thoroughly mixed. Open crescent rolls, keeping sets of two triangles together. Press perforations together to form eight rectangles. Place about 1/3 to 1/2 cup of chicken mixture on each square of dough. Pull sides up and pinch seams together to seal each puff. Brush the tops of each with melted margarine or butter and sprinkle each with Italian bread crumbs. Bake for 25 minutes.

Recipe Provided By:

Maureen Corio and Daniel Corio
Mount Airy, Maryland



Home Sweet Home

Recipe Contest 2009

Garlic Roast Beef Sandwiches

Ingredients:

1 (10-oz.) loaf frozen garlic bread
1/2 lb. sliced fresh mushrooms
2/3 c. sliced onion
1 tsp. minced garlic

4 tsp. butter
1 tsp. Worcestershire sauce
1 lb. shaved deli roast beef
6 slices Colby cheese

Instructions:

Bake garlic bread according to package directions. Meanwhile, in a large skillet, sauté the mushrooms, onion, and garlic in butter until vegetables are tender. Stir in Worcestershire sauce. Layer each half of garlic bread with roast beef, mushroom mixture, and cheese. Return to oven; bake 1-2 minutes longer or until cheese is melted. Slice and serve immediately. Yield: 6 servings.

Recipe Provided By:

Laura Shanholtz and Spencer Shanholtz
Stephens City, Virginia



Home Sweet Home

Recipe Contest 2009

Italian Herb Beer Bread

Ingredients:

3 c. self-rising flour
1 tsp. baking powder
3 T. sugar
1 c. Parmesan cheese

1 T. Italian spices
1 (12-oz.) beer (pick your favorite,
make sure it is at room temperature)
melted butter

Instructions:

Mix the dry ingredients together. Stir in beer. This should form a stiff dough. Place dough in a bread pan that has been coated with cooking spray. Bake at 325 °F for approximately 65 minutes. When finished baking, brush top of loaf with melted butter. This bread freezes very well.

Recipe Provided By:

Chris Scott and Kiersten Scott
Stafford, Virginia



Home Sweet Home

Recipe Contest 2009

Twix Bar Brownies

Ingredients:

1 box brownie mix

1 pkg. shortbread cookies

1 jar caramel syrup

1 jar chocolate syrup

1 can non-stick cooking spray

Instructions:

Using a boxed brownie mix, follow all instructions for making the brownie batter. Next, layer 1/3 of the batter into the bottom of a greased baking dish (follow instructions from box for the size of the dish). Then, crush the shortbread cookies into medium to small chunks and spread half of the of the shortbread chunks over the first layer of brownies. After this, pour half of the caramel and half of the chocolate syrup over the shortbread cookies. Next, pour another 1/3 of the brownie batter on top of the shortbread/syrup. Then, pour the rest of the shortbread, caramel syrup, and chocolate syrup. Follow all baking instructions for the brownies and serve warm with vanilla bean ice cream.

Recipe Provided By:

Shelly Kelly and Chris Kelly
Hampton, Virginia

