Uglies
(Decadent Blondie Brownies)

JULIA & JOSEPH BADLATO
OF GREENLAWN, NY

12 oz. butterscotch chips
1 1/2 c light brown sugar
1/2 c butter
4 eggs
2 c flour
2 tsp baking powder
2 c chocolate chips
2 c mini marshmallows
2 tsp vanilla
1 c chopped pecans (optional)

In a large microwave safe bowl, combine butterscotch chips, brown sugar and butter. Melt together in microwave, heating at 50% power 1 minute at a time, stirring after each minute until chips and butter are melted. (This only takes about 2 minutes total). Mixture should not be very hot. If it is, cool to slightly warmer than room temperature. Beat in eggs, one at a time. The batter should now be a caramel consistency. Stir in the flour and baking powder and then add chocolate chips, marshmallows and nuts. Line a jelly roll pan (11" by 17") with parchment paper (paper should cover bottom and sides of pan). Pour/spread batter in pan. Bake at 350° for 20-30 minutes until top is unevenly browned and bumpy from the marshmallows and knife comes out clean. Cool in pan for about 15 minutes. Cut blondies with a plastic knife while they are still warm and leave in pan until completely cooled. Blondies can then be easily removed from pan for serving. Yield is 24-36 blondies depending on how large you like to cut them. Eat alone or serve warm with ice cream and caramel sauce.
Squash, Shrimp, and Apple Chowder

Barbara & Christine Lambiase
Of Edison, NJ

3 med. (1 1/2 lb.) unpeeled Courtland, Macoun or Empire apples, washed well and diced small
1 c. fresh apple cider
1 med. lg. seeded, peeled butternut squash
1 c. chopped onion (approx. 1 very lg., I prefer Vidalia, as they are sweet)
6 strips of bacon, cut into 1/4” pieces
11/2 lb. unpeeled Yukon Gold Potatoes, cut into 1” pieces
6 cups vegetable broth 1 lb. raw shrimp, peeled, thawed, deveined, tail off, quartered
3 tsp. fresh tarragon, chopped Salt, pepper to taste

Place diced apples in apple cider to prevent browning. Dice 1/3 of squash into small (1/2”) pieces, and cut rest up into slightly larger (3/4” to 1”) pieces. Cook bacon in large stockpot over medium heat until crisp. Remove bacon, reserving drippings. Heat drippings until color darkens slightly. Add larger squash pieces, potatoes, toss for 5 min., then add vegetable broth and bring to boil. Reduce heat to medium/low and simmer for 20 - 30 min., or until vegetables are tender. Remove from heat and carefully purée until smooth. Place soup back on heat and add small diced squash, apples and cider. Cook for 5-10 minutes, or until squash is tender. Salt and pepper to taste. Add shrimp and reserved bacon; simmer 3-5 min., cooking until shrimp is pink. Garnish with tarragon. Served with fresh baked bread.
Potato Dumplings with Cabbage (Halusky Kaputsa)

Marjorie and Jonathan Baggett of Stephens City, VA

Potato dumplings

1 medium Russet potato, peeled
1 egg
3/4 tsp. salt
1 c. flour, approximately
6 c. boiling water, salted
Grate potato. Add egg, salt and flour and mix well. If dough is too stiff, add a little water to soften. Spread dough onto a dinner plate and with the tip of a spoon, scrape small pieces directly into boiling water. Cook 7 to 10 minutes until all dumplings are floating. Drain dumplings with cold water. Set aside.

Cabbage

1 small onion, chopped
2 T. olive oil
1 small head cabbage, finely chopped
salt, sweet paprika and/or pepper, to taste
1/2 lb. kielbasa, sliced (optional*)
In large frying pan, brown onion in olive oil about 2-3 minutes. Add cabbage, and sprinkle with salt, paprika and/or pepper, to taste. Fry slowly on medium heat until tender, about 20 minutes, using spatula to mix. May need to add a few T. of water for cooking. Remove from heat and add dumplings, mixing well. Serve while hot. *Optional: add thinly sliced kielbasa to pan while cabbage is frying for a non-vegetarian dish.
Fruit Salsa served with Cinnamon Sugar Tortilla Chips

BECKY & ANDY DEUTSCH OF GIBSONIA, PA

3 kiwifruit, peeled and finely chopped
1 cup strawberries, finely chopped
1 can (11 oz) mandarin oranges, drained and finely chopped
1 can (8 oz) crushed pineapple, drained
1 T. lemon juice 11/2 tsp. sugar

Combine the ingredients in a small bowl. Cover and refrigerate until chilled before serving. Serve with homemade (recipe below) or bagged cinnamon sugar pita chips.

Cinnamon Sugar Tortilla Chips
10 8-in flour tortillas 1/4 c. butter, melted 1/3 c. sugar
1 tsp. cinnamon
OR
1 bag cinnamon sugar pita chips

Combine the sugar and cinnamon. Brush the tortillas with butter, then sprinkle the sugar & cinnamon mixture on the tortillas. Cut each tortilla into 8 wedges and bake on baking sheets for 5-10 min at 350°F.
Fruit and Chocolate Scones

SUZANNE & CHRISTINE JUNOD
OF ROCKVILLE, MD

2 3/4 c. all-purpose flour
1/3 c. sugar
4 tsp. baking powder
1/4 tsp. salt
10 Tbsp. melted butter
1 c. heavy cream
1/4 cup sour cream
1 tsp. vanilla extract
1 1/2 c. dried fruit, nuts or chocolate bits
coarse sugar (optional)

Line a baking sheet with parchment paper. In a large bowl, whisk together the flour, sugar, baking powder and salt. Add the melted butter, sour cream, cream and vanilla. Mix until almost combined, then add fruit/nuts/chocolate and mix until distributed. Turn the dough out onto a lightly floured surface. Pat the dough into a circle about 1/4 inch thick. You can do 1 - 10 inch circle or 2-3 smaller ones, depending on the size scones you want. Cut the circles into 8 wedges, then carefully transfer each wedge to the prepared baking sheet leaving some space between wedges. Refrigerate or freeze until well chilled, 16-30 minutes. Heat oven to 400 degrees. Sprinkle the tops of the scones with sugar, if desired. Bake 20-25 minutes until light brown. Cool before serving.
Grilled Marinated Flank Steak with Chimichurri Sauce

Catherine & Graham Hansen of Rock Hill, SC

2 lbs. flank steak
Kosher salt
Freshly ground black pepper

Score the surface of the steak with 1/4 inch deep knife cuts, about an inch apart, across the grain of the steak. Coat the rack of the grill with olive oil. Preheat the grill with high, direct heat. (The grill is hot enough when you hold your hand about an inch over it and can only hold it there for about a second.) Remove the steak from the marinade bag and sprinkle generously on all sides with kosher salt and freshly ground pepper. The salt and pepper will help form a savory crust on the steak. Place the steak on the hot grill. If you are using a gas grill, cover the grill. Grill for 4-6 minutes on each side. Half way through grilling each side, turn the steak 90° so that you get more grill marks. When the steak feels like the tip of your nose it will be cooked medium rare. Remove, steak from grill and rest for 10 minutes. Slice thinly across the grain and serve with Chimichurri Sauce.

Marinade
1/3 c olive oil
2 cloves garlic, minced 2 tbsp red wine vinegar 1/3 c soy sauce
1/4 c honey
1/2 tsp freshly ground black pepper
Mix all ingredients together and pour over flank steak in a large freezer bag. Coat the steak well with the marinade. Seal the bag and place in a spill proof container. Chill and marinate for a minimum 2 hours to overnight.

Chimichurri Sauce
1 c (packed) fresh Italian parsley 1/4 c (packed) fresh cilantro
1/2 c olive oil
1/3 c red wine vinegar
2 cloves garlic, peeled
3/4 tsp dried crushed red pepper
1/2 tsp ground cumin
1/2 tsp kosher salt
Place all ingredients in the work bowl of food processor, Pulse until well blended and almost smooth. Transfer to a bowl.
2 lbs milk or dark chocolate candy coating
112 roasted pecan halves 1 bag caramels

Melt 1 lb. chocolate coating at a time, in the microwave or in a double boiler. On waxed paper, drop a scant teaspoonful of melted chocolate. Press 4 pecan halves representing the arms and legs of the turtle on top of the chocolate before it hardens. Melt the caramels in a double boiler and drop a small spoonful of caramel in the center of the chocolate and pecans. Cover the caramel with melted chocolate and allow to set. *There is no set recipe for these. You can make them as large or small as you like. You can use cashews, macadamia nuts, essentially, whatever nut you like as well as white coating chocolate instead of the above. Use the broken pieces of the pecans for the turtles nose.
Zucchini "Crab" Cakes
BARBARA & CHRISTINE LAMBIASE
OF EDISON, NJ

2 1/2 c. grated zucchini
1 egg, beaten
2 T. butter, melted
1 c. seasoned bread crumbs
1/4 c. minced onion
1 tsp. Old Bay® Seasoning
1/4 c. all purpose flour
1/2 c. vegetable or canola oil for frying

In a large bowl, combine zucchini, egg, and butter. Stir in seasoned bread crumbs, minced onion, and seasoning. Mix well. Shape mixture into patties. Roll to cover in flour. Heat oil over medium high heat in a skillet until hot. Fry patties until golden brown on both sides. Fry as soon as patties are formed, otherwise water in zucchini will make patties hard to handle. Warm in oven, not microwave to keep crisp. Makes eight 1/4 cup patties.