

CELEBRATE WHAT'S GREAT!

This month we are looking back and celebrating past winning recipes of the fair since it is right around the corner. Many of you may not know that we have cooking contests every day at the fair over in the education building. This year we will be celebrating with 8 contests that feature North Carolina commodities and 4 that are sponsored by National companies. If you enjoy cooking and creating new recipes then you should enter. For more information about the cooking contests, the fair in general and all the competitions visit our website: www.ncstatefair.org/2010/index.htm See you at the fair!

Some of the following recipes have been changed or modified from their original version.

Pecan Banana Pudding

1 large box of vanilla wafers (Approx. 120 wafers)
3 small packages instant vanilla pudding mix
5 cups milk
1-cup sour cream
1 large cool whip (16 oz.)
10-12 bananas
1 cup chopped sugar coated pecans
4 Tbsp. margarine

Prepare crust with 40 crushed vanilla wafers; ½ cup chopped sugarcoated pecans and 4 Tbsp. margarine, melted. Press onto bottom of 11 X 14 dish. Mix instant pudding as directed, using 5 cups of milk. Stir in sour cream and then cool whip. Add layer of sliced bananas onto of crust. Pour ½ of pudding mixture on top of bananas. Make layer of wafers, then another layer of bananas. Pour the other ½ of pudding mixture on top. Top banana pudding with ½ cup sugar coated pecans. Refrigerate overnight.

Sugar Coated Pecans

1 egg white
1-cup pecan pieces
½ cup sugar
½ tsp. salt

Beat one egg white and one Tbsp. of cold water together until frothy. Stir in 1 cup of pecan pieces into mixture. In another bowl, mix ½ cup of sugar and ½ tsp. of salt. Stir pecans into sugar mixture until well coated. Spread nuts on cookie sheet and bake at 275 for 15 minutes, stirring every 5 minutes.

Personnel Notes: Angela Byrd won second place in the North Carolina Pecan Competition back in 2006 with this recipe. I will never forget this recipe because it was devoured when the competition was over. The crowd loved it!

Whipped Nutella Cream Pie

Pillsbury PET-RITZ piecrust package (2 Crusts)

1 8 ounce package cream cheese, softened

1 Cup Nutella

1 Cup heavy whipping cream

¼ cup graham cracker crumbs

1 Tbsp. brown sugar

Dark and white chocolate, grated for topping

Crust: Prepare 1 crust according to directions on package.

Optional garnish: With second crust, take a pizza cutter and cut an inner spiral, remove excess. Prepare along with crust. Allow to cool.

Filling for the Pie: Beat the cream cheese, Nutella and brown sugar together until smooth. Whip the cream (save a dollop for top), and then fold this into the Nutella mixture along with the graham cracker crumbs. Spoon it into the cooled crust and top with grated chocolate. Place the spiral crust on top of that. Top with a whip of crème to the center. Put it in the freezer to make it Semifreddo like a semi-frozen custard or mousse. Remove it from your freezer 10 to 15 minutes before serving so that it has time to soften slightly.

Personnel Note: 2009 was the first year for the Pillsbury Pet-Ritz Pie Baking Championship and we had 98 entries. That was a lot of pies and this was the first place winner. It is simple and delicious not to mention unique. Congratulations again to Domino Ireland of Raleigh!

Grilled Pork Cranberry Brie Panini

1 sliced loaf of Italian bread or bread of choice

8 oz. Brie wheel

1 jar of cranberry chutney with caramelized onions*

2 lb. Pork tenderloin roasted with Herbs de Provence

½ onion, caramelized

1 Tablespoon Extra Virgin Olive Oil

Coat your pork tenderloin with 'herbs de Provence' seasoning, (this is a blend that can be purchased that includes thyme, rosemary, fennel and basil among other herbs). Place in a roasting pan or 9 X 13 baking dish and cook uncovered at 325 degrees for 45 minutes. Add ¼ cup of water to the pan and continue cooking an additional 45 minutes or until the internal temperature reaches 160-170 degrees. Let the pork rest for 15 minutes and then thinly slice.

Heat pan with EVOO on med-high heat and sauté the onion until slightly browned. Thinly slice the Brie. Spread 1-2 teaspoons of chutney (I recommend 2-3tsp.) on one slice of bread. Then layer with pork, onion, and cheese. Top with other slice of bread and then place in a hot greased Panini press or a pan until cheese is melted and sandwich is grilled on both sides.

*The cranberry chutney was store bought and mixed with the caramelized onion.

Personnel Note: We found a 10.5 oz. jar of cranberry and caramelized red onion chutney at Harris Teeter on isle 1 with the relish items. We still caramelized the onion and just made it another layer to the sandwich. Amanda Boury won first place with this recipe in 2009 competing in the North Carolina Tar Heel Pork Challenge.

Country Apple-Sausage Pie

1 lb. loose pork sausage

½ c. diced celery

½ c. diced onion

1 tsp. Accent

1 tsp. dried marjoram

½ c. nuts (Walnuts were used in winning recipe), finely chopped

2 c. diced North Carolina apples

2 ½ c. shredded Cheddar cheese

9 inch unbaked pie crust

Brown sausage, celery and onion together until sausage is cooked, drain grease. Add remaining ingredients and stir to combine. Pour into pie crust. Cover top with foil. Bake in 400 degree oven for 30 minutes. Remove foil and bake 15 more minutes. Let stand 10 minutes before serving.

Personnel Note: Of course we had to use NC pecans instead of walnuts and we chose granny smith apples. Jill Mills won first place in the North Carolina Apple Growers Association Apple Recipe contest last year with this savory breakfast pie.

