

Love A Fair and all that great Food!

Here are four blue ribbon recipe from last year's fair for you to try. Hope they get you in the mood for another great fair season featuring North Carolina agriculture, rides, games and lots of great food! Come on over and see us in the Education Building during the fair. We have a special cooking contest each day and two on the first Saturday. For more information about the NC State Fair or how to enter a Special Cooking Contest go to: www.ncstatefair.org.

See you at the Fair!

Apple, Sausage, and Cheddar Torte

Serves 8-10

1 readymade Deep Dish Pie Crust

2 cups NC apples, peeled and sliced (Granny Smith were used in the winning recipe)

½ cup onion, chopped

1 tablespoon sugar

¼ teaspoon cinnamon

2 tablespoons butter

¾ lb. sweet Italian or breakfast sausage (bulk, or removed from casings)

2 cups shredded cheddar cheese

1 cup ricotta cheese

4 eggs

Note: You can use any flavorful NC apple such and Pink Lady, Granny Smith, or Honeycrisp.

Pre-heat the oven to 425°F. If using a rolled crust, place pie crust in 9-inch pie pan and bake 7 to 9 minutes or until light golden brown or pre-bake a ready-made crust. Remove from oven and let cool. Reduce oven temperature to 350°F.

Melt butter in a large skillet on medium heat. Add the apples, onions, sugar, and cinnamon and sauté until tender, 5 minutes. Transfer mixture to a separate bowl. Increase the heat to medium high and add the sausage. Sauté until browned, about 7-10 minutes, making sure to break the meat up as it is cooking. Remove from heat and drain excess grease onto a paper towel lined dish.

In medium sized bowl, mix together the ricotta cheese, cheddar cheese and eggs.

Place sausage on bottom of pre-baked pie crust. Add the cooked apple onion mixture over the sausage. Pour the cheese egg mixture over the apple mixture and spread it so it evenly covers the pie.

Bake at 350°F for 35 to 40 minutes, until a knife inserted in the center comes out clean. Let stand for 10 minutes before serving.

Lisa's Notes: This first place winning recipe is from Lisa Raschke. She won the NC Apple Growers Association's Apple Recipe contest with this savory breakfast creation.

Vegetarian PB &P Smokey Mac & Cheese

8 servings

Prep Time: 10 minutes

Total Time: Approx. 30

Ingredients

1 package Penne Rigato, Penne or Elbow pasta, Cooked and drained according to package instructions.

2 Tbsp. Butter

Cheese Sauce:

1/2 cup creamy peanut butter

1 Tbsp. water

1/4 cup grated smoked Gouda

1/4 cup grated smoked cheddar

1/4 cup goat cheese, broken up

1/4 cup softened cream cheese

1/4 cup heavy cream

1/4 Pinch of salt

Topping:

1/2 shredded cheddar

1/2 cup finely chopped peanuts

1/2 Panko bread crumbs

Preparation

Cook pasta as directed, set aside keeping warm.

Sauce: Soften the peanut butter in the microwave with a Tbsp. of water. Combine the rest of the cheese sauce ingredients in a food processor, add peanut butter and blend until creamy. Set aside.

Pre-heat the oven to 400 degrees. Spread peanuts out on a cookie sheet and place in oven for 3 to 5 minutes or until slightly toasty. Don't over heat.

Add butter to pasta and mix; be careful not to mash pasta. Fold in the cheese sauce and cover completely. Pour all of it into an 8 x 8 oven casserole dish; cover the top evenly with shredded

cheddar, bread crumbs and peanuts. Bake at 350 degrees for 20 minutes or until top starts to bubble and brown slightly.

Lisa's Notes: Domino Ireland took home the blue ribbon with his twist on Mac and Cheese creating a pea-nutty vegetarian delight for the NC Peanut Growers Association. We substituted white cheddar for the smoked cheddar when we made the recipe.

Gourmet Bourbon Pecan Club Panini

1 loaf sliced Italian Bread

1 pound of sliced turkey breast

½ cup of bourbon molasses mustard

½ cup cream cheese

6-8 slices of cooked bacon

1 large tomato, thinly sliced

1 cup arugula

1 cup NC pecans, chopped

Mix pecans, mustard and cream cheese. Spread on both pieces of bread. Then layer with turkey, bacon, tomato and arugula. Put sandwich together and toast on a sandwich grill until hot and golden brown.

Lisa's Notes: The NC Pecan Association awarded Mary Boury of Raleigh the blue ribbon for her delicious combination of flavors that included the perfect touch – NC Pecans. We substituted Inglehoffer Sweet and Hot Mustard with Honey for the bourbon molasses mustard.

Triple Chocolate Delight

Crust:

Pet-Ritz deep dish pie crust

1 chocolate fudge brownie mix (10.25 oz.)

Ingredients for the brownie mix you purchase (i.e. eggs, oil, and butter)

Mousse Filling:

1 small box instant chocolate fudge pudding

2 cups whipping cream

3 oz. cream cheese, softened

Topping:

8 oz. frozen whipped topping, divided

2 oz. cream cheese, softened

2 Tablespoons powdered sugar

1 or 2 of your favorite candy bars, chopped

To make crust: Place a cookie sheet in the oven and preheat according to the brownie mix directions. Thoroughly prick the bottom and sides of the pie crust. Prepare the brownie mix according to the package directions and pour into the pie shell. Cook according to the brownie directions.

To make the filling: In a medium bowl, add the pudding mix, 2 cups whipping cream, and 3 ounces cream cheese (softened until it is almost pourable to prevent clumping). Beat mixture about one minute or until it has a mousse-like texture and is well mixed. Spread mousse mixture evenly over the cooled brownie layer.

To make the topping: Thaw $\frac{3}{4}$ of the container of whipped topping. Beat thawed whipped topping, 2 ounces of cream cheese (almost pourable state to prevent clumping), and 2 tablespoons of powdered sugar. Spread evenly over the mousse mixture. Drizzle your favorite chocolate and caramel sauces on the topping. Chop your favorite candy bar and sprinkle evenly on the topping. Chill 30 minutes to an hour. Keep refrigerated.

Lisa's Notes: Noah Guthrie enjoys creating new recipes in the kitchen. He took home the blue ribbon with this frozen chocolate pie that is sure to please.