

### PUMPKIN HEAD TREATS

3 Tbsp. butter or margarine  
1 package (10 oz., about 40) regular marshmallows  
-OR-  
4 cups miniature marshmallows  
Red food coloring  
Yellow food coloring  
6 cups Rice Krispies  
-OR-  
6 cups Ready-To-Eat Cereal Cocoa Krispies  
Canned frosting or decorating gel  
Assorted candies

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. To tint orange stir in red and yellow food coloring, if desired. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated. Using ½ cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into pumpkin shape. Decorate with frosting and/or candies. Best if served the same day.

### HAM AND CHEESE SLIDERS

24 good white rolls  
24 pieces of good honey ham  
24 small slices mozzarella cheese  
1/3 cup mayonnaise  
1/3 cup miracle whip  
1 ½ Tbsp. yellow mustard  
1 stick butter, melted  
1 Tbsp. minced onion  
½ tsp. Worcestershire sauce

In a small bowl, mix together mayonnaise and miracle whip. Spread onto both sides of the center of each roll. Place a slice of ham and a slice of mozzarella inside of each roll. Close rolls and place them into a large baking dish. Place very close together. In a medium bowl, whisk together all of the sauce ingredients. Pour evenly over all of the sandwiches. Let sit 10 minutes or until butter sets slightly. Cover with foil and bake at 350° for 12-15 minutes or until cheese is melted. Uncover and cook for 2 additional minutes. Serve warm.

\*\*Sandwiches can be assembled a day ahead and kept in the fridge until ready to bake.

Cody Crump  
Junior  
Open Party Theme  
Briscoe County

### ASTRONAUT GRANOLA BARS

- 2 cups dried rolled oats
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup wheat germ
- $\frac{3}{4}$  tsp. cinnamon
- 1 cup flour
- $\frac{1}{2}$  cup raisins
- $\frac{3}{4}$  tsp salt
- $\frac{1}{2}$  cup honey
- 1 egg
- $\frac{1}{2}$  cup vegetable oil
- 2 tsp vanilla extract

1. Preheat oven to 350 °F.
2. Grease a 9 X 13 baking pan.
3. Mix the dry ingredients in a large bowl.
4. Mix the wet ingredients in a large cup.
5. Make a hole in the center of the dry ingredients and pour the wet ingredients into it. Mix well.
6. Pour mixture into pan and spread out evenly.
7. Bake for 30 or 35 minutes or until golden brown.
8. Let cool 5 minutes and cut into bars while still warm.

### LANA'S PEANUT BUTTER BARS

22 graham crackers squares, crushed (about 2 cups)  
1 package (1pound) powdered sugar  
1 cup butter, melted  
1 cup creamy peanut butter  
2 cups (12 ounce package) Semi-Sweet Chocolate Morsels

In a large bowl combine crushed graham crackers, powdered sugar, melted butter, and peanut butter. Stir until well mixed. Firmly press into 13x9x2- inch baking pan. Set aside. In a small saucepan melt chocolate morsels over low heat, stirring frequently. Spread over mixture in pan. Cover and chill for 30 minutes. Cut into bars.

### CARAMEL APPLE DESSERT

#### Ingredients:

60 Nilla wafers, finely crushed (2 cups)  
1/3 cup butter, melted  
1 pkg (8oz) cream cheese, softened  
1/4 cup sugar  
3 1/4 cups milk, divided  
1 tub (8 oz) Cool Whip, thawed  
2 pkgs (3.4 oz each) Jello Vanilla Instant Pudding  
1/2 cup caramel ice cream topping  
1 each, Red & Green apple, chopped  
1/4 cup Planters cocktail peanuts

#### Directions:

1. Mix wafer crumbs and butter, press onto bottom of 13X9 inch pan.
2. Beat cream cheese, sugar, and 1/4 cup of milk with mixer until blended.
3. Stir in 1 cup Cool Whip, spread over crust.
4. Beat pudding mixes and remaining milk with whisk 2 minutes.
5. Stir in 1/4 cup caramel topping.
6. Spoon over cream cheese layer, top with remaining Cool Whip.
7. Refrigerate 5 hours or until firm.
8. Top with apples, nuts and remaining caramel topping.

### CHRISTMAS BARK

Ingredients:

12 oz (about 2 cups) dark chocolate, chopped, or chocolate chips  
12 oz (about 2 cups) white chocolate, chopped, or white chocolate chips  
8 peppermint Candy Canes

Directions:

1. Unwrap the candy canes and place them in a food processor. Pulse on/off several times for 5-10 seconds each, until the canes have been crushed into small pieces. Alternately, place the candy canes in a large Ziploc bag and seal tightly. Use a rolling pin to roll/smash the candy canes until they are the size you desire.
2. Prepare a cookie sheet by covering it with smooth aluminum foil.
3. Melt the dark chocolate. Pour the chocolate onto the prepared cookie sheet and use an offset spatula or knife to spread it to an even thickness, a little more than 1/8" thick. The chocolate does not have to reach all sides of the sheet, as it will be broken up later anyhow. Place the tray in the refrigerator to firm up while you prepare the white chocolate.
4. While the dark chocolate hardens, melt the white chocolate. Stir in most of the candy cane bits, reserving about a quarter of the mixture to put on top.
5. Remove the tray from the refrigerator and spread the white chocolate in an even layer over the dark chocolate.
6. While the white chocolate is still wet, sprinkle the remaining candy cane pieces over the entire surface evenly. Press down very slightly to ensure they stick. Place the tray back in the refrigerator to firm up for 30 minutes.
7. Once the peppermint bark is completely set, break into small, uneven pieces by hand.

Justin Mitchell  
Senior  
Open Party Theme  
Carson County

### SUMMER TIME CHERRY LIME

Ingredients:

1 pkg cherry Kool-Aid  
3 - 2 liter bottles Sprite  
3cans frozen Limeade  
2-3 cups sugar, depending on desired sweetness  
Add water to make 3 gallons

Directions:

1. Mix Kool-Aid, Sprite, sugar, and frozen limeade in large container, like a 5 gallon cooler.
  2. Stir well
  3. Add water and continue stirring
- Yield: 3 gallons

Sophie Brown  
Junior  
Open Party Theme  
Collingsworth County

SWEET POTATO CRISP  
(A WONDERFUL THANKSGIVING DISH)

1 package cream cheese  
2 lb sweet potatoes, peeled, cooked and mashed  
¼ cup firm packed brown sugar  
¼ teaspoon ground cinnamon  
1 cup chopped apples  
½ cup dried cranberries  
3 tablespoons flour  
2 tablespoons butter  
3 cups Honey Bunches of Oats cereal

Preheat oven to 350 degrees. Beat cream cheese, sweet potatoes, ¼ cup brown sugar and cinnamon on medium speed until well blended. Spoon into 2 quart shallow baking dish. Top with apples and cranberries. Mix flour and 2 tablespoons brown sugar in large bowl, cut in butter until mixture resembles coarse crumbs. Stir in cereal. Sprinkle over fruit mixture. Bake 35-40 minutes or until heated through. Makes 10 servings about ¾ cup each.

Maddi Beckner  
Junior  
Open Party Theme  
Dallam County

PILGRIM'S PLATTER

½ red bell pepper  
½ yellow bell pepper  
½ cucumber  
20 whole wheat round crackers  
21 baby carrots  
2 small pretzels  
1 olive  
Dill and yogurt vegetable dip (see separate recipe)

Wash all vegetables before you begin. Hollow out the center of both bell peppers. Cut thin strips length wise (about 20 strips). Alternate the red and yellow pepper strips in a semi-circle at the top of your serving dish. Place your cucumber, rounded end up, in the middle of the peppers. Next, take your baby carrots and form another semi-circle just under the peppers. Place a small bowl at the bottom of the carrot layer and arrange your crackers in a circular pattern on the bowl. Use the two pretzels to make the feet of your turkey just beneath the bowl. Use the olive to make two eyes, a carrot to make a beak, and part of a red bell pepper for the snood. Place your dip in the center of the crackers.

#### Dill and Yogurt Vegetable Dip

½ cup light mayonnaise  
½ cup low fat plain yogurt  
1 tablespoon dry dill  
1 teaspoon white onion-finely minced  
Salt and pepper to taste

Combine all ingredients in an air tight dish. Allow to chill at least one hour before serving.

Jenna Dixon  
Intermediate  
Open Party Theme  
Dallam County

#### BROCCOLI-RAISIN SALAD

4 cups broccoli florets  
1 cup chopped green pepper  
1 cup sliced carrots  
1 cup raisins  
1 cup chopped walnuts  
1 medium onion, chopped  
1 cup mayonnaise  
½ cup sugar  
¼ cup white vinegar

In a large bowl, combine the broccoli, green pepper, carrots, raisins, walnuts, and onion. Toss vegetables together. In a small bowl, combine the mayonnaise, sugar and vinegar until smooth. Pour over vegetable mixture and toss to coat. Cover and refrigerate for at least 1 hour or until serving.

Shelby O'Keefe  
Senior  
Open Party Theme  
Donley County

#### CHERRY PIE

1 package refrigerated pastry dough  
2 cans cherry pie filling  
3 T softened butter  
¼ cup sugar

Roll out pastry dough. Place one piece of pastry in 9 inch pie plate. Fill with cherry pie filling. With remaining roll of dough, roll out and cut out desired shapes. Place on top of pie plate. Pinch edge of dough around pie plate. Brush dough with softened butter and sprinkle with sugar. Bake in a preheated oven at 400 degrees for 35 minutes.  
Serves 8.

Brenden Courtney  
Junior  
Open Party Theme  
Gray County

### TORTILLAS ROLLS

8 ounces fat free cream cheese  
1 1/2 cups of 2% shredded cheese  
1 package garden vegetable soup mix  
6 slices 97% fat free chopped ham  
2 tablespoons chopped black olives  
10 whole wheat tortillas

Mix all ingredients except the tortillas.  
Spread mixture evenly between tortillas. Roll up tortillas and refrigerate for at least one hour. Cut into slices and serve.

Allie Dancer  
Intermediate  
Open Party Theme  
Gray County

### CHOCOLATE CHIP COOKIES

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup butter or margarine, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
1 (12 ounce) package Semi-Sweet Chocolate Morsels  
1 cup chopped nuts

#### Directions

1. PREHEAT oven to 375 degrees F.
2. COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded teaspoons onto ungreased baking sheets.
3. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Saxie Ralston  
Junior  
Open Party Theme  
Hansford County

### PANHANDLE FIESTA DIP WITH BAKED TORTILLA CHIPS

3 tomatoes, seeded & copped  
1 (15-ounce) can black beans, rinsed & drained  
½ cup frozen yellow corn  
1 jalapeno pepper, seeded & diced  
½ small sweet onion, chopped  
¼ cup fresh cilantro, chopped  
½ teaspoon lime rind, grated  
3 tablespoons fresh lime juice  
½ teaspoon salt  
½ teaspoon pepper

Combine all ingredients in a bowl. Cover and chill until ready to serve. Serve with baked tortilla chips. Yield: 6 cups.

#### Baked Tortilla Chips

2 (13.5-ounce) packages 9-inch flour tortillas  
½ cup olive oil  
¼ teaspoon garlic salt

Cut tortillas into strips and place on baking sheets. Stir together olive oil and garlic salt; brush mixture onto tortilla strips. Bake at 250 degrees for 30 minutes or until crisp.

Yield: 60 crackers.

Note: Flour tortillas can be cut into seasonal or fun shapes using cookie cutters.

Tenia Ellis  
Junior  
Open Party Theme  
Hartley County

### ORANGE-GINGER CARROTS

Ingredients:

1-16 ounce pkg. peeled baby carrots  
2 tbsp. orange juice  
1 tbsp. honey  
½ tsp. grated ginger  
1 tbsp. snipped parsley  
Finely shredded orange peel

In a covered large saucepan cook the carrots in a small amount of boiling water 3-5 min. until crisp-tender. Drain well, to serve, transfer to serving bowl. Sprinkle with parsley and orange peel.

Levi Woody  
Intermediate  
Open Party Theme  
Hartley County

### HONEY-RUM GRILLED BANANAS

2 tablespoons coconut rum  
2 tablespoons honey  
1 teaspoon ground cinnamon  
4 medium firm unpeeled bananas

Vanilla ice cream

In a small bowl, combine rum, honey and cinnamon; set aside. Cut bananas in half lengthwise, leaving the peel on. Place bananas cut side down on grill. Cover and grill over medium heat for 3 minutes. Turn and brush with honey mixture. Cover and grill 5-6 minutes longer or until tender. Peel bananas. Serve immediately with ice cream.

Yield: 4 Servings

Mackenzi Vela  
Junior  
Open Party Theme  
Hall County

### CANDY CORN BY THE SLICE

1 Package (about 14oz.) Refrigerated pizza crust dough  
½ Cup (2oz.) Shredded Mozzarella Cheese  
2 Cups (8oz.) Shredded Cheddar Cheese, divided  
1/3 Cup Pizza Sauce

Preheat oven to 400 degrees. Spray 13-inch pan with nonstick cooking spray. Press dough into pan. Sprinkle mozzarella in 4-inch circle in center of pizza dough. Sprinkle 1 cup Cheddar cheese in a 3-inch ring around center circle. Spoon pizza sauce over Cheddar cheese. Create 1 ½ -inch border around edge of pizza with remaining 1 cup Cheddar cheese. Bake 12 to 15 minutes or until edge is lightly browned and cheese is melted and bubbling. Cut into wedges.

Yield: 8 Slices

Kylie Sawyer  
Junior  
Open Party Theme  
Hemphill County

### FIRECRACKER BERRIES

1 ¼ lb. good white chocolate, coarsely chopped  
2 ½ c. heavy cream  
2 T. pure vanilla  
2 ¼ lb. frozen mixed berries (blueberry, blackberry, raspberry)  
¼ lb. strawberries

Combine chocolate, heavy cream and vanilla in a double broiler until the chocolate melts. Wash strawberries and let them drain. Slice and place strawberries in a bowl to mix with the frozen berries. About 5 minutes before serving, remove berries from the freezer mix with strawberries and place in a serving dish. Ladle the warm chocolate sauce over the berries and serve.

Alice Abraham  
Intermediate  
Open Party Theme  
Hemphill County

### SUPERBOWL SAUSAGE BALLS

2 cups Bisquick  
1 lb. sausage-pork  
1 8oz jar cheez whiz

Mix all 3 ingredients together. Place by rounded tablespoons full on an ungreased cookie sheet. Bake at 400 for 10 minutes or until golden brown.

Jayci Stokes  
Junior  
Open Party Theme  
Moore County

### JAYCI'S CHILI

2 lbs. lean hamburger meat  
1 Pkg McCormick Chili Seasoning (mild)  
2 14.5 oz. cans Diced Spicy Red Pepper flavored tomatoes  
2 14 oz. cans chili beans  
1 can water  
½ Tbsp Onion powder  
½ Tbsp Garlic powder  
1 Tbsp Chili powder  
Salt and pepper to taste

Brown hamburger meat. Drain grease. Add hamburger and all ingredients except salt and pepper together in large pot. Bring to a boil stirring frequently. Cover and simmer for 25 minutes. Add salt and pepper if needed for added flavor and simmer an additional 5 minutes. Makes 10 servings.

Luke Unterkircher  
Junior  
Open Party Theme  
Ochiltree County

### MUMMY HOT DOGS

1-11 ounce can refrigerator bread sticks or uncut crescent roll  
1-12 pack hot dogs  
Mustard – for eyes and dipping  
Ketchup for dipping (optional)

For each mummy, separate one bread stick from the roll and use kitchen shears or a pizza cutter to slice it in half lengthwise to create two thinner strips. If using uncut crescent roll, then use pizza cutter to cut thin strips of dough. Wrap one strip at a time snugly around the hot dog. Leave ½ inch of the hot dog exposed for the face area and continue wrapping the top of the hot dog. Bake the mummies on a cookie sheet at 350 degrees for 15 to 18 minutes or until the bread stick wrapping is golden brown. Remove the mummies from the oven and cool them for 5 minutes. Add yellow mustard eyes just before serving. Makes 12 mummies.

Jamie Lear  
Intermediate  
Open Party Theme  
Ochiltree County

### ONE BOWL CHOCOLATE CAKE III

1 cup white sugar  
¾ cup and 2 Tablespoons all-purpose flour  
¼ cup and 2 Tablespoons unsweetened cocoa powder  
¾ teaspoon baking powder  
¾ teaspoon baking soda  
½ teaspoon salt  
1 egg  
½ cup milk  
¼ cup vegetable oil  
1 teaspoon vanilla extract  
½ cup boiling water

Preheat oven to 350 degrees F (175 degrees C). Grease and flour cupcake pans. In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil, and vanilla. Mix 2 minutes on medium speed of mixer. Stir in the boiling water. Batter will be thin. Pour evenly into the prepared pans. Bake 15 to 20 minutes in preheated oven, until the cake test done with a toothpick. Cool in the pans, for 10 minutes, remove to a wire rack to cool completely.

### BROWN SUGAR FRUIT DIP

Ingredients:

½ cup firmly packed brown sugar  
1 (8 ounce) package cream cheese, softened  
1 cup sour cream  
1 teaspoon vanilla extract  
1/3 cup coffee liqueur (optional)  
1 cup frozen whipped topping, thawed

Garnish: Brown sugar, Assorted fruit

Preparation: Beat brown sugar and cream cheese at medium speed with an electric mixer until smooth. Add sour cream, vanilla, and if desired, coffee liqueur, beating until blended and smooth; fold in whipped topping. Cover and chill 4 hours. Garnish, if desired. Serve with assorted fruit. Makes about 3 1/2 cups.

Teagen Johnson  
Junior  
Open Party Theme  
Randall County

### BALLS OF ENERGY

Ingredients:

1 small banana  
½ cup fat free peanut butter  
½ cup toasted wheat germ  
Finely chopped peanuts, mini-chocolate chips, shredded coconut or Corn Flakes for coating (I used Corn Flakes)

Directions:

In a medium bowl, mash together the banana and the peanut butter.  
Stir in the wheat germ. Roll individual tablespoons of the mixture into balls, then roll the balls in one, or a mix, of the coatings listed above. Chill until firm. Makes 14 balls.  
Variation: For peanut-free version, substitute sunflower-seed or soy-nut butter for the peanut butter, and omit the peanuts and chocolate chips (which can contain traces of peanut). Yield: 14 servings.

PUMPKIN PIE DIP

1 8 ounce package softened less fat cream cheese  
2 cups confectioners' sugar  
1 cup canned pumpkin  
½ cup light sour cream  
1 teaspoon ground cinnamon  
1 teaspoon pumpkin pie spice  
½ teaspoon ground ginger

Gingersnap cookies for serving

In a large bowl, beat cream cheese and confectioners' sugar until smooth. Beat in the pumpkin, sour cream, cinnamon, pumpkin pie spice and ginger until blended. Serve with gingersnaps. Refrigerate leftovers.

Yield: 4 cups

Nutrition facts: 1 serving (2 tablespoons) equals 64 calories

APPLE-CREAM CHEESE BUNDT CAKE

APPLE CAKE BATTER:

1 cup finely chopped pecans  
3 cups all-purpose flour  
1 cup granulated sugar  
1 cup firmly packed light brown sugar  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
3 large eggs, lightly beaten  
3/4 cup canola oil  
3/4 cup applesauce  
1 teaspoon vanilla extract  
3 cups peeled and finely chopped Gala apples (about 1 1/2 lb.)

#### CREAM CHEESE FILLING:

1 (8-oz.) package cream cheese,  
softened  
1/4 cup butter, softened  
1/2 cup granulated sugar  
1 large egg  
2 tablespoons all-purpose flour  
1 teaspoon vanilla extract

#### PRALINE FROSTING:

1/2 cup firmly packed light brown sugar  
1/4 cup butter  
3 tablespoons milk  
1 teaspoon vanilla extract  
1 cup powdered sugar

Nickolas Payne  
Junior  
Open Party Theme  
Sherman

#### GREEN BEAN BUNDLES

2 cans whole green beans  
1 package bacon  
4 tablespoons butter  
3/4 cup brown sugar  
Liquid Smoke

1. Preheat oven to 375°
2. Cut bacon in half, so that you can have small strips of bacon
3. Wrap a bundle of Green Beans (about 8 whole beans) with a strip of bacon.

Secure with a toothpick if necessary. Place the wrapped bundle in a shallow baking dish

4. Melt butter in microwave
5. Drizzle butter over the top of the green bean bundles
6. Crumble the brown sugar over the tops of the green bean bundles
7. Sprinkle 4-5 drops of Liquid Smoke over the tops of the green bean bundles
8. Cover with foil and cook until the bacon is done. (Approximately 45 minutes)

Makes a great snack for a party or a side dish for a meal.

### SANTA BARS

8 graham crackers broken into chunks  
1 cup low-fat granola  
1/3 cup chocolate chips  
1/2 cup walnut pieces  
1/2 cup of fat-free sweetened condensed milk

Heat oven to 350. Coat an 8 by 8 inch baking pan with cooking spray. Break 8 graham crackers into chunks and combine them with low-fat granola, chocolate chips, and walnut pieces in a medium bowl. Drizzle fat free sweetened condensed milk over the top and stir until well blended. Using a piece of waxed paper, press the mixture firmly into the prepared pan. Bake for 20 to 25 minutes or until golden and set.

Makes 10 bars.