

Intermediates

Cake Ball or Pops

Quiche with homemade crust

Fresh Fruit Dish

Ground Meat

Crafty Foods



Batter Up Cake Balls

1 box of chocolate cake mix
1 container of chocolate icing
2 bags of yellow candy melts
Red gel icing
Toothpicks
Parchment paper

Prepare the chocolate cake according to the directions on the box. Allow the cake to cool completely. In a large bowl, crumble the cake with a pastry cutter. Add the container of icing and mix thoroughly. Using a cookie scoop, form balls with the mixture, placing them on a cookie sheet covered with parchment paper. Place a toothpick in the center of each cake ball. Place the cake balls in the freezer for at least 4 hours. The cake balls will not be frozen solid. To Dip: melt the candy melts according to the directions on the package. Using the toothpick as a handle, dip each cake ball and place on parchment paper to cool. Remove tooth picks immediately after dipping. Once cake balls have cooled, use the red gel icing to decorate each cake ball to look like a softball, these can be served immediately and stored covered at room temperature.

Grace Kuehler
Intermediate
Cake Balls/Pops
Carson

Pumpkin Spice Cake Pops

Cook time 20 minutes
Preparation time 60 minutes
Servings 24
Ingredients:
1 box spice cake mix
1 1/2 c. readymade cream cheese flavored frosting
1/2 c. pumpkin puree
24 lollipop sticks
12 oz bag candy melts
sprinkles, nonpareils, chopped nuts, mini-marshmallows... for garnish

Directions:

Bake the cake according to the directions on the box and let cool completely. In a large bowl use either your hands or a food processor to pulverize the cake into uniform sized crumbs. In a small bowl, mix up 1 1/2 cups frosting with 1/2 cup pumpkin puree. Combine the frosting mix with cake crumbs in large bowl to form a "dough." Using your hands, form 1" sized balls. The balls should stick together and not have cracks, if it's too dry use more frosting. Place balls on cookie sheet lined with wax paper. Freeze for 20 minutes.

When ready, melt some chocolate according to the package directions. Place one end of lollipop stick into the melted chocolate and then insert into the cake ball. This helps keep them on the stick. Do this with all the cake balls, and freeze for 20 more minutes. When ready, melt additional chocolate according to the package directions. Dip cake balls into the melted chocolate and immediately into garnish. Gently place in drying rack made from a piece of craft foam with holes pre-made by pushing a lollipop stick into the foam.

Rose Marie Palmer
Intermediate
Cake Balls/Pops
Dallam

Halloween Cake Balls

8 oz cake mix, any brand
1/3 cup oil (or as called for by your cake mix)
3 eggs (or as called for by your cake mix)
1 1/3 cup water (or as called for by your cake mix)
1 (16 oz) container readymade frosting, any brand
1 (20 oz) package almond bark
food coloring gel (colors of your choice)
Candy Sprinkles (any kind or color)

Directions:

Bake cake according to directions on package.
Cool completely.
Crumble cake mix in large bowl and mix in container of icing.
Mix well. (I find it is easiest to use hands)
Roll cake mixture into 2 inch balls and place on a waxed paper pan.
Place in freezer till the balls hold their form when you touch them.
In double boiler or little dipping pot, melt almond bark.
Stir in food coloring gel to make your desired color.
Dip cake balls in melted almond bark and set on waxed paper.
Sprinkle with desired candy sprinkles or drizzle with other frosting colors and allow the cake balls to dry.

Sausage Quiche

Ingredients:

For Pie Shell:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
3 to 4 Tablespoons cold water

For Filling:

1/2 lb sausage, browned and drained
1/2 cup onions, chopped
2 eggs, beaten
2 Tbsp flour
1 1/2 cups shredded cheddar cheese
2 tsp parsley flakes
2/3 cup milk

Directions:

For Pie Shell: In a mixing bowl stir together flour and salt. Cut in shortening till pieces are the size of small pieces. On a lightly floured surface, flatten dough with hands. Roll dough from center to edges, forming a circle about 12 inches in diameter. Wrap pastry around rolling pin. Unroll onto a 9-inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry. Trim 1/2 in beyond edge of pie plate; make scalloped edge.

For Filling:

Combine sausage, onion, cheese, flour, and parsley flakes and mix well and put into pie shell. Beat milk and eggs together and pour over sausage mixture. Bake 35-40 minutes at 375 degrees.

~ Spinach and Bacon Quiche ~

Ingredients:

6 eggs, beaten
Salt and pepper
1 lb. bacon cooked and crumbled
1 1/2 c. shredded Swiss Cheese
1 1/2 c. heavy cream
2 c. chopped baby spinach packed
Pie crust

Directions:

Preheat oven to 375 degrees. Combine eggs, cream, salt and pepper. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set.

Pie Crust

2 cups flour
2 T. Sugar
1 tsp. salt
1 c. shortening
1/2 c. cold water

Directions:

Mix dry ingredients; then cut in 1 cup shortening until mixture resembles fine crumbs. Add 1/2 cup cold water.

Tess Sawyer
Intermediate
Quiche w/homemade crust
Hemphill

Sunrise Surprise

Crust

3 c. flour
1/2 t. baking powder
1/2 t. salt
1 c. oil, less 2 T.
1/2 c. water less 2 T.

Mix all the ingredients together. Stir to combine. Pour out onto floured surface to form into ball. Let chill 30 min. before rolling out into 12" circle. Place in pie pan and form up sides and crimp the edges. Makes 2, sometimes 3, crust, depending on how deep the pie pan is. Store the leftovers in the fridge or freezer.

Quiche

4 slices bacon, cooked, chopped	1/2 c. Canadian bacon, chopped
1/3 c. onion, chopped	1/8 c. parmesan cheese, grated
1/4 c. pepper jack cheese, grated	1/2 c. Monterey jack cheese, grated
1/8 c. mozzarella cheese, grated	1/2 c. fresh baby spinach, cut into ribbons
6 eggs, beaten	1/2 t. salt
Scant 1/8 t. cayenne pepper	1/4 t. ground black pepper
3/4 c. half-n-half	

1 green and or red bell pepper cut into rounds and slices to make garnish

Preheat oven to 425 degrees. Combine all of the ingredients together. Pour into unbaked pie shell. There may be some left over. You can put these into a well-greased dish or muffin tin to make mini crustless quiches. Decorate the top with the bell pepper. Bake uncovered at 425 for 12 minutes. Reduce heat to 300 degrees and cook an additional 15 minutes or until set. Cover with foil tent if the edges of the crust start to burn. Watch carefully, cooking times vary.

Apple Sausage Quiche

½ pound ground pork sausage
⅓ cup chopped onion
¼ teaspoon thyme
1¼ cup peeled and diced apple
1 tablespoon lemon juice
1 tablespoon brown sugar
3 eggs
1¼ cup light cream
½ cup grated Cheddar cheese
½ teaspoon salt
¼ teaspoon pepper
1 prepared crust
Crust
1 cup flour
½ teaspoon salt
¼ cup Crisco
8 tablespoons water

For crust:

Blend all ingredients together until it forms a ball. Roll dough out on floured surface until about 1/8" thick. Place dough in ungreased pie pan.

For quiche:

Preheat oven to 350°. In a skillet, cook sausage and drain on absorbent paper. Cook onion and thyme in sausage drippings.

In a bowl, toss apple with lemon juice and brown sugar. In a separate bowl, beat egg; add salt, pepper, cream, cheese, apple mixture, sausage and onion. Pour ingredients into pie crust and bake 50 minutes, until knife inserted in the center comes out clean.

Fruit Pizza

Ingredients:

½ C. butter, softened

¾ C. white sugar

1 egg

1 ½ C. all-purpose flour

1 tsp. cream of tartar

½ tsp. baking soda

¼ tsp. salt

OR you can use one tub of refrigerated premade cookie dough

Topping:

½ C. powdered sugar

8 oz. cream cheese

2 tsp. vanilla extract

Fresh fruit of your choice

Directions:

Preheat oven to 350 degrees F.

In a large bowl cream together the butter and ¾ cup sugar until smooth. Mix in egg. Combine the flour, cream of tartar, baking soda and salt; stir into the creamed mixture until just blended. Press dough into an ungreased pizza pan.

Bake in preheated oven for 8-10 minutes, or until lightly browned. Cool.

In a large bowl, beat cream cheese with ½ C. powdered sugar and vanilla until light. Spread on cooled crust.

Arrange desired fruit on top of filling and chill.

~ Fruit Salad with Honey Dressing ~

Ingredients:

1/3 c. honey

1/4 c. orange juice

1/4 c. canola oil

1/2 tsp. lemon juice

1 1/2 tsp. poppy seeds

1/4 tsp. salt

1/4 tsp. prepared mustard

1 apple, cored and diced

1 banana, sliced

1 avocado, peeled and sliced

1 (11 oz.) can mandarin oranges, drained

1/4 c. raisins

1/4 c. chopped walnuts

Directions:

For dressing:

Combine the honey, orange juice, oil, lemon juice, poppy seeds, salt, and mustard in a jar with a tight lid; cover and shake well. Toss the apple, banana and avocado with lemon juice to prevent the fruit from turning dark. Combine the fruit, raisins, and nuts in a glass bowl. Add the dressing and stir gently.

Maddie Shields
Intermediate
Fresh Fruit Dish
Hemphill

Watermelon Fruit Bowl

Ingredients:

½ small seedless watermelon
2 cups strawberries cut into fourths
1 cup thinly sliced kiwi
3 cups watermelon balls
1 cup blackberries
1/3 cup blueberries
1 cup green seedless grapes

Wash all of the fruit before using it. Cut up and measure the strawberries and the kiwi. Measure the blackberries, blueberries and grapes. Cut the watermelon in half and use a melon scooper to get the melon out. Hollow out the remainder of the melon half. Design the edges of the melon. Measure the watermelon balls. The hollow melon will be the bowl for this dish. Lay paper towels in the melon shell to soak up the moisture.

Add the above fruits in a large mixing bowl. Use your hands to gently mix up the fruits. Pour the fruit mixture into the watermelon shell. Serve chilled.

Ashlee LaBonte
Intermediate
Fresh Fruit Dish
Hutchinson

Blueberry Fruit Salad

Ingredients:

2 20 oz. cans Pineapple chunks
4 cups fresh blueberries
3 medium bananas, sliced
1 cup green grapes, sliced
1 cup strawberries, sliced
1 3.4 oz. package instant vanilla pudding
3 tablespoons orange drink mix.

Directions:

Drain pineapple, reserving juice, set aside. Combine fruit in a large bowl. In another bowl, combine pineapple juice, vanilla pudding, and orange drink mix, mix well. Pour over fruit and toss to coat.

Yields 20-24 servings.

FUN FRUIT SUSHI

1 tablespoon unsalted butter
2/3 cup mini-marshmallows
2 cups cooked rice
Non stick vegetable oil spray
1 banana, thinly sliced
1/2 pint fruit medley- kiwi, strawberries, banana, cantaloupe
Thinly sliced mini chocolate chips and toasted shredded coconut, for topping sushi - optional

To make sweet sticky "sushi" rice: in a medium saucepan over medium-low heat, melt the butter and marshmallows until completely soft. Remove from the heat and stir in the cooked rice until well blended. Spray the mold or ice cube tray lightly with nonstick spray. Take slices of the fruit medley and place in bottom of the mold or ice cube tray. Spoon in rice and press gently into the fruit. Unmold the "sushi" and top with mini chocolate chips and toasted coconut, if desired.

Madelyn Mayfield
Intermediate
Fresh Fruit Dish
Potter

Fruit Salsa and Cinnamon Chips

1 kiwi, peeled and diced
1 Golden Delicious apple, cored and diced
4 oz. raspberries
½ pound strawberries, diced
8 oz. fresh pineapple, diced
1 tablespoon white sugar
½ tablespoon brown sugar
1 ½ tablespoons fruit preserves (peach)
2 (10 inch) whole wheat flour tortillas
Butter flavored cooking spray
1 tablespoon cinnamon sugar

Directions:

In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, pineapple, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes. Preheat oven to 350 degrees.

Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake for 8 to 10 minutes. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Kaleigh Meador
Intermediate
Fresh Fruit Dish
Randall

Candy Corn Fruit Snack

- 2 10 oz. cans mandarin oranges
- 1 Fresh pineapple peeled and cut into bite size pieces
- 2 4 oz. cups of honey Greek Yogurt

Drain oranges. Drain pineapple. Layer about 1/3 cup pineapple pieces into bottom of 9 oz. clear plastic cup, then add about 1/2 cup mandarin oranges.
Top with 2 tablespoons honey Greek Yogurt. Serve immediately. Serves 4-5 1 cup servings.

Nicholas Payne
Intermediate
Fresh Fruit Dish
Sherman

Apple Pie Dip & Cinnamon-Sugar Tortilla Chips

Ingredients:

- 2 cups peeled, cored, and diced apple
- 2 tbsp fresh lemon/calamansi juice
- 3 tbsp brown sugar
- ¼ tsp cinnamon
- 1 tsp cornstarch dissolved in 1 tsp water
- for the chips
- 5 (6-inch) wheat tortillas
- 2 tablespoons butter, melted
- 1/2 teaspoon cinnamon
- 1 1/2 tablespoons sugar

Directions:

You can either cook this on the stove-top or the microwave.
Combine all the dip ingredients in a small pan/ microwaveable bowl except the cornstarch-water mixture.
Heat for a few minutes until it's boiling and has extracted juice from the apple.
Add cornstarch-water mixture to the "sauce"
Put back in the microwave/stove top until boiling and the sauce has thickened.
Set aside. You can serve this warm or chilled. It doesn't matter. It will taste delicious.
Cut tortillas into desired size. {wedges}
Put in a slightly greased baking pan.
Brush the tortillas with butter.
Sprinkle with cinnamon and sugar, and bake at 210° C until golden brown, about 5-8 minutes.
Let them cool before serving and serve with the Apple Pie Dip

Quick Vegetable Beef Soup

1 lb ground beef
¼ cup chopped onion
4 cups beef broth
1 10-oz package frozen mixed vegetables
1 7½-oz can diced tomatoes
2/3 cup cubed, peeled potato
½ cup sliced celery
½ tsp dried marjoram, crushed
½ tsp dried oregano, crushed
¼ tsp salt
1/8 tsp pepper
1 bay leaf

In a large pot, cook beef and onion until beef is brown and onion is tender. Drain fat. Stir in beef broth, mixed vegetables, un-drained tomatoes, potato, celery, marjoram, oregano, salt, pepper, and bay leaf. Bring to boil; reduce heat. Cover and simmer for 15 to 20 minutes or until vegetables are tender. Discard bay leaf. Makes 4 main dish servings.

Ashby Dauer
Intermediate
Ground Meat
Carson

Cowboy Beef Cornbread

2 pounds lean ground beef
1 (4oz.) can chopped green chilies
½ cup butter
3 cups Bisquick
½ cup corn meal
1 teaspoon baking powder
½ cup sugar
3 eggs, well beaten
1 ½ cups milk
1 can (16 oz.) whole kernel corn, drained
½ pound grated colby-jack cheese

Directions:

Cook ground beef until browned, stirring to break apart. Stir in green chilies.

Place butter in 9 inch casserole dish and place in oven to melt butter while oven is preheating to 350 degrees.

In large bowl mix Bisquick, cornmeal, baking powder, sugar, eggs, milk and corn.

Remove casserole dish from oven and pour half of the cornbread batter over the melted butter.

Add ground beef mixture.

Sprinkle with cheese.

Drizzle remaining batter on top.

Bake uncovered for 30-40 minutes.

Makes 10-12 servings.

Macie Mimms
Intermediate
Ground Meat
Deaf Smith

Hawaiian Burgers

For the Pineapple Salsa:

1 Cup Chopped Pineapple
2 Tablespoons Cilantro, Chopped
1 Clove Garlic, Crushed
Finely Chopped Onion, To Taste
1 Tablespoon, Olive Oil
Salt and Pepper, To Taste

For the Burgers:

1 Pound Ground Chicken
¼ Cup Finely Chopped Onion
1 Clove Garlic, Chopped
2 Tablespoons Cilantro, Chopped
½ Teaspoon Salt
¼ Teaspoon Pepper
½ Cup Milk
4 whole Kaiser Rolls

In a small bowl combine the pineapple, cilantro, crushed garlic clove and some finely chopped onion to taste. Pour in the olive oil and salt and pepper. Stir well. Cover and refrigerate until you are ready to serve.

In a large bowl stir together the ground chicken, onion, chopped garlic, cilantro, salt, pepper and milk. Form into 4 burgers and pan fry over medium heat for 5 minutes on the first side, and another 3-5 minutes on the second side. Flip the burgers gently and watch that they do not get too brown.

Slice the Kaiser rolls in half and lightly butter the insides. Place them in a 350 degree oven, cut side up, for 4 minutes to toast the buns.

Serve with pineapple salsa and green leaf lettuce.

Charlotte Craft
Intermediate
Ground Meat
Donley

Meat Ravioli

Yield: Approx. 32 ravioli

Meat Filling

1 pound 85% lean ground beef	1 tsp nutmeg (or to taste)
4 cloves garlic, minced	1/2 tsp allspice (or to taste)
1 small carrot, grated	½ tsp Rosemary
1/2 stalk celery, diced	salt and pepper to taste
1/4 cup pecorino romano cheese, grated	extra virgin olive oil
1/4 cup parmigiano reggiano cheese, grated	1 egg

Directions for meat filling:

Sweat garlic, carrot and celery in oil. Once vegetables soften add ground beef, using a potato masher to break up the meat. Cook until browned and cooked through. Drain fat from beef, once beef is cool discard fat drippings. Add nutmeg, allspice and rosemary. Add mixture and cheeses to food processor, pulse until smooth. Add egg and pulse until combined.

Pasta Dough

3 cups unbleached all purpose flour

5 large eggs

Directions for Pasta Dough:

In bowl of stand mixer beat eggs and salt. Attach dough hook and add flour a little at a time, beating well after each addition. Increase the speed and knead the dough for 5-6 minutes, until smooth, soft and pliable. Transfer the dough to a lightly floured wooden board or other work surface. Flour your hands lightly and knead the dough for a minute or two. If the dough seems too firm, wrap it in plastic wrap and let it rest at room temperature for 20-30 minutes, then knead the dough again for about a minute. Roll out to desired thickness by hand or with pasta machine. Stuff immediately.

Assembly

Lay the pasta sheet out on a floured surface. Place meat mixture about 2 inches or so apart on one half of the sheet. Use 1 tablespoon of filling for ravioli. Press out all the air from around the meat and press down lightly on the dough to seal. Cut into squares.

Cook Ravioli

Bring a large pot of salted water to a boil. Carefully add the ravioli (if they were frozen you do not need to defrost) to the pot and stir. When ravioli float to the top they are ready.

Cream Sauce

1/4 cup butter

1 cup heavy cream

1 clove garlic, crushed

1 1/2 cups freshly grated Parmesan cheese

1/4 cup chopped fresh parsley

Directions for Cream Sauce:

Melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, heating through. Stir in parsley and serve.

Kylie Sawyer
Intermediate
Ground Meat
Hemphill

Fiesta Package

1 # ground beef, browned

1 pkg. low-sodium taco seasoning

3/4 c. water

4 oz. cream cheese

14-16 jumbo pasta shells, cook according to directions

1 1/2 c. salsa

1 c. taco sauce

1 c. cheddar cheese, grated

1 c. Monterey jack cheese, grated

3 green onions, chopped

Preheat oven to 350 degrees. In a pan, cook beef. Add taco seasoning and prepare according to package directions. Add cream cheese, cover and simmer until cheese is melted. Blend well. Set aside and cool completely. While beef is cooking, cook the pasta shells according to directions; drain. Set shells out individually on cutting board or baking sheet so that they do not stick together.

Pour salsa on bottom of 9 x 13 baking dish. Stuff each shell with the meat mixture. Place shells in 9 x 13 pan open side up. Cover shells with taco sauce. Cover with foil and bake for 30 minutes.

After 30 minutes, add shredded cheese and bake 10-15 minutes, with the foil removed. Top with green onions before serving.

Isaiah Tanner
Intermediate
Ground Meat
Ochiltree

Pan Burrito

2 lbs browned and drained ground beef
1 (16 oz) can refried beans
2 (15 oz) cans enchilada sauce
9 -9" flour tortillas
4 cups shredded cheddar cheese or taco cheese

Preheat oven to 350 degrees

1. Add 1/3 enchilada sauce to browned ground beef.
2. Spread 1/3 sauce on bottom of greased 9 X 13 pan.
3. Place 3 tortillas over sauce, tearing to fit the bottom of the pan.
4. Spoon ½ meat mixture into pan (over tortillas).
5. Sprinkle with 1/3 of cheese.
6. Place 3 tortillas over cheese.
7. Add refried beans (may need to warm to spreading consistency).
8. Add remaining meat, 1/3 more cheese and layer the remaining tortillas.
9. Cover with sauce.
10. Bake covered for 25 to 30 minutes.
11. Uncover and add cheese.
12. Return to oven just until cheese melts.
13. Remove and let cool 10 minutes before cutting.

Brennan Ray
Intermediate
Ground Meat
Potter

Tater Tot Casserole

1 lb ground beef
1 onion, chopped
½ (32oz) package tater tots
1(10.75 oz) can condensed cream of mushroom soup
½ cup milk
1 ½ cup shredded cheddar cheese
Salt and pepper to taste

Directions:

Preheat oven to 350. In a large skillet over medium to high heat, brown the ground beef with the onions. Drain excess fat and season with salt and pepper to taste. Spread the beef mixture evenly over the bottom of a 2 quart casserole dish. Arrange tater tots evenly over beef layer. In a small bowl, stir the soup into the milk until smooth. Then pour over tater tot and beef layers. Sprinkle cheddar cheese evenly over the top. Bake for 30-40 minutes until the cheese is bubbly and slightly brown.

Emily Boschen
Intermediate
Ground Meat
Randall

Beef Stroganoff

1 lb. lean ground beef
2 Tbl. Unbleached flour
1 cup beef broth
1 Tbl. Dried onion
1 tsp. chopped garlic
¼ tsp. salt (optional)
1/8 tsp. pepper
1 can Campbell's Healthy Request Cream of Mushroom Soup
½ cup nonfat sour cream

Brown meat in a skillet that has been sprayed with non-stick cooking spray. Combine flour with broth and whisk together to prevent lumps. Add to skillet along with onion, garlic, and seasonings. Stir until thickened and meat is cooked. Add can of soup and nonfat sour cream. Heat but do not boil. Serve over whole wheat noodles or brown rice.

Brieanna Rich
Intermediate
Ground Meat
Sherman

Stuffed Green Chili Casserole

12 green chilies or bell peppers
2 lbs of ground beef
1 12 ounce can of potato's drained
1 chopped onion
2 cups grated Four Cheese Mexican Blend cheese

Brown meat then add potatoes and onion. Let set for 15 minutes. Cut tops and one side of green chilies. Remove seeds and rinse. Place green chilies in casserole dish. Stuff chilies with meat, potato and onion mixture. Cover with grated cheese. Cook at 350° for at least 20-30 minutes.

Spa Party Appetizer - Taco Flavored Cheese Balls

2 - 8 ounce blocks cream cheese, softened
8 ounces sharp cheddar cheese, shredded
8 ounces Monterrey Jack cheese, shredded
1-2 tablespoons taco seasoning (season it to your taste)
1 fresh mozzarella cheese roll
1/2 cup sour cream
2 slices cucumber
1 roasted red pepper
a couple drops of green food coloring.

*I prefer the flavor of guacamole on the cheese ball, but you may just like pureed avocado. If you are using store bought or fresh guacamole, strain it through a fine mesh strainer to remove all of the chunky bits.

Baylee Ogletree
Intermediate
Crafty Food
Carson

Veggie Cheese People on Scooters Snack

Ingredients:

For People:

Celery Rib
Grape tomatoes
Small zucchini
Yellow summer squash
Fresh sugar snap peas
Pitted ripe olives
String cheese
Wooden skewers and toothpicks

For Scooters:

6 pretzel sticks, divided
8 slices zucchini (1/4 inch thick)
2 pieces string cheese (1oz each)
2 pretzel rods, cut into 3-inch pieces
2 Tbsp spreadable garden vegetable cream cheese
4 cherry tomatoes
2 pimiento-stuffed olives, halved

Directions:

For People:

Cut vegetables and cheese into desired shapes. To create people, thread shapes onto skewers; use toothpicks to attach arms and legs. Insert onto scooter.

For Scooters:

For each of four axles, thread a pretzel stick through two zucchini slices, leaving a 1 inch space in the center. For each scooter, position string cheese between two axles. Attach a pretzel rod with cream cheese to each scooter, top each with a pretzel stick for handlebars. Add tomato hubcaps and olive headlights and taillights with cream cheese.

Texas Straw Hats

Ingredients:

1 pound lean ground beef
1 onion, finely diced
2 tablespoons taco seasoning mix
1 tablespoon water
1 15 oz. bag corn chips
2 cups shredded Cheddar cheese
1/2 cup lettuce, chopped
1/2 cup tomato, chopped
1/4 cup sliced black olives

May garnish with salsa, guacamole, or sour cream

Brown the 1 pound of lean ground beef in a skillet over medium heat. Add onion half-way through the browning process. Drain using a colander. Return beef and onion mixture to skillet and add seasoning and water. Stir well and simmer for 5 minutes. Cover the bottom of four plates with corn chips. Scoop out seasoned beef and onion mixture with a small ice cream scoop and place one on each plate. Divide cheese, lettuce, tomato, and olives equally between all four servings.

Zoe Adams
Intermediate
Crafty Foods
Donley

Fruit Palm Tree

Ingredients:

1/4 C. sugar
1 banana
2 oranges
3 kiwi

First peel banana, oranges and kiwi. Slice banana long ways in half. Place on plate cut side down. Now, slice banana in 1 inch slices. Slice oranges into wedges and place at the bottom of the banana to make it look like land. Slice kiwi into wedges and place them at the top of the banana to look like palm leaves. Sprinkle sugar to look like sand.

Little Gobbler

- 1 Nutter Butter cookie
- 2 M&M minis
- 1 small yellow jelly bean
- 1 small red jelly bean
- 2 small orange jelly beans
- 2 Oreo cookies
- 7 Candy corn

Directions:

Get your Oreo and open it up. Take the 7 Candy Corns and place the white tip of them into the cream of the Oreo. On the other half of the Oreo put icing around the inside edge and stick the cookie back together.

Now you must move onto the Nutter Butter. Take the icing and make a T like shape on the top side of the Nutter Butter. Take the mini M&M's and place them on the icing side by side for eyes. Point the yellow jelly bean out and place it in the middle of the icing right below the M&M's to make the nose. Then place the red jelly bean below the yellow vertically to make the Little Gobblers Face.

When the Little Gobblers Face is dry you will use the icing to glue the Oreo on the back of the Nutter Butter at the very edge on the bottom. Wait for that to dry.

Take 1 more Oreo and pull it apart. Scrape off extra cream and use one side as a base for your Little Gobbler. You will put icing on the top of the Oreo and place your Little Gobbler in the icing. Make sure there is extra icing out front to place the 2 orange jelly beans in for his feet.