

MacKenzie Sharon
Junior
Celebration Foods
Armstrong

Egg Nog Cookies

Ingredients:

2 1/4 cup flour
1 tsp Baking Powder
1/2 tsp Cinnamon
1/2 tsp nutmeg
1 1/4 cup sugar
1/2 cup EggNog
1 tsp vanilla
2 egg yolks

Directions:

Preheat oven to 300°. Combine dry ingredients in large bowl. In another bowl, cream together sugar and butter. Add eggnog, vanilla and yolks. Mix until smooth. Slowly add flour mixture until combined. Drop teaspoon size balls on baking sheet. Bake 23-25 minutes until lightly brown.

Nate Alford
Junior
Celebration Foods
Carson

Nate's Meatball Surprise

Ingredients:

1lb hamburger meat
1/2 cup bread crumbs
1/4 cup milk
1/2 tsp salt
1/2 tsp Worcestershire sauce
1/4 tsp pepper
1 small onion, finely chopped
1 egg
4 mozzarella cheese sticks, cut into 6 pieces each
1 pkg Pillsbury Flakey Layers biscuits
Marinara Sauce
Olive Oil cooking spray
Garlic Powder

Directions:

Preheat oven to 400*.

1. Line 13x9 in pan with foil, spray with cooking spray. In a large bowl, combine meat, bread crumbs, spices, onion, milk and egg. Shape mixture into 20 to 24 meatballs. Place 1 inch apart in pan.
2. Bake uncovered 18 to 22 minutes or until no longer pink in center.
3. Turn oven down to 350*. Divide biscuits into three by peeling the layers. Wrap the biscuit around a meatball and a piece of cheese and close tightly. Place on greased cookie sheet, 1 inch apart.
4. Spray balls with olive oil cooking spray and sprinkle with garlic powder.
5. Bake for 15-17 minutes.
6. Serve with marinara sauce.

Dani Ponder
Junior
Celebration Foods
Collingsworth

Cream Puffs

- ¼ teaspoon salt
- ½ cup (1 stick) margarine
- 1 cup water
- 1 cup flour
- 3 to 4 eggs
- 2 Small packages vanilla Pudding, 5min mix
- 1 cup whipped Cream
- 6ounce package Hershey Semi-sweet Chocolate Chips



Preheat oven to 400 degrees F.

In sauce pan combine salt, margarine, and water, bring to a boil then remove from heat. Add flour stirring in quickly, add eggs in one at a time beating after each egg. Use large spoon to drop one spoonful at a time onto baking sheet, making as many drops until all dough is gone. Bake at 400 degrees F for 10 minutes, then lower oven to 325 degrees F and continue to bake 30 minutes. Let cool.

Filling:

Make both vanilla pudding packages according to directions on the box. Then add 1 cup of whipped cream.

Topping:

Put Chocolate chips in bowl, microwave until melted, checking often so not to burn. Split cooled puffs in half, put a spoonful of filling on bottom half, place top half of puff back on top of filling, dab melted chocolate on top. 1 per serving. Serves 12. Store leftovers in an airtight container in refrigerator up to 3 days.

Crazy Cranberry Thanksgiving Muffins

Makes 12 regular-size muffins

Ingredients:

1 ½ cups flour
1/2 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 cup of dried cranberries
1 cup of milk
1 egg



Directions:

Preheat oven to 375°. Prepare 12-cup muffin tray. Combine flour, sugar, baking powder, and salt in large bowl, mix well. Whisk together milk and egg in a small bowl; add to dry mixture and stir until just mixed. Fold in cranberries. Fill each muffin cup 3/4 full. Bake for 25 minutes, until a toothpick inserted in the middle of muffin comes out clean. Cool and serve.

Elizabeth Craft
Intermediate
Celebration Foods
Donley

Red Velvet Cake

¾ cup Crisco
4 ½ T. cocoa
2 ¼ cups sugar
3 ¾ cups flour
3 eggs
1 ½ tsp. salt
1 ½ tsp. vanilla
1 ½ tsp. soda
1 ½ tsp. butter flavor
1 ½ cups buttermilk
1 oz bottle red food color
1 ½ T. white vinegar

Cream Crisco, sugar, eggs, flavorings. Mix cocoa, flour, salt and soda. Add alternately with buttermilk and vinegar. Bake in lined muffin tins. Bake at 350 degrees for 15 minutes. Makes 36 muffins.

Frosting:

¾ cup Crisco
¾ tsp salt
1 ½ tsp butter flavor
6-7 cups (1 ½ lbs) powdered sugar
1 ½ T. vanilla
6-7 T. milk

Cream Crisco, flavorings, salt and half of powdered sugar. Add remaining powdered sugar and milk till spreading consistency.

Santa's Loaded Oatmeal Cookies

1	cup all-purpose flour	1/2	cup butterscotch chips
1/2	teaspoon baking soda	3/4	cup raisins
1/2	teaspoon salt	1/2	cup chopped pecans
1/2	teaspoon ground cinnamon	3/4	cup (1 1/2 sticks) butter, softened
1	cup packed brown sugar	1	egg
1 1/2	cups quick oats	1	Tablespoon milk
1	cup semisweet chocolate chips	1	teaspoon vanilla

Directions:

1. Preheat oven to 350°F.
2. Mix dry ingredients in a large bowl; mix well. Beat butter in another large bowl with electric mixer until smooth. Beat in egg, milk, and vanilla. (Mixture may appear curdled.) Stir dry mix into butter mixture until well blended.
3. Drop rounded tablespoons of dough 2 inches apart onto ungreased cookie sheets.
4. Bake 10 to 12 minutes or until lightly browned around edges. Cool 2 minutes on cookie sheets. Remove to wire racks; cool completely. Store cookies in an airtight container. Makes about 3 dozen cookies.

Bigos (Polish Hunter's Stew)

1/2 pound lean pork
1 small onion
1 tablespoon olive oil
1 cup water
4 young cabbages
1/4 pound smoked bacon, cooked
1/4 cup chopped celery
1 diced carrot
1/4 cup chopped fresh parsley
3 bay leaves
4 grains allspice
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon sugar
1/2 pound kielbasa sausage
1 bunch fresh dill



Cut pork and onion into small pieces. In a 10" fry pan over medium heat, fry the pork and onion in olive oil. Put fried meat and onion into a 5 quart stock pot, add 1 cup water and simmer for 30 minutes. Cut 4 young cabbages into small pieces. Add to the boiling pork and onion. Let simmer 5 minutes. Add diced cooked bacon, celery, carrot, parsley, bay leaves and allspice. Boil until cabbage is tender. Season with salt, pepper, and sugar. Add kielbasa sausage to pot, cook and stir for 10 minutes until hot. Remove bay leaves from pot. Before serving, chop and sprinkle dill over bigos. Garnish with fresh parsley. Yield 4 (1 cup) servings.

Mary Gordon
Junior
Celebration Foods
Hartley

Cream Cheese Sausage Balls
With Creamy Mustard Dipping Sauce

Ingredients:

1 pound sausage, uncooked
8 ounces cream cheese, softened
1 1/4 cups Bisquick baking mix
4 ounces cheddar cheese, shredded

Directions:

Preheat oven to 400°. Mix all ingredients until well combined. Roll into 1 inch balls. Bake for 20-25 minutes or until golden. These can be made ahead and refrigerated until needed.

Dipping Sauce:

1/2 cup mayo
1/2 cup sour cream
2 tablespoons Dijon mustard
1 tablespoon white wine vinegar
2-6 drops hot sauce
1 medium garlic clove, crushed

Directions:

Combine all ingredients. Chill until serving.

Olivia McCutchan
Junior
Celebration Foods
Moore

Olivia's Old Fashion Smoothie

1 can crushed pineapple with juice
1 banana
6 oz. yogurt
ice cubes
nutmeg

Mix all ingredients in the blender. Puree until smooth. Sprinkle nutmeg on top. Store in refrigerator.

Lakyn Aylor
Junior
Celebration Foods
Ochiltree

Christmas Cake

2 white cake mixes
1 c oil
1 c water
2 eggs
chocolate covered strawberries

Annika Robbins
Junior
Celebration Foods
Oldham

Chocolate Cupcakes

Ingredients:

1 ¼ cup water
1 chocolate cake mix
½ cup oil
3 eggs
1 container chocolate icing

Directions:

Heat oven to 350° or 325° for non-stick.
Beat cake mix, water, oil and eggs in large bowl 30 seconds on low, then on medium for 2 minutes. Bake 24 cupcakes for 18-23 minutes. Cool completely before icing.

Tressa Jones
Junior
Celebration Foods
Potter

Mimi's Cheese Salad

1 16oz. can pineapple
1 cup sugar (I use about ¾ cup so it is not so sweet)
1 cup grated cheese (I use mild cheddar fine grated)
1 pint heavy whip cream (liquid)
1 package of Knox gelatin

Dissolve gelatin in ¼ cup warm water. Cook pineapple with sugar and add gelatin. Boil for about 5 minutes while stirring. Add cheese to cooled pineapple with sugar and add gelatin. Boil for about 5 minutes while stirring. Add cheese to cooled pineapple mix and pour cream in as well. Put in refrigerator and let jell.

FIELD OF GUACAMOLE

6 large ripe, fresh Hass avocados, seeded, peeled and cut in chunks
3 limes, juiced
2 teaspoons salt
1 medium sweet white onion, diced
2 large ripe Roma tomatoes, seeded and diced
2 medium fresh jalapeno peppers, seeded if desired, and diced
2 cups Mexican-blend finely grated cheese OR finely grated Cheddar cheese
1/2 cup chopped cilantro leaves
1 pint sour cream
Colored tortilla chips for dipping

Mash avocados with lime juice and salt in a large bowl, until just creamy. Add diced onion, tomatoes, jalapenos and cilantro and combine gently. Stir in grated cheese. Taste and adjust seasoning with more salt if desired. In a 9-by-13-inch glass dish, spread mixture evenly and smoothly. To create design of guacamole, follow next procedure for piping, using plastic zipper bags. Place sour cream in a zipper bag and squeeze carefully to let all air escape before sealing. Squeeze all the sour cream to one corner and snip a tiny hole in bottom of that corner. Use bag as a pastry bag to pipe design. Use plain white to pipe on the yard lines.
Makes 16 servings.

Abby Skidmore
Junior
Celebration Food
Roberts

Deviled Eggs

6 eggs
1 tablespoon margarine
1/3 teaspoon salt
1 teaspoon mustard
2 tablespoon Miracle Whip

Bring 4 cups of water to boiling, place 6 eggs in it and boil for 15 minutes. Cool eggs and peel them. Let them completely cool.

Then slice eggs in half, putting the egg yolks either in a bowl or a Ziplock bag.

Put these ingredients in with the yolks and completely mash:

Put 1 Tablespoon melted margarine in them

1/3 teaspoon salt

1 teaspoon mustard

3 tablespoons of Miracle Whip

Completely mash and blend together; then cut a small hole in the corner of the bag or completely in a bowl. Now by a teaspoon or the bag, put in the egg halves. Sprinkle with paprika for decoration. Cover and put in refrigerator. They are ready to serve. This will give you 12 egg halves.

Holiday Pizza

Pizza Crust:

1 package yeast
1 cup warm water
1 teaspoon sugar
1 teaspoon salt
2 Tablespoons salad oil
2 ½ cups flour

Dissolve yeast in water. Stir in other ingredients and beat together.
Allow to rest 5 minutes. Place in 12" pan and shape for current holiday.
Form edge and fill.

Toppings:

8 ounce pepperoni
½ cup pizza sauce
½ cup grated mozzarella cheese

Top crust with ½ cup pizza sauce, ½ cup grated cheese, then Garnish with grated cheese and pepperoni to make a jack-o-lantern face. Bake at 400° for 20 minutes or until brown.

Stormie Meriwether
Junior
Celebration Foods
Wheeler

Sugar Cookies

2 cups sifted all-purpose flour, plus more for dusting
½ teaspoon baking powder
¼ teaspoon salt
8 tablespoons unsalted butter, softened
1 cup sugar
1 large egg
1 teaspoon pure vanilla extract
1 pound confectioners' sugar, sifted
1/3 cup milk
1/3 cup light corn syrup
1 teaspoon vanilla extract
Gel paste food coloring (colors of your choosing)

Whisk flour, baking powder, and salt into a medium bowl; set aside. Put butter and sugar in a large bowl and mix with a spoon until it's pale and fluffy. Mix in eggs and vanilla. With a spoon add the flour mixture a ½ cup at a time. Divide dough in half; flatten each half into a disk and wrap in plastic. Put in the fridge until firm, at least 1 hour. Preheat the oven to 325°F, with 1 upper and 1 lower rack. Take 1 disk of dough out of the fridge and wait about 10 minutes until it's soft enough to roll. Put some flour on your work surface and roll the dough until it's just under ¼ inch thick; add more flour if you need to keep the dough from sticking. Cut out cookies with cookie cutters and put them on ungreased baking sheets. Roll out the scraps and cut some more. Repeat all of this with the other disk of dough. Put the cookies in the oven and bake 10 to 12 minutes, switching the sheets on the racks and turning them half way through, until edges turn golden brown. Let cool on sheets on wire racks. In a medium bowl, using a whisk to mix the confectioners' sugar, milk, corn syrup, and vanilla until it's completely smooth. If the icing is too thick, add more milk, 1 teaspoon at a time. Use a little food coloring to tint it to your favorite color, then put it into the piping bags and start decorating. Cookies can be stored in an airtight container for up to 1 week. Yield 2 dozen cookies.
