

Hallie Thompson
Intermediate
International Cuisine
Carson

SCOTCH EGGS

Ingredients:

2 pounds of Bulk pork sausage
8 Hard-boiled eggs, peeled
½ cup of Flour
2 Eggs, beaten
1 cup Breadcrumbs
Oil for deep frying

Directions:

Divide the sausage into 8 equal portions and flatten each portion into a patty. Place an egg in the middle of each patty and mold the sausage up around the egg to enclose it. Place the flour, eggs, and breadcrumbs in three separate bowls. Roll each egg first in the flour, then in the egg, then in the breadcrumbs to coat. Heat the oil in a deep fryer or 1-inch deep in a large skillet to 365 degrees. Drop the eggs carefully in the hot oil and fry until they are golden brown, about 15 minutes, turning occasionally so they brown on all sides. Serve warm, or chill and serve with a side salad or at the picnic or party.

Hannah Brown
Intermediate
International Cuisine
Dallam

HANNAH'S TRES BIEN CREPES

Ingredients:

3 eggs
½ cup milk
½ cup water
3 tablespoons butter, melted
¾ cup all-purpose flour
½ teaspoon salt
1 (8-ounce) package cream cheese, softened
1 ¼ cups sifted confectioners' sugar
1 tablespoon lemon juice
1 teaspoon lemon zest
½ teaspoon vanilla extract
1 cup heavy cream, whipped
4 cups sliced strawberries

Directions:

Place the eggs, milk, water, melted butter, flour and salt in the pitcher of a blender; blend until smooth. Blend the cream cheese, confectioners' sugar, lemon juice, lemon zest, and vanilla with an electric mixer until smooth. Gently fold in the whipped cream. Heat a lightly oiled non-stick skillet over medium heat. Pour or scoop the batter into the skillet, using approximately 2 tablespoons for each crepe. Tip and rotate the pan to spread batter as thinly as possible. Flip over when the batter is set and the edges are beginning to brown. Stack finished crepes on a plate, cover with a damp cloth and set aside. To serve, fill each crepe with ¼ cup sliced strawberries and 1/3 cup of the cream cheese filling, roll up and top with a small dollop of the cream cheese filling, sliced strawberries and drizzle with some blueberry syrup.

Blueberry Syrup Ingredients:

2 ½ cups of blueberries
½ cup water
¾ cup sugar
1 teaspoon lemon juice

Directions:

Put all ingredients in a sauce pan and bring to a simmer for 12 minutes.
Let cool and put into a bottle for drizzling onto crepes.

Jacee Sellers
Intermediate
International Cuisine
Gray

BEEF RED ENCHILADAS

Ingredients:

12-24 Corn Tortillas
1 lb Ground Beef
Oil for frying tortillas
1 Packet McCormick Enchilada Sauce Mix
1 Small Can Enchilada Sauce
1 8oz Can Tomato Sauce
½ lb Shredded Cheddar Cheese

Preheat oven to 350 degrees. Heat oil in a small frying pan & cook one tortilla at a time (3-4 seconds on each side). Transfer each one to a layer of newspaper covered with paper towels. Drain well or your sauce will be greasy. Cook ground beef until done. Drain well and season with salt & pepper. In a sauce pan mix the enchilada sauce mix, tomato sauce and the canned enchilada sauce. Heat as directed on the package mix. In a casserole dish, put a little sauce in the bottom of the dish. Once tortilla at a time put a little sauce, a spoonful of meat and some cheese. Roll the tortilla and place seam side down in dish. Top the tortillas with more sauce and cheese. Bake until sauce is hot and cheese is melted. About 15-20 minutes.

CACIO E PEPE

3 quarts water
8 ounces of spaghetti pasta, dried
1 teaspoon black pepper, ground
1 teaspoon salt
3 tablespoons unsalted butter, cubed
½ cup Parmesan cheese

Start water to boil. When the water is at a rolling boil, add the dried pasta and cook 8 minutes or until al dente. Drain pasta, reserving ¾ c. of the pasta cooking water. In a large skillet, melt butter. Add the pepper and cook for 1 minute. Add ½ cup reserved pasta water to skillet and bring to a simmer. Add pasta to the pasta and toss. Reduce heat to low and add Parmesan cheese, tossing with tongs until the cheese is melted. Remove pan from heat; add remaining Parmesan and toss. (Add more pasta water if sauce seems dry.) Transfer pasta to serving bowls and enjoy. Serves 8.

Caleb Stovall
Intermediate
International Cuisine
Moore

CHICKEN FRIED RICE

Ingredients:

1 Egg
1 Tablespoon water
1 Tablespoon butter
1 Tablespoon vegetable oil
1 Onion, chopped
1 Package frozen peas and diced carrots
2 Cups cooked white rice, cold
2 Tablespoons soy sauce
1 Teaspoon ground black pepper
1 Cup cooked, chopped chicken

Directions:

Cook rice and place in refrigerator to cool. In a small bowl, beat egg with water. Melt butter in large skillet over medium heat. Add egg and leave flat for 1-2 minutes. Remove egg from skillet and cut into small shreds using slotted turner. Heat oil in same skillet. Add onion and sauté until soft. Add frozen peas and carrots. Cook until tender. Add rice, soy sauce, pepper and chicken. Stir fry together for about 5 minutes, then stir in egg. Serve hot. Add soy sauce to desired taste.

JAGER SCHNITZEL

4 slices bacon, diced
1 yellow onion, chopped
1 package fresh mushrooms, sliced
1 1/2 cups unsweet white grape juice
1 1/2 tablespoons lemon juice
1/2 pint whipping cream
1 tablespoon cornstarch
6 boneless pork chops, tenderized or pounded thin
1 cup flour
1 1/2 cups bread crumbs
2 eggs
1 cup oil
1 teaspoon salt; divided
1 teaspoon pepper; divided
1/4 teaspoon nutmeg

In a large sauce pan, cook bacon until almost done. Add chopped onion and cook until clear. Add mushrooms and cook for 5 minutes. Add the white grape juice and lemon juice and cook for 3 more minutes. Add the cream and cornstarch and stir until thickened. Add 1/2 teaspoon salt and 1/2 teaspoon pepper. Sprinkle nutmeg on top of sauce.

While the sauce is cooking, heat the oil in a frying pan. Combine flour and bread crumbs, 1/2 teaspoon salt and 1/2 teaspoon pepper into shallow dish. Place eggs in a separate dish and mix to combine yolk and white. Dip each pork chop into the egg and then into the flour mixture, coating both sides evenly. Fry the pork chops until done and brown on each side.

Serve the sauce over the schnitzel (pork chop) and add a side of green vegetable.

SLOW COOKER CHICKEN TORTILLA SOUP

Ingredients:

1 pound shredded, cooked chicken	1 teaspoon chili powder
1(15 ounce) ca whole peeled tomatoes, mashed	1 teaspoon salt
1 (10 ounce) can enchilada sauce	¼ teaspoon black pepper
1 medium onion, chopped	1 bay leaf
1 (4 ounce) can chopped green chile peppers	1 (10 ounce) pkg. frozen corn
2 cloves garlic, minced	1 tablespoon chopped cilantro
2 cups water	7 corn tortillas
1 (14.5 ounce) can chicken broth	vegetable oil
1 teaspoon cumin	

Directions:

Place chicken, tomatoes, enchilada sauce, onion, green chilis, and garlic into a slow cooker. Pour in water and chicken broth, and season with cumin, chili powder, salt, pepper, and bay leaf. Stir in corn and cilantro. Cover, and cook on low setting for 6-8 hours or on high setting for 3 to 4 hours. Preheat oven to 400° F (200° C). Lightly brush both sides of tortillas with oil. Cut tortillas into strips, then spread on baking sheet. Bake in preheated oven until crisp, about 10 to 15 minutes. To serve, sprinkle tortilla strips over soup.

Jacie Guerrero
Intermediate
International Cuisine
Randall

CHICKEN FRIED RICE

Ingredients:

1 cup rice
2 cups water
1 ½ bell pepper, sliced (multi-color)
¼ onion, sliced
2 onion chives, cut
1 egg
2 cups of cooked, cubed chicken
3 tablespoons vegetable oil
3 tablespoons soy sauce
1/8 teaspoon garlic
1/8 teaspoon pepper
½ teaspoon brown sugar

Instructions:

Combine rice and water in a pot and bring to a boil. Reduce the temperature to low, cover, and simmer for 15 minutes. Chop all vegetables and add bell pepper and onion to a heated, non-stick skillet with oil covering the bottom. Move all vegetables to one side of the skillet and on the other side, scramble the egg. When cooked, add the cooked rice and all remaining ingredients (except the onion chives) and cook until done. Remove from heat and add onion chives. Garnish with more chives before serving. Servings: 4

Total Time: 45 Minutes

Bryce Killian
Intermediate
International Cuisine
Sherman

WHITE IRISH SODA BREAD

1 pound white or whole wheat flour (3½-4 cups)
1 teaspoons salt
2 teaspoons sugar
2 teaspoons baking soda
1 cup buttermilk or kefir

Preheat oven to 450 degrees F.

In a bowl, combine dry ingredients.

Add the milk, gradually and a little at a time, mixing with a large spoon until a dough is formed.

Have the dough so that it is not too dry, adding a little more buttermilk if needed.

On a lightly floured work surface, knead the dough lightly a few turns, as you would biscuits.

Shape into a round loaf, and cut a deep cross from side to side. About 1 inch deep.

Bake on a flat pan that has been lightly greased or dusted with flour for approximately 45 minutes.
