

Owen Britten
Junior
International Cuisine
Carson

APPLE STRUDEL

Ingredients for Pie Crust:

1 cup Flour
1/2 cup Sugar
1/2 teaspoon Salt
1/3 cup Shortening
3 Tablespoons or more of Cold Water

Ingredients for Filling:

1/2 cup Sugar
1 1/4 teaspoons Cinnamon
3 Granny Smith Apples, shredded
1 stick of Butter

Whipping Cream for serving.

Directions:

Put flour, salt and shortening in a bowl. Cut in with a fork until it looks like peas. Add water until dough becomes sticky. Shape pie crust into a large round shape using a rolling pin. Mix all ingredients for the filling in a bowl until well mixed. Place the filling in the pie crust and roll up to enclose filling and ends. Place on baking sheet and brush top with butter and sprinkle with sugar. Bake in a 350 degree preheated oven for 45 to 50 minutes. Let cool on wire rack. Serve with Whipping Cream.

Cecilia Granadoz
Junior
International Cuisine
Collingsworth

MEXICAN STREET CORN

Ingredients:

3 ears of corn, un-husked
3 tablespoons butter
1 teaspoon chili powder
1/4 cup queso fresco or parmesan cheese
3 tablespoons Tamuin Chile sauce
1/4 cup chopped cilantro
Juice of 1 lime

Directions:

Preheat oven to 350 degrees, place corn in husks on oven rack. Roast until tender and cooked through about 45 minutes. Peel down husks; rub each ear with 1 tablespoons of butter. Sprinkle with chile powder, drizzle with Tamuin Chile, sprinkle cheese and lime juice. Serve Immediately. Yield: 3 Servings

Jolie Bowers
Junior
International Cuisine
Dallam

VIETNAMESE RICE PAPER ROLLS

- 1 lb. Cooked, deveined shrimp (32-41 count/lb.)
- 1 larger cucumber
- 1 bag pre-shredded carrot or 2 cups of shredded carrots
- 1 large bunch of cilantro
- 1 package of 10' rice paper sheets

Sauce

Equal parts of fresh squeezed lime juice, fish sauce, and sweet chili sauce
Chopped Peanuts

To begin thaw frozen cooked shrimp in the refrigerator, covered overnight. Once shrimp are thawed, rinse with cold water. Thoroughly wash and rinse our cucumber, carrots, and cilantro. Cut cucumber up into julienne strips and shred carrots if they are not already shredded. Remove the stems and bunch up cilantro and give it a rough chop. Once everything is thawed, cleaned, and prepared, begin building the rolls. Start by soaking one rice paper in slightly warm water for approximately 8-14 seconds until it starts to become pliable. Remove from water and let drip dry, then place paper flat on a smooth plate. Begin stuffing rolls by placing 4-5 shrimp in a row, then top with layers of cucumber, carrot, and cilantro. Then proceed to roll paper into a roll form very similar to a burrito or egg roll, making sure to tuck the ends prior to the final roll. Continue building until all shrimp are gone. Recipe makes approximately 10 rolls. To make the sauce, combine equal parts of fresh squeezed lime juice, fish sauce, and sweet chili sauce in a small bowl. Make sure to stir well. You can then top the sauce with chopped peanuts if you prefer. To serve, cut rolls diagonally in half and arrange on a serving plate with sauce on the side.

Tony Soria
Junior
International Cuisine
Gray

GRANDMA KIKA'S MEXICAN SPAGHETTI

- 2 1/2 cups water
- 1 pound lean (at least 80%) ground beef
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound uncooked spaghetti noodles
- 2 Tablespoons margarine
- 1/4 cup finely chopped onion
- Salt to taste
- 2 cans (8-ounce) tomato sauce
- 1/8 teaspoon cumin
- 2 teaspoon Mexican chicken bouillon
- 1/8 teaspoon pepper
- 1/2 teaspoon salt
- 1 can (15 ounce) corn

In a skillet, heat 2 ½ cups water to simmering. Add ground beef to water, break apart, season with salt and pepper. Cook on low until browned and crumbled.

While hamburger is browning, cook and drain pasta as directed on package.

While hamburger and spaghetti are cooking, prepare sauce. In a medium pan, melt margarine. Sauté onion and add a pinch of salt. Add 2 cans of tomato sauce, cumin, Mexican chicken bouillon, pepper, and salt. Stir. Simmer for 5 minutes. Add 1 can corn. Simmer 10 minutes.

Drain ground beef. Drain spaghetti. Combine all ingredients. Serve.

Emily Green
Junior
International Cuisine
Hemphill

RATATOUILLE

1 medium unpeeled eggplant, cubed
2 small zucchini, sliced
1 cup green bell peppers, chopped
1/2 cup medium onion, finely chopped
2 medium tomatoes, quartered
1/4 cup olive or vegetable oil
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 cloves garlic, finely chopped

In skillet pour ¼ cup oil in bottom. Heat oil and add chopped eggplant, zucchini, peppers, onion, and tomatoes. Sprinkle with salt and pepper and stir in garlic. Simmer on medium and cook for 15 minutes or until vegetables are tender.

Abby Watson
Junior
International Cuisine
Hutchinson

ABBY'S ZUPPA

Ingredients:

1 lb. Italian sausage
2 large russet potatoes, peeled, diced, and thinly sliced to ¼ inch
4 tbsp. butter
1 large onion, chopped
Bacon bits (optional, I use 4 tablespoons real bacon pieces)
2-3 garlic cloves, minced
2 cups kale (can be substituted with spinach)
2 8 oz. cans chicken broth
8 cups water
1 cup heavy whipping cream
Salt and pepper to taste

Directions:

1. In a large pot on medium-high heat add the ground sausage. Using a spatula, break up the sausage until it's cooked through. Pour sausage into a large bowl and set aside.
2. In the same pot add the butter, chopped onion, and bacon pieces until the onions become translucent. Add garlic and cook for an additional 5 minutes.
3. Add 2 cups of water to the pot and stir well. Add the chicken broth and stir to combine. Then add the remaining 6 cups of water.
4. Add potatoes and cook until fork tender.
5. After potatoes are done, add the cooked sausage back into the soup. Skim off most of the fat from the sausage that floats onto the surface.
6. Add the fresh kale and stir in to allow the leaves to soften slightly.
7. Add the heavy cream and stir.
8. Salt and pepper to taste.
9. Enjoy with rolls☺

Morgan Haschke
Junior
International Cuisine
Oldham

SOUR CREAM CHICKEN ENCHILADAS

2-½ cups Cooked, Shredded Green Chili Chicken
2 cups Reserved Broth From Chicken
2 Tablespoons Canola Oil
12 whole Corn Tortillas
1 Can 14 Oz Green Chili Enchilada Sauce
½ cups Milk
2 Tablespoons Butter
2 Tablespoons Flour
1 cup Sour Cream
2-½ cups Monterey Jack Cheese, Grated
Salt And Pepper, to taste

Preheat oven to 350 degrees.

Heat 2 tablespoons canola oil in a small skillet over medium-high heat. Fry tortillas for no longer than 20 seconds, just to soften (do not allow to become crisp.) Place tortillas on a large towel or stack of paper towels to drain.

In a separate large skillet, melt butter and sprinkle in flour. Whisk together and cook over medium heat for one minute. Pour in 1 1/2 cups chicken broth. Whisk together and cook for another minute or two. Stir in the can of green chili enchilada sauce. Reduce heat, then stir in sour cream, add 1 cup grated cheese and stir to melt. Check seasoning and add salt and pepper as needed.

In a 9x13 casserole dish, spoon some sour cream sauce on the bottom to prevent sticking. Then to assemble, use a plate, place 1 tortilla on plate, spoon chicken mixture on top of tortilla then roll up. Place seam side down in casserole dish. Repeat with all 12 tortillas. Pour sour cream sauce mixture all over the top of the tortillas. Top with extra cheese, then bake at 350 degrees for 30 minutes.

Saige Freeman
Junior
International Cuisine
Potter

PIZZA PASTA SALAD

Ingredients:

8 oz pasta
1/2 green pepper, diced
1/2 red pepper, diced
1 1/2 cups cherry tomatoes, quartered
1 cup pizza mozzarella, diced
1/2 cup red onion
1/2 cup black olives
1 1/4 cup mini pepperoni
1/4 cup parmesan cheese
2 tablespoons fresh basil

Dressing:

1 cup store bought Italian dressing
OR
1/2 cup olive oil
1/4 cup red wine vinegar
1/2 teaspoon oregano
1/2 teaspoon garlic salt
1/4 teaspoon chili flakes
salt & pepper to taste

Instructions:

Cook pasta el dente according to package directions. Rinse under cold water. Combine pasta, red & green pepper, tomatoes, mozzarella cheese, onion, olives and pepperoni. Whisk together the dressing ingredients. Toss with pasta mixture. Top with fresh basil & parmesan cheese. Refrigerate 1 hour before serving.

Roxanne Taylor
Junior
International Cuisine
Randall

SPAGHETTI

1 pound Hamburger, browned
8 tomatoes chopped finely
2 tbsp. olive oil
7 shredded/chopped carrots
½ chopped onion
2 tbsp. Italian seasoning
Salt/Pepper/Garlic to taste
1 box spaghetti, cook as directed

Drain the noodles when finished cooking. After hamburger meat is browned, add all other ingredients and cook in a slow cooker on low for 6 hours or on the stove top over medium-low heat for about 45 minutes. Place noodles on the plate and spoon sauce over the top of the noodles.
