

Olivia Horner
Intermediate
Cheese Dish
Carson County

BLACK BEAN AND CORN QUESADILLAS

Ingredients:

- 1 (15 oz.) can black beans, rinsed and drained
- 1 cup corn
- 1/3 cup salsa
- 2 Tbsp. Taco seasoning
- ¼ cup fresh cilantro, chopped (or green onion)
- 1 cup shredded cheese of choice
- 8 low carb/high fiber wraps or tortilla

Directions:

1. In a medium bowl, mix together beans, corn, salsa, taco seasoning, and cilantro (or onion).
2. Preheat a large skillet over medium low heat, sprayed with cooking spray. Place one wrap/tortilla into skillet, and scoop ½ cup of the filling onto the wrap/tortilla in the pan. Sprinkle ¼ cup cheese over the bean mixture, and place second wrap/tortilla on top of the cheese. Press down and top wrap/tortilla lightly with the back of your spatula as cheese melts. When the bottom wrap/tortilla begins to brown, flip the quesadilla over until both wraps/tortillas are lightly browned and crispy and the cheesy filling has melted. Cut into wedges if desired and enjoy!



Hannah Brown

Intermediate

Cheese Dish

Dallam

Hand-Me-Down Corn Chowder!

1/2 lb. of bacon cut in 1" pieces
1 medium onion chopped
2 T flour
1 c. water
4 potatoes washed and chopped
1 package of frozen corn
2 c. powder coffee creamer
2 qt. hot water
1 c. shredded Colby Jack cheese
Salt and pepper to taste

Directions:

Mix 2 quarts hot water with 2 c. powder coffee creamer. Stir until mixed well. Set aside. Brown bacon over medium heat until almost crisp. Add onions and cook until bacon is crisp and onions are soft. Add flour to make a roux, mix well then add 1 c. water. Stir continually until mixed.

Pour in coffee creamer mixture then add potatoes and stir. Cook over medium heat 10 minutes then stir in frozen corn. Cook an additional 5 minutes, then add cheese. Stir until well mixed. Continue cooking until potatoes are tender, occasionally stirring.

Serve with cornbread, crackers or Fritos.



Jacée Sellers

Intermediate

Cheese Dish

Gray County

Buttermilk Ranch Cheeseball

Ingredients:

- 1 Tablespoon sour cream
- 1 (1 ounce) package ranch dressing mix
- 1 (8 ounce) package cream cheese
- 1/2 pound Cheddar cheese, shredded
- 1/4 cup finely chopped pecans

Directions:

1. Mix the sour cream with ranch dressing mix in a bowl until smoothly combined. Add the cream cheese and Cheddar cheese to the bowl, and mix together with your hands until thoroughly blended. Chill the mixture for 5 minutes, then shape into a ball.

2. Place the pecans into a shallow bowl, and roll all sides of the cheese ball in the pecans to coat. Serve immediately.

Name Kaylee Scates

Intermediate

Cheese Dish

County Name Hemphill

My Dad's Killer Dip

Type recipe here:

Ingredients

2 cans Rotel diced tomatoes and green chilies
1 can diced mushrooms
1 large can Cream of Mushroom Soup
1 package Philadelphia Cream Cheese
1 box Velveeta Processed Cheese
1 jar Pace Picante Sauce
2 pounds ground hamburger
1 pound ground sausage
1 bag Tortilla Chips

Directions

In large skillet, brown hamburger and sausage, drain and set aside.
Cube Velveeta and Philadelphia in large Microwave safe bowl, pour Rotel, mushrooms and soup over top and place in Microwave for 5 minutes. Remove and stir, add in meats. Return to Microwave for another 5 minutes (or until melted). Remove from Microwave, stir in Pace Picante Sauce to taste, and serve with tortilla chips.

Serves: 12

Prep/Total Time: 20 minutes



Cayman Ivins

Intermediate

Cheese Dish

Moore

Cheese Ravioli with Crawfish Cream Sauce

Ingredients:

Ravioli:

1.5c fresh, whole milk Ricotta cheese

3/4 c fresh mozzarella cheese grated

1/4c mascarpone cheese

1/4c fresh Parmesan cheese, grated

Salt and pepper

35 wonton wrappers

Egg wash

Sauce:

1/2 bell pepper

1/2 onion

1/2lb crawfish

1/2 stick of butter

Directions:

Mix cheeses, salt and pepper in a bowl. Brush the wonton wrappers with the egg wash and spoon 1tablespoon of the cheese mixture into each wrapper. Fold to form triangle shape or seal with a ravioli press. Boil three minutes or fry the ravioli and transfer to colander to drain. Crawfish Cream Sauce:Saute onion and bell pepper in 1/2 stick of butter. Add crawfish and cook until done. Add half and half to the consistency you like. Spoon over ravioli.

Carson Eisenman

Intermediate

Cheese Dish

Ochiltree County

Cheesecake Factory Original Cheesecake

Ingredients:

1 1/2 cups graham cracker crumbs
1/4 teaspoon ground cinnamon
1/3 cup melted margarine

Filling:

4 (8oz.) Packages of cream cheese, softened
1 1/4 cups sugar
1/2 cup sour cream
2 teaspoons vanilla extract
5 large eggs

Topping:

1/2 cup sour cream
2 teaspoons sugar
Fresh Fruit

Preparation:

Preheat Oven to 475 Degrees Fahrenheit. Place a large pan filled with 1/2 inch water in oven.

Make Crust: Mix graham cracker crumbs and cinnamon; add margarine. Press Crust onto bottom and 2/3 of the way up a 9- inch spring form pan lined with parchment. Wrap a large piece of foil around bottom of pan. Freeze until filling is prepared.

Make Filling: Use an electric mixer to mix cream cheese, sugar, sour cream and vanilla. Blend until smoother and creamy. Scrape down sides of bowl. Whisk eggs in a bowl; add to cream cheese mixture. Blend just until eggs are incorporated.

Remove crust from freezer and pour in filling. Carefully place cheesecake into preheated water bath. Bake for 12 minutes; turn over to 350 degrees Fahrenheit and bake until top of cheesecake is golden, 50 to 60 minutes. Remove cake to a wire rack to cool.

Make topping. Combine sour cream, sugar, and fresh fruit. Spread over cake. Cover and refrigerate at least 4 hours.

Kate Tretow

Intermediate

Cheese Dish

Oldham County

Broccoli and Rice Casserole

Ingredients:

12 to 16 oz. chopped broccoli (fresh or frozen)

1/2 cup chopped onion

3 Tbs. butter

1 cup diced Velveeta cheese (small cubes)

1 can cream of chicken soup

2 cups cooked rice of any variety (can use minute rice to save time)

Directions:

If you are using fresh broccoli; wash and chop then steam until just done. This takes 5 to 7 minutes. In a medium saucepan, cook the onion in the butter until translucent. Add the cheese, soup, broccoli and rice to the onions. Stir until cheese is melted. Place in a greased baking dish and put into an oven that has been preheated to 350 degrees F. Bake for 20 minutes. Variations can be made to this dish such as the addition of ham or chicken. After immediate serving, cover and place in a refrigerator.

Kodi Hicks

Intermediate

Cheese Dish

Potter County

Nanny's Yummy Goulash

Ingredients

2 lbs ground beef
3 tsp minced garlic
1 large yellow onion, diced
2 1/2 cups water
1/8 cup olive oil
2(15 ounce) cans tomato sauce
2(15 ounce) cans diced tomatoes
1 Tablespoon Adobo Seasoning
1 Tablespoon seasoned salt
1/2 Tablespoon black pepper
2 cups elbow macaroni, uncooked
1 cup shredded Mozzarella Cheese
1 cup shredded Cheddar Cheese

Directions

In a large skillet, saute the ground beef in a over medium-high heat until half way cooked. Add garlic, onions, olive oil & finish cooking the meat until it is fully cooked. Add water, tomato sauce, diced tomatoes, pepper, seasoned salt, and Adobo seasoning. Mix well. Then add in uncooked pasta. Lower heat and cover-allow to simmer for about 30 minutes. Add only the cheddar cheese and mix until combined. Finally add mozzarella right before serving. Enjoy!

Lauren Taylor

Intermediate

Cheese Dish

Randall County

Salted Caramel Chocolate Chip Cheesecake

Ingredients:

Sauce-

1 cup granulated sugar
6 tbsp salted butter, cut into 6 pieces
1/2 cup heavy cream
1 tsp salt

Cake-

1/2 cup Oreo cookies, finely crushed
3 tbsp unsalted butter, melted
3 (8 oz) packages of cream cheese, softened
1 (14 oz) can sweetened, condensed milk
3 large eggs, room temp
2 tsp vanilla extract
1 cup mini chocolate chips (plus more for topping)
sea salt (optional-for topping)

Directions:

1. Make the caramel sauce- in a small saucepan, heat sugar over medium heat. Use a heat-resistant spatula to continually stir the sugar. It will start to melt and form brown clumps. Keep stirring! Once the sugar is melted, add the butter. Be careful to keep stirring as the caramel will bubble up when you add the butter. Stir the butter until completely melted, 2-3 minutes. Continue stirring as you slowly drizzle the cream in. Keep stirring again, because the caramel will bubble up again when you add the cream. Allow the mixture to boil for 1 minute, then remove pan from heat. Immediately stir in the salt. Set sauce aside and allow to cool before using. Store in a glass jar for ease of use, keep sauce in the fridge.
2. Preheat oven to 300°. Thoroughly grease a 9-inch springform pan. Set aside.
3. In a mixing bowl, combine Oreo's and butter. Press mixture evenly into the springform pan.
4. Prepare the filling- place cream cheese in a stand mixer or mixing bowl to use an electric beater on in. Beat the cream cheese until fluffy, 2-3 minutes. Beat in the condensed milk. Beat in the eggs, one by one until thoroughly mixed. Mix in the vanilla. Add chocolate chips to the bowl, and fold in gently with a spatula. Pour filling into springform pan. Top with a handful of mini chocolate chips.
5. Bake in preheat oven for 40-50 minutes, or until the cheesecake is set and jiggles slightly in the center. Run a thin knife around the edge of the cheesecake and place on a cooling rack. Allow cheesecake to cool before chilling in the fridge overnight.
6. Before serving, heat caramel sauce in the microwave for 10-15 seconds. Pour enough caramel sauce over the top of the cheesecake to cover it. Top with more chocolate chips and a sprinkle of sea salt, if desired. Slice, and serve immediately

Baylee Cramer

Intermediate

Cheese Dish

Roberts

Fall Cheese Ball

3 pkgs Cream Cheese
2 pkgs Ranch Dip Mix
1/2 cup chopped green onions
1/2 cup real Bacon Bits
2 Cups shredded cheese
1 Box Roasted Vegetable Ritz crackers
Leftover stems from Green onions
Fresh cilantro

Take the Cream Cheese, Ranch Dip Mix, Green Onions, Bacon bits, and 1 cup of the Shredded Cheese and mix it in a bowl on medium speed. Once its mixed , you make 3 cheese balls and roll them in the remaining shredded cheese. Mold them into pumpkin balls and add the green onion stems and the cilantro leaves as a garnish.

Arrange the cheese balls on a plate with the Ritz Crackers. Serves 15-20

Braxton Angeley

Intermediate

Cheese Dish

Wheeler County

Green Chile Cheddar Egg Bake

4 ounce can mild chopped green chilies
1 cup cheddar cheese, grated
5 eggs, large
2 tablespoons milk
1/4 teaspoon salt
Freshly ground black pepper, to taste

Adjust oven rack to center position and preheat oven to 350 degrees F. Grease a 9-inch glass pie plate. Evenly spread green chilies in the bottom of the pie plate. Sprinkle grated cheddar cheese on top. Set aside. In a large bowl, beat the eggs. Beat in the milk, salt, and black pepper until well blended. Slowly pour eggs over green chilies and cheese. If any cheese is sticking up, press down on it with the back of the fork. Bake in the oven for 25 to 30 minutes or until center is puffy and a thick knife inserted in the center of the eggs comes out clean. Allow to cool for a few minutes before slicing and serve warm. Yield: 8