

Fleischmann's Yeast "Bake for the Cure" Contest
Jennifer Tiegs of Spokane, 1st place, 2009 Spokane Interstate Fair (WA)

Honey Buttermilk Bread

1-1/4 cups water
1-1/4 cup cold buttermilk
1/4 cup honey
2 teaspoons Fleischmann's Active Dry Yeast
5-1/2 cups whole wheat flour
2 teaspoons salt
1/4 cup vegetable or canola oil
2 tablespoons butter

Add water, cold buttermilk and honey together in a medium saucepan. Heat mixture on medium to low heat and stir frequently. Heat mixture until it just begins to boil. Remove from heat and allow to cool to between 110 and 120 degrees. Stir Fleischmann's yeast into the buttermilk mixture, allow the yeast to activate undisturbed for 10 minutes.

While yeast is activating, add 4 cups of whole wheat flour and salt to a large mixing bowl. Set aside the remaining 1-1/2 cups of flour. Add the activated yeast mixture and oil to the flour mixture. Mix ingredients together until dough ball is formed. Add the remaining 1-1/2 cups of flour as need to achieve a dough mixture that is firm yet slightly sticky to the touch. Turn the dough ball onto a floured surface and knead for 15 minutes. Let the dough rest for 5 minutes.

Using nonstick cooking spray, spray a clean bowl. Place dough ball in the bowl and allow the dough to rise in a warm draft free place until the dough is double in size. Punch down dough ball, reshape ball and allow the dough to rise for a second time. The rise time will decrease with the second rising. Punch down dough ball and shape into two loaves. Spray with nonstick cooking spray two loaf pans. Place the shaped loaves in the pans and allow the dough to once again rise.

Once the dough has risen for the third and final time, preheat the oven to 325 degrees. Bake loaves for 40 minutes until loaves sound hollow when tapped. Remove bread from pans and allow to cool on a cooling rack. Brush or smear the loaves with butter.

Fleischmann's Yeast "Bake for the Cure" Contest
Heidi Larson of Spokane, 2nd place, 2009 Spokane Interstate Fair (WA)

Brioche Breadsticks with Balsamic Vinegar and Olive Oil Dipping Sauce

1 cup milk
1/2 cup butter
1 teaspoon salt
1/2 cup sugar
2 packages Fleischmann's Yeast
1/4 cup very warm water
4 eggs, beaten
5 cups flour, sifted (approx)

Scald milk, stir in butter, salt and variation ingredients*. Cool to lukewarm. Sprinkle Fleischmann's yeast on warm water; stir to dissolve.

Add beaten eggs and yeast to milk mixture. Beat in flour, a little at a time, to make a soft dough you can handle. Turn onto floured board; knead lightly until dough is smooth and satiny. Place in oiled bowl. Cover and let rise in warm place until doubled. Punch down and turn out on floured board. Knead lightly. Roll into a rectangle. Cut and form breadsticks and place on greased baking sheet. Bake at 375 degrees for 15 to 17 minutes. Brush with melted butter and cool on wire rack. Serve with Balsamic Vinegar and Olive Oil Dipping Sauce.

*Variation ingredients:

Sun dried tomato/rosemary:

1 cup sun dried tomatoes, chopped
1 tablespoon fresh rosemary, finely chopped

Dill/Onion:

1 cup sweet onion, finely chopped
2 tablespoon dill weed, dried

Garlic Italian:

6 garlic cloves, minced
2 tablespoons Italian seasoning, dried

Fleischmann's Yeast "Bake for the Cure" Contest
James Westfall of Medical Lake, 3rd place, 2009 Spokane Interstate Fair (WA)

Potato-Sage Rolls with Roasted Garlic

4 russet potatoes (2 cups), peeled and cut into quarters
1/3 cup potato water, lukewarm
2 heads garlic, roasted and peeled
2 packages Fleischmann's Rapid Rise Yeast
3 tablespoons olive oil
3 to 4 cups flour
2 teaspoons salt
3/4 cup fresh sage, chopped

1. Boil potatoes in salted water until soft. Reserve potato water and set aside. On a large sheet pan, air dry potatoes until cool, then mash garlic into potatoes.
2. Stir Fleischmann's yeast into warm potato water and allow to rest for 5 minutes.
3. In a large mixer, combine potatoes, oil and Fleischmann's yeast and mix on low speed until fully incorporated.
4. Gradually add flour and salt and mix on low speed for 2 to 3 minutes. Increase speed and mix for 11 to 15 minutes, gradually adding sage.
5. Allow dough to rise for 30 minutes; punch down dough and shape as desired. Place rolls in a greased pan, cover and let rise for 30 minutes.
6. Bake at 350 degrees for 25 to 30 minutes or until done.

Yields: 8 large rolls

Ghirardelli Chocolate Championship

Heidi Larson of Spokane, 1st place, 2009 Spokane Interstate Fair (WA)

Midnight Madness Cupcakes

Cupcakes:

2/3 cup butter

3/4 cup Ghirardelli 60% Cacao Bittersweet Chocolate Chips

1-1/3 cups all-purpose flour

1-3/4 cups granulate sugar

1 teaspoon baking soda

1-1/4 cups water

3 eggs

Topping:

2 cups Ghirardelli 60% Cacao Bittersweet Chocolate Chips

1-1/2 cups heavy whipping cream

Decorations: (optional)

1/2 cup Ghirardelli Classic White Chips

For cupcakes: Preheat oven to 350 degrees. Melt butter and Ghirardelli 60% cacao bittersweet chocolate chips in microwave, stir until smooth and then let cool. In large mixing bowl, combine flour, sugar and baking soda. Add the Ghirardelli chocolate mixture and water and beat on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Pour into cupcake pan with cupcake papers and bake for 18 to 20 minutes. Cool Completely.

For topping: Put Ghirardelli chocolate chips and whipping cream in medium saucepan, and heat on medium low, stirring just until chocolate is melted, then remove from heat. Put 1 tablespoon of chocolate topping on each cupcake. Put the remainder of topping in the refrigerator. When completely cool, using an electric mixer, whip the topping for 1 minute. Spoon it into pastry bag with tip and decorate cupcakes (or spread topping on with knife).

For decorations: Melt the Ghirardelli classic white chips and put in pastry bag with desired tip (sandwich baggie with end snipped works well too). "Draw" decorations on wax paper then allow to cool before placing on cupcakes.

Yields: 20 cupcakes

Ghirardelli Chocolate Championship
Dana Beery of Ione, 2nd place, 2009 Spokane Interstate Fair

White Mocha Truffles

1 – 12 ounce package Ghirardelli Semi-Sweet Chocolate Chips
4 ounces cream cheese, softened
1-1/2 tablespoons instant coffee granules
1 teaspoon water
3 bars (12 ounces) Ghirardelli White Baking Chocolate
Cake decorator's gold gel (optional)

In a microwave safe bowl or double boiler, melt Ghirardelli semi-sweet chocolate chips. Add cream cheese, coffee and water; mix well. Chill until firm enough to shape. Shape into 1-inch balls and place on a wax paper-lined cookie sheet. Chill for 1 to 2 hours or until firm. Melt Ghirardelli white baking chocolate according to package directions. Dip balls into white chocolate and place on wax paper to harden. If desired, decorate with gel. Yields: 30 truffles

Ghirardelli Chocolate Championship
Virginia Warren of Spokane, 3rd place, 2009 Spokane Interstate Fair

Rich Chocolate Zucchini Cake

3/4 cup margarine, room temperature
1-1/2 cups sugar
2 teaspoons vanilla
3 eggs
2-1/2 cups flour
3/4 cup Ghirardelli Sweet Ground Chocolate and Cocoa
2 teaspoons baking powder
1-1/2 teaspoons baking soda
1/2 cup buttermilk
2 cups zucchini, grated
1 cup walnuts, finely chopped

Prepare 9x13-inch baking pan with light layer of grease and flour. Mix margarine and sugar until well incorporated. Mix in vanilla, and then add eggs one at a time, beating after each. In a separate bowl, stir together the flour, Ghirardelli sweet ground chocolate and cocoa, baking powder and baking soda. Add flour mixture alternately with the buttermilk, beginning with flour and ending with flour. Beat until smooth, and then gently stir in by hand the zucchini and the nuts. Pour into prepared pan and bake at 350 degrees for approximately 35 minutes (until toothpick inserted in center comes out clean). When the cake is cool top with favorite butter cream frosting. Yields: 18 to 24 servings.

Butter Cream Frosting:

1/3 cup butter, room temperature
3 cups confectioners' sugar
3 tablespoons heavy cream, approx
1-1/2 teaspoons vanilla

Beat together butter and confectioners' sugar. Gradually add heavy cream and vanilla while still beating. Beat until desired consistency is reached, adding more sugar and/or cream if needed.

Karo Corn Syrup “Kids Cookie Contest”**Dana Beery of Ione, 1st place, 2009 Spokane Interstate Fair (WA)****Chewy Coconut Cutouts**

1/2 cup butter, melted
3 cups shortbread cookie crumbs
2/3 cup Karo Dark Corn Syrup
1-1/2 cups sweetened coconut flakes
1 can sweetened condensed milk
2 cups semi-sweet chocolate chips
1 tablespoon shortening

Grease 13x9-inch baking pan. Heat the oven to 375 degrees. Mix butter and cookie crumbs and press into prepared pan. Bake the crust at 375 degrees for 8 to 10 minutes or until lightly browned. Remove from oven and lower temperature to 350 degrees. Pour Karo dark corn syrup evenly over crust. Layer the coconut evenly over the syrup. Pour sweetened condensed milk evenly over the coconut. Bake 20 minutes at 350 degrees or until lightly browned. Let cool completely. Cut into bars or with cookie cutter. Place chocolate chips and shortening in a microwave safe bowl and microwave on high for 40 seconds. If necessary, microwave for an additional 15 seconds at a time, stirring after each heating, just until chips are melted with stirred. Dip bottoms of cookies in chocolate. Drizzle remaining chocolate on tops of cookies. Refrigerated for 1 hour or until chocolate is set.

Yields: 2 dozen bars

Karo Corn Syrup “Kids Cookie Contest”**Anna Wolfe (Age 7) of Chattaroy, Best No-Bake Cookie, 2009 Spokane Interstate Fair (WA)****No-Bake Peanut Butter Cup Bars**

3/4 cup light brown sugar, packed
1/2 cup Karo Light Corn Syrup
1 cup creamy peanut butter
1 teaspoon vanilla extract
3 cups cocoa puffs cereal
1 cup semi-sweet chocolate morsels

In a heavy 2-quart saucepan, heat brown sugar and Karo light corn syrup over medium heat on stovetop until sugar is dissolved. Remove from heat. Stir in peanut butter and vanilla, mix well. Fold in cereal. Spread into a greased 11x7x2-inch pan. Sprinkle chocolate chips over cereal mix in pan and place pan in oven under broiler for 1 minutes (watch carefully or chocolate can burn). Immediately remove pan from oven and smooth chocolate with rubber spatula. Refrigerate at least 2 hours and then cut into bars.

Yields: 24 bars

Karo Corn Syrup “Kids Cookie Contest”

Kristina Krick (Age 11) of Deer Park, 2nd place, 2009 Spokane Interstate Fair

Almond Toffee Triangles

Crust:

Cooking spray
3 cups flour
1 cup (2 sticks) cold butter or margarine, cut into pieces
1/2 cup sugar
1/2 teaspoon salt

Filling:

1/3 cup Karo Light or Dark Corn Syrup
1/3 cup brown sugar, packed
1/4 cup (1/2 stick) butter or margarine
1/4 cup heavy or whipping cream
1-1/2 cups almonds, sliced
1 teaspoon 100% pure bourbon vanilla extract

1. Preheat oven to 350 degrees. Spray a 15x10-inch baking pan with cooking spray.
2. For crust: Beat flour, butter, sugar and salt in a large bowl at medium speed until mixture resembles coarse crumbs. Press firmly into prepared pan. Bake 20 minutes or until golden brown.
3. For filling: Combine corn syrup, brown sugar, butter and cream in a medium saucepan. Bring to boil over medium heat; remove from heat. Stir in almonds and vanilla. Pour over hot crust; spread evenly.
4. Bake 15 to 20 minutes or until set and golden. Cool on wire rack. Cut into 2-1/2 inch squares; cut diagonally in half for triangles.

Yields: 48 triangles

Karo Corn Syrup “Kids Cookie Contest”

Isadora Mattfeld (Age 9) of Mead, 3rd place, 2009 Spokane Interstate Fair

Isadora’s S’mores Bars

Crust:

1-1/2 cups old fashioned oats, blended into flour
1/2 cup graham crackers, crushed
1/2 cup brown sugar, packed
1/4 teaspoon salt
3/4 cup butter, softened
1-1/4 cups dark chocolate chips

Topping:

3/4 cup butter
3/4 cup brown sugar, packed
1/3 cup Karo Light Corn Syrup
1 teaspoon vanilla
1 – 7 ounce package marshmallow cream
1/4 cup graham crackers, crushed
1-1/2 cups mini marshmallows
1/2 cup dark chocolate chips
1/2 teaspoon shortening

Crust prep: Preheat oven to 350 degrees. Combine oat flour, graham crackers, brown sugar, salt and butter. Mix on low, with mixer, until well blended. Press mixture into greased 9x13-inch pan. Bake for 17 minutes. Remove from oven, immediately top with chocolate chips. Spread evenly.

Topping prep: In a saucepan, melt butter over high heat, stirring constantly. Add brown sugar and Karo corn syrup. Continue stirring. Bring to a boil. Boil for 4 minutes, stirring constantly. Remove from heat. Add marshmallow cream and vanilla. Stir until well blended. Pour over already prepared crust. While hot, sprinkle evenly with graham crackers and mini marshmallows. Press lightly. In microwave safe bowl, heat 1/2 cup chocolate chips and 1/2 teaspoon shortening for 1 minute 30 seconds. Stir with a fork until melted. Drizzle over the top of bars. Refrigerate for 1 hour. Cut and serve. Yields: 2 dozen bars.

Great American SPAM Championship – Adult
Rebecca Boone of Nine Mile Falls, 1st place, 2009 Spokane Interstate Fair (WA)

Summer SPAM Pasta Salad

1 – 12 oz package pasta curls
1 – 12 oz can SPAM Classic
1 medium yellow bell pepper
10 cherry tomatoes, quartered
3 green onions
1/3 cup olives, sliced
1/4 cup cucumber salad dressing
1/3 cup light vegetable oil
1/4 teaspoon pepper

Prepare pasta. Drain in medium bowl. Cut vegetables and SPAM in strips. Combine SPAM, pasta, bell pepper, tomatoes, olives and onions. In small bowl, combine dressing, oil and pepper. Add to salad mixture and then toss. Cover and chill. Stir gently before serving. Garnish as desired.

Great American SPAM Championship – Kid
Kristina Krick (Age 11) of Deer Park, 1st place, 2009 Spokane Interstate Fair (WA)

SPAM Enchiladas

1 – 12 oz can SPAM Classic, finely chopped
1-1/2 cups Monterey jack cheese, shredded and divided
1-1/2 cups cheddar cheese, shredded and divided
1 green bell pepper, diced
1/2 cup onion, chopped
1 cup thick & chunky hot salsa, divided
8 flour tortillas
Lettuce, shredded
Tomato, chopped

1. Heat oven to 350 degrees.
2. In bowl, combine SPAM, 1 cup Monterey jack cheese, 1 cup cheddar cheese, bell pepper, onion and 1/4 cup salsa.
3. Spoon cheese mixture down center of each tortilla; roll tightly.
4. Place seam-side down in 13x9-inch baking dish.
5. Spoon remaining salsa evenly over enchiladas.
6. Sprinkle with remaining cheese.
7. Bake 20 minutes or until cheese is melted.
8. Top with lettuce and tomato.

Great American SPAM Championship – Adult
Heidi Larson of Spokane, 2nd place, 2009 Spokane Interstate Fair

SPAM Pazole

1 – 12 ounce can SPAM Lite, chopped
4 cups chicken broth
1 – 15.5 ounce can white kidney beans, or great northern beans
1 – 15.5 ounce can hominy, well drained
1 – 10 ounce can enchilada sauce
1/4 cup cilantro, chopped

Garnishes:

Shredded cabbage
Corn tortilla chips
Sour cream

In a large saucepan, combine the first 5 ingredients and simmer on the stove for 20 to 30 minutes. Remove from heat and add cilantro to the pot and stir. Ladle into bowls, and allow everyone to add their own garnishes as desired. Serves 4 to 6.

Great American SPAM Championship – Kid
Ricky Brown (Age 8) of Spokane Valley, 2nd place, 2009 Spokane Interstate Fair

Cub Scout Scrambled Egg Pie

1 refrigerated pie crust
1 – 12 ounce can SPAM, cut into small chunks
1 cup Swiss cheese, shredded
1/3 cup leeks, finely chopped
4 large eggs
2 cups heavy cream
1/4 teaspoon salt
1/4 teaspoon pepper
A dash Tabasco sauce

Put the pie crust into a pie plate according to the package directions and bake the pie crust before you put in the other ingredients. Mix all your remaining ingredients together in a big bowl and pour into your pie crust. Bake for 45 minutes in a 325 degree oven.

Great American SPAM Championship – Adult
Kathy Colkitt of Greenacres, 3rd place, 2009 Spokane Interstate Fair

Creamy SPAM Casserole

1 head (2 pounds) cauliflower
2 cups SPAM Classic, cubed
1 – 2 ounce can mushrooms, sliced and drained
4 tablespoons butter
1/3 cup flour
1 cup milk
1 cup mild cheddar cheese, cubes
1/2 cup sour cream
1 cup bread crumbs
1 tablespoon butter, melted

Break cauliflower into buds; cook until tender. Drain. Combine SPAM and mushrooms. In saucepan on low heat, melt butter. Add flour and then milk. Stir until thick and add cheese and sour cream. Stir until cheese melts. Combine with cauliflower and SPAM mixture; turn into 2-quart casserole dish. Combine bread crumbs and melted butter; sprinkle over top. Bake uncovered at 350 degrees for 20 minutes or until hot. Serves 6.

Great American SPAM Championship – Kid
Savanna Stockman (Age 10) of Spokane, 3rd place, 2009 Spokane Interstate Fair

SPAM –To-Go

4 cups hash browns, thawed
10 to 12 eggs
1 – 12 ounce can SPAM Hickory Smoked, cubed
Cheddar cheese, shredded
1 – 12 cup cupcake pan

Cube SPAM. Then crack and open 10 to 12 eggs, depending on how much egg you like, and then mix in cubed SPAM into egg bowl. Next in a buttered cupcake pan, press hash browns into each cup forming a lining for the egg/SPAM mixture. Pour SPAM mixture into cups until full, and then cook in 400 degree oven for 20 minutes. Then pull out and sprinkle with cheese on each cup and serve.

**Hidden Valley Ranch “Fresh Taste for the Family” Contest
Anne Martin of Liberty Lake, 1st place, 2009 Spokane Interstate Fair (WA)**

Zero Point Summer Salad

1 cucumber
1 green bell pepper
1 small red onion
1 bunch fresh basil
8 large tomatoes (or 10 to 13 Roma tomatoes)
1/2 cup apple cider vinegar
1 package Hidden Valley Ranch Salad Dressing & Seasoning Mix
1 tablespoon seasoned salt

Chop all vegetables into bite size pieces and place in a large bowl. Add apple cider vinegar, Hidden Valley Ranch Salad Dressing and Seasoning Mix and seasoned salt. Mix well, cover and let sit in refrigerator at least two hours or overnight.

Yields: 10 servings

**Hidden Valley Ranch “Fresh Taste for the Family” Contest
James Westfall of Medical Lake, 2nd place, 2009 Spokane Interstate Fair (WA)**

Country Apple Chutney with Chicken

Chutney:

2 cups fresh apples, peeled and diced
3/4 cup fresh red pepper, diced
2 fresh jalapenos, seeds removed and diced
1 cup brown sugar packed
3/4 cup white vinegar
1/2 cup golden raisins
1/4 cup cranberries, dried
1/2 cup onion, chopped and diced
1/4 teaspoon fresh ginger, grated

Chicken:

1 – 1 ounce packet Hidden Valley Ranch Salad Dressing & Seasoning Mix
6 boneless chicken breasts
1/2 cup breadcrumbs

For the chutney: In a large saucepan, combine all chutney ingredients. Cook over medium heat for 1 hour or until thickened, stirring frequently. Set aside.

For chicken: Preheat oven to 350 degrees. Combine Hidden Valley Ranch salad dressing and seasoning mix together with the breadcrumbs. Coat each chicken breast with the crumb mixture. Place in a baking dish and bake approximately 25 to 35 minutes, or until thoroughly cooked. Then cover evenly with the fresh apple chutney. Makes 6 servings.

**Hidden Valley Ranch “Fresh Taste for the Family” Contest
Penny Westfall of Medical Lake, 3rd place, 2009 Spokane Interstate Fair (WA)**

Loaded Baked Potato Salad

4 pounds red potatoes
1 pound bacon
1 bunch green onion, green part only
1 cup cheddar cheese, grated
2 cups sour cream
1/4 teaspoon paprika
1/4 teaspoon black pepper, freshly ground
1 – 1 ounce packet Hidden Valley Ranch Salad Dressing & Seasoning Mix

Wash potatoes, prick with fork and bake in microwave until done. Cool. Leaving skin on potatoes, cut into bite size pieces.

Cut the bacon into 1-inch pieces and cook in skillet until crisp, about 10 minutes. Drain and cool.

In a large mixing bowl add the sour cream, paprika and Hidden Valley Ranch salad dressing and seasoning mix. Stir well. Add potatoes, bacon, green onions and cheddar cheese. Stir until well blended. Refrigerate for at least 4 hours before serving.