

This week, we have **Blue Ribbon recipes!** These are recipes that have won at local county fairs. It is always good to know - it's a Winner!

Blue-Ribbon Doughnuts

Prep: 30 min. + chilling

Cook: 5 min./batch

Servings: 3 dozen

3 lg. eggs
2 C. sugar
1 C. heavy whipping cream
1 C. whole milk
1 tsp. vanilla extract
6 to 7 C. all-purpose flour
4 tsp. cream of tartar
2 tsp. baking soda
1 tsp. salt
1 tsp. ground nutmeg
Oil for deep-fat frying

In a large bowl, beat eggs for 5 minutes. Gradually add sugar; beat 1-2 minutes longer (mixture will be thick and light in color). Add cream, milk, vanilla, 2 C. flour, cream of tartar, baking soda, salt and nutmeg; beat until smooth. Add enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth, 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate for 2-3 hours.

On a floured surface, roll dough to 1/2-in. thickness. Cut with a lightly floured 2-1/2-in. doughnut cutter.

In an electric skillet or deep-fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, until browned, about 2 minutes on each side. Drain on paper towels.

Blue Ribbon Beefy Burritos

Prep: 40 min.

Bake: 15 min.

Servings: 8

1-1/2 lbs. ground beef
1 bottle (8 oz.) taco sauce
1 T. Worcestershire sauce
1-1/2 tsp. onion powder
1 tsp. paprika
1/2 tsp. garlic powder
1/2 tsp. salt, divided
1/4 tsp. pepper
Juice of 1/2 lemon
1 can (2-1/4 oz.) sliced ripe olives, drained, optional
Oil for frying
3/4 lb. potatoes (about 2 medium), peeled and cut into 1/2-in. cubes
8 flour tortillas (10 inch), warmed
4 C. shredded Mexican cheese blend

Preheat oven to 400°. In a large skillet, cook beef over medium heat 8-10 minutes or until no longer pink, breaking into crumbles; drain. Stir in taco sauce, Worcestershire sauce, onion powder, paprika, garlic powder, 1/4 teaspoon salt and pepper. Add lemon juice and, if desired, olives.

In an electric skillet, heat 1 in. of oil to 375°. Working in batches, fry potatoes 3-4 minutes or until golden brown, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Sprinkle with remaining salt.

Stir potatoes into meat mixture. Place 2/3 cup mixture in the center of each tortilla; top with 1/2 C. cheese. Fold bottom and sides of tortilla over filling and roll up.

Wrap each burrito in foil; place on a baking sheet. Bake 15-18 minutes or until heated through.

Corn Chowder

Prep: 10 min.

Cook: 25 min.

Prep Time: 10 min.

Cook Time: 25 min.

Servings: 8 (about 2 quarts)

1 lg. onion, chopped
1/2 C. butter
2-1/2 C. water
2 cans (14-3/4 oz. each) cream-style corn
4 med. potatoes, peeled and cut into 1/2-inch cubes
2 C. milk

1-1/2 tsp. salt
3/4 tsp. pepper
Minced fresh parsley

In a Dutch oven, sauté onion in butter until tender. Add the water, corn and potatoes; bring to a boil. Reduce heat; cover and simmer for 16-20 minutes or until potatoes are tender. Reduce heat to low. Stir in the milk, salt and pepper. Cook for 5-10 minutes or until heated through, stirring occasionally. Sprinkle with parsley.

Blue-Ribbon Rye Bread

Prep: 40 min. + rising
Bake: 20 min. + cooling
Servings: 3 loaves

1 pkg. (1/4 oz.) active dry yeast
1 T. sugar
2-1/4 C. warm water (110° - 115°)
1/4 C. packed brown sugar
1/4 C. shortening
1/4 C. molasses
1 T. caraway seeds
1 tsp. salt
1 C. rye flour
3-1/2 to 4 C. all-purpose flour

In a large bowl, dissolve yeast and sugar in warm water. Stir in the brown sugar, shortening, molasses, caraway seeds and salt. Add rye flour and 1-3/4 C. all-purpose flour; beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough.

Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; shape into 3 loaves. Place on greased baking sheets. Cover and let rise until doubled, about 1 hour.

Bake at 350° for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

Apple-Cherry Cream Cheese Pie

Prep: 45 min. + chilling
Bake: 45 min. + cooling
Servings: 8

2-1/4 C. all-purpose flour
2 tsp. sugar
3/4 tsp. salt
1 C. cold unsalted butter, cubed
6 to 8 T. ice water

Filling:

1 pkg. (8 oz.) cream cheese, softened
1-1/4 C. sugar, divided
1 tsp. vanilla extract
9 C. thinly sliced peeled McIntosh apples (about 11 medium)
1/2 C. all-purpose flour
1 tsp. apple pie spice
1/4 tsp. salt
1 can (14-1/2 oz.) pitted tart cherries, drained
2 T. butter

In a large bowl, mix flour, sugar and salt; cut in butter until crumbly. Gradually add ice water, tossing with a fork until dough holds together when pressed. Divide dough in half. Shape each half into a disk; wrap and refrigerate 1 hour or overnight.

Preheat oven to 425°. For filling, in a small bowl, beat cream cheese, 1/4 C. sugar and vanilla until blended. In a large bowl, toss apples with flour, pie spice, salt and remaining sugar. Stir in cherries.

On a lightly floured surface, roll half the dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust even with rim.

Spread cream cheese mixture onto bottom crust. Add apple mixture; dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Cut slits in top.

Bake 45-50 minutes or until crust is golden brown and filling is bubbly. Cover top loosely with foil during the last 10-15 minutes if needed to prevent overbrowning. Cool on a wire rack. Refrigerate leftovers.

Harvest Apple Bars

Hands On Time: 20 min.
Total Time: 1 hr. 15 min.

Servings: 24

2 C. + 2 T. all-purpose flour, divided
1 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. salt
1/2 tsp. ground nutmeg
1 C. unsalted butter, softened
2 C. granulated sugar
2 eggs
1 tsp. vanilla
4 C. peeled and chopped Granny Smith apples
1/2 C. coarsely chopped pecans
1/2 C. packed brown sugar
1/2 C. chopped pecans, toasted
1/4 C. unsalted butter, melted
2 T. water
1-1/2 T. quick-cooking rolled oats

Preheat oven to 350°. In a medium bowl, combine 2 C. flour, the baking soda, cinnamon, salt and nutmeg. In a large bowl, beat softened butter with a mixer on medium 30 seconds. Add granulated sugar; beat until light and fluffy. Beat in eggs and vanilla. Add flour mixture, beating until just combined. Stir in apples and coarsely chopped pecans.

Line a 13x9-inch baking pan with parchment paper. Spread batter in prepared pan. Bake until golden and set in the center, 50 to 60 minutes.

Meanwhile, in a small bowl, stir together brown sugar, toasted pecans, melted butter, the remaining 2 T. flour, the water and oats. Sprinkle over hot bars. Bake 5 minutes more.

Cool completely on wire rack. If desired, use parchment paper to lift bars out of pan. Place on a cutting board to cut into bars.

Frosted Cashew Cookies

Prep: 20 min.

Bake: 10 min./batch + cooling

Servings: 3 dozen

1/2 C. butter, softened
1 C. packed brown sugar
1 lg. egg, room temperature
1/3 C. sour cream
1/2 tsp. vanilla extract
2 C. all-purpose flour
3/4 tsp. each baking powder, baking soda and salt
1-1/2 C. salted cashews, coarsely chopped

Browned Butter Frosting:

1/2 C. butter, cubed
3 T. half-and-half cream
1/4 tsp. vanilla extract
2 C. confectioners' sugar
Additional cashew halves, optional

In a bowl, cream the butter and brown sugar. Beat in egg, sour cream and vanilla; mix well. Combine the flour, baking powder, baking soda and salt; add to creamed mixture and mix well. Stir in cashews.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375° for 8-10 minutes or until lightly browned. Cool on a wire rack.

For the frosting, lightly brown butter in a small saucepan. Remove from the heat; add cream and vanilla. Beat in confectioners' sugar until thick and smooth. Frost cookies. Top each with a cashew half if desired.

Kentucky Butter Cake

Prep Time: 20 min.

Cook Time: 55 min.

Servings: 16

1 C. butter, softened
2 C. sugar
4 lg. eggs, room temperature
2 tsp. vanilla extract
3 C. all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 C. buttermilk

Butter Sauce:

1 C. sugar
1/2 C. butter, cubed
1/4 C. water
1-1/2 tsp. almond extract
1-1/2 tsp. vanilla extract

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.

Pour into a greased and floured 10-in. tube pan. Bake at 350° until a toothpick inserted in center comes out clean, 55-70 minutes. Cool 10 minutes. Run a knife around edges and center tube of pan. Invert cake onto a wire rack over waxed paper.

For sauce, combine the sugar, butter and water in a small saucepan. Cook over medium heat just until butter is melted and sugar is dissolved. Remove from the heat; stir in extracts.

Poke holes in the top of the warm cake; spoon 1/4 C. sauce over cake. Let stand until sauce is absorbed. Repeat twice. Poke holes into sides of cake; brush remaining sauce over sides. Cool completely.

Quote of the Week:

“No one is perfect. That’s why pencils have erasers.”

~ Wolfgang Riebe