

JUNIOR RECIPES

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PULL-APART COFFEE CAKE

Vincent DiGiglio
Oneonta

Ingredients:

2 12-ounce tubes refrigerated buttermilk biscuits
1 cup brown sugar
½ cup heavy whipping cream

1 teaspoon cinnamon
½ cup walnuts

½ teaspoon vanilla extract

Directions: Preheat oven to 350 F. Slice each biscuit into 4 pieces lengthwise. Layer half of the sectioned biscuits into a greased 10-inch fluted pan.

Sprinkle walnuts evenly over biscuit layer. Cover with second layer of biscuits.

In a medium bowl, combine sugar, cream, cinnamon and vanilla. Pour mixture over biscuits. Bake for 27-30 minutes or until golden brown. Transfer immediately to a serving plate.

BRIGADEIRO Mariana Brasil Oneonta

Ingredients:

2 tablespoons butter

1 can sweetened condensed milk

4 tablespoons Ovaltine

1 cup chocolate sprinkles

Directions: Mix butter, sweetened condensed milk and the Ovaltine in a small sauce pan. Cook over medium heat, stirring constantly, until the bottom of the pan appears and the mixture is smooth. Let the mixture cool for 20 minutes.

Roll mixture into 1-inch balls and in chocolate sprinkles.

ITALIAN EGG COOKIES

Jillian Nappi
Oneonta

Ingredients:

Cookie dough

3 eggs, slightly beaten

½ cup sugar

½ cup canola oil

2½ cups flour

3 teaspoons baking powder

1 teaspoon vanilla extract

Icing:

1 cup confectioner's sugar
few drops of vanilla extract
lemon zest

Directions:

Cookies

In a large bowl, beat together eggs and sugar until frothy. Slowly add oil until mixed.

Sift together flour and baking powder, and slowly add to mixture. Add vanilla and mix just until blended.

Drop by teaspoonfuls on to ungreased cookie sheets. Bake in pre-heated oven at 350 F for 10 to 15 minutes or until bottom of cookies are lightly browned. Cool on wire rack.

Icing

Add enough vanilla to confectioner's sugar to reach a caramel-like texture. Dip each cookie top in icing and top with lemon zest.

BANANAS FOSTER

Rocky Davis
Milford

Ingredients:

2 tablespoons butter

¼ cup brown sugar

⅓ teaspoon ground cinnamon

2 bananas, peeled and halved lengthwise

Directions: Melt butter, brown sugar and cinnamon in a saucepan over medium heat until sugar dissolves. Add bananas and continue cooking 2 to 3 minutes.

Turn bananas to coat. Serve bananas with sauce, alone or over vanilla ice cream.

CHERRY-FILLED CHEESECAKE

Rebecca Hoppe
Maryland

Ingredients:

Crust

5 tablespoons melted butter

2 cups graham cracker crumbs

Filling

4 8-ounce packages cream cheese, softened

1 can sweetened condensed milk

4 eggs

⅓ cup all-purpose flour

1 tablespoon vanilla extract

½ cup sugar

1 tablespoon lemon juice

½ can cherry pie filling

Topping

whipped cream

½ can cherry pie filling

Directions: Preheat oven to 350 F. Combine cracker crumbs and butter in a bowl and mix well. Line bottom of a 9-inch pan with crumb crust.

Mix cream cheese until fluffy. Add condensed milk, eggs, flour, sugar, vanilla and lemon juice.

Pour half of the mixture in the pan and bake for 5 to 10 minutes. Pour in half of the cherry pie filling, then remaining mixture. Bake for 1 hour.

Top with whipped cream and remaining cherry pie filling.

SEAFOOD

EVIE'S SUMMER SHRIMP SALAD

Barbara Sperling
Oneonta

Ingredients:

macaroni

shrimp

celery

carrots

olives

mayonnaise

garlic salt

pepper

Directions: Cook macaroni according to directions on package. Cook shrimp; peel and devein.

Chop celery and carrots into very small pieces. Drain canned olives and cut into thin circles.

Place all ingredients in large bowl. Add about ½ cup or more mayonnaise, garlic salt and pepper.

Mix thoroughly and refrigerate before serving. Serve with crusty bread.

SALMON IN A COUSCOUS CRUST

Ruthann Johnson
Morris

Ingredients:

¼ cup cilantro, chopped

¼ cup golden raisins

2 tablespoons capers

3 tablespoons pine nuts, toasted

¼ cup olive oil

1 lemon, juiced

salt and pepper to taste

¾ cup whole wheat couscous

2 cups water

1 pound salmon fillet

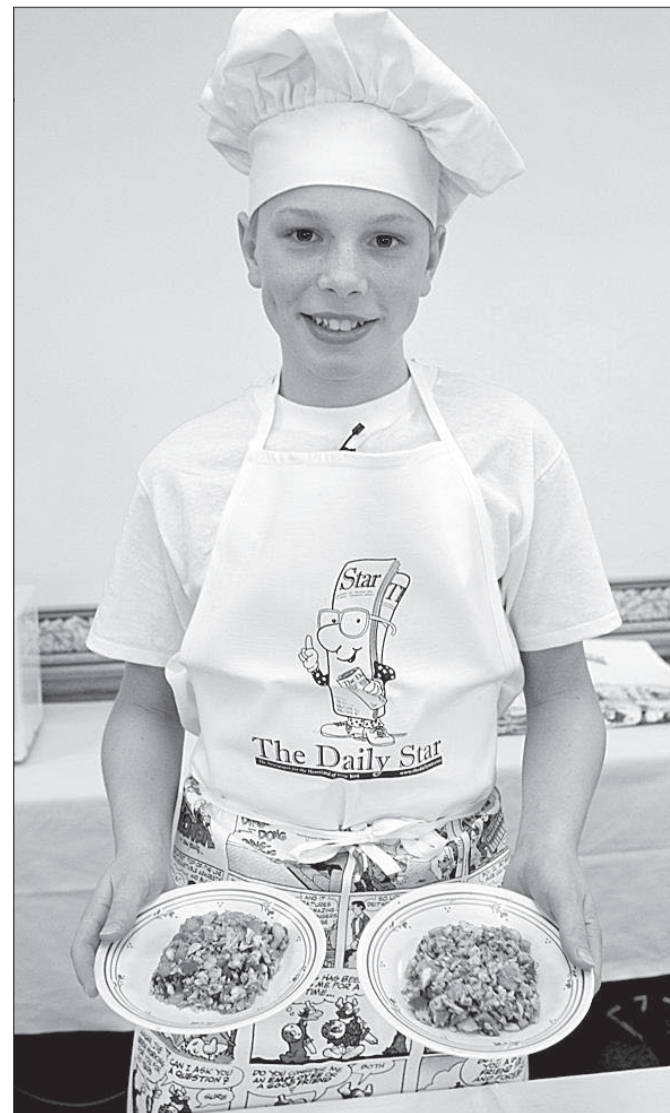
Directions: Preheat oven to 375 F.

In a large bowl, stir together cilantro, raisins, capers, pine nuts, olive oil and lemon juice.

Season with salt and pepper. Stir in couscous until completely moistened.

Put salmon in a buttered baking dish. Sprinkle with salt and pepper. Spoon couscous mixture over top.

Pour 2 cups water over salmon and couscous mixture, making sure couscous mixture is covered with water.



Danny Hoppe displays his second-place dish in the Junior division, Shredded Tilapia.

Bake for about 25 minutes. BAKED HERBED FISH AND POTATOES

Alyssa Mohin
Hartwick

Ingredients:

1 pound firm white fish (haddock, cod, halibut or similar fish)

½ pound Yukon gold potatoes (about 2 cups), sliced very thin

1 medium onion, sliced very thin

1 tablespoon fresh chopped or dried dill

1 tablespoon fresh chopped or dried parsley

1 teaspoon paprika

¼ teaspoon tarragon

1¼ cup dry white wine

¼ cup bread crumbs

6 tablespoons butter or Olivio, or enough to generously butter a baking dish and dot the top before baking

1 tablespoon olive oil
salt and freshly ground black pepper, to taste

Directions: Preheat oven to 425 F.

Butter bottom and sides of a 9-by-13-inch baking dish.

Place a few onions in the center of the dish. Place fish on top of onions.

Toss sliced potatoes in olive oil in a large bowl, coating evenly. Place slices along the sides of the fish, upright.

Evenly sprinkle dill, parsley, paprika, tarragon, salt and pepper over fish and potatoes.

Add wine. Sprinkle bread crumbs over the top and dot with butter.

Bake for 30-40 minutes. Baste with liquid halfway through. Potatoes will be brown and crispy and fish will flake easily when done.

Serve with salad and your favorite green vegetable.

SEAFOOD POT PIE

Joseph Kaufmann
Schenevus

Ingredients:

12 ounces lobster-flavored surimi

6 ounces stuffing mix

1 8-ounce can whole oysters

1 stick butter

2 teaspoons garlic powder or chips

1 cup instant mashed potatoes

1 prepared pie crust

Directions: Melt butter and combine with garlic, oyster and lobster-flavored surimi meat.

Combine bread crumbs, garlic, potatoes and stuffing. Add oyster-lobster mixture.

Place mixture in prepared pie crust.

Add clam juice or water to moisten the filling, as needed.

Cover with top crust and bake until browned or according to crust directions at 425