



At left: Audience members watch during the 48th annual cook-off at the Otsego Grille on the State University College at Oneonta campus. The event was open to the public and drew a crowd of more than 50 spectators.



Faces in the crowd

At right: Second-place finalist Heather Morse gets a kiss from her daughter Avery, 2 $\frac{3}{4}$, before cooking her Slow Cooker Pulled BBQ Pork Sandwiches With Spicy Chipotle Cheddar Sauce.

MAIN DISHES

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ITALIAN POT PIE

Joseph Kaufmann
Schenevus

Ingredients:

½ pound chopped meat
½ pound sausage, chopped
16 ounces ricotta cheese
8 ounces mozzarella
2 teaspoons garlic chips or powder
1 stick butter
1 cup instant mashed potatoes with garlic
1 8-inch pie crust
½ cup red or white pasta sauce
Directions: Fry meat and sausage with butter and garlic.
Chop mozzarella cheese and combine with potatoes and butter. Add meat and mix lightly.

Pour mixture into prepared pie crust. Top with sauce and cover with top crust.

Bake at 425 F until top crust is browned.

GERMAN-STYLE PORK CHOPS WITH POTATOES AND SAUERKRAUT

Joe Grassi
Guilford

Ingredients:

pork chops
sauerkraut
potatoes
4 whole black peppercorns
4 whole cloves
12 ounces of water
Directions: Peel and quarter potatoes. Place sauerkraut and potatoes in heavy duty pot.
Add 12 ounces of water, with cloves and peppercorns.
Cover with lid and bring to a boil. Reduce heat to a simmer. Add pork chops and replace lid.
Let simmer for 30 minutes. Remove peppercorns and cloves.
Replace lid and let stand for 5 minutes.
Serve pork chops covered with sauerkraut, with potatoes on the side.

MONTE CRISTO FRENCH TOAST

Nancy Murphy
Oneonta

Ingredients:

12 slices Foti's French bread
6 slices lean ham
12 thin slices Muenster cheese
8 large fresh eggs
real maple syrup
powdered sugar
1 large red apple, chopped
Directions: Prepare six sandwiches by layering a slice of bread, cheese, ham, cheese and another slice of bread. Set sandwiches aside.
Beat eggs in a shallow dish. Dip sandwiches into eggs, making sure both sides of bread are saturated.
Grill both sides of sandwiches in a hot buttered pan until bread is golden and cheese is melted.
When plated, drizzle with maple syrup and sprinkle with powdered sugar. Top with chopped apples. Serve with additional maple syrup on the side.

Variations: omit ham for vegans; use raspberries instead of apples; or make with dark bread and mustard for lunch.

CHICKEN POT PIE

Joseph Kaufmann
Schenevus

Ingredients:

Leftover or cooked chicken, cut into chunks
6 ounces stuffing mix
2 cans cream of chicken soup
1 can corn or other vegetable
1 stick butter
prepared pie crust
1 cup instant mashed potatoes, butter and herb flavoring
Directions: Blend stuffing, butter, vegetables and 1 can soup. Pour into pie crust.

Mix remaining can of soup with water and potatoes. Pour over pie filling. Add top crust and bake until brown at 450 F.

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