

Across the Fence

Blue Ribbon Recipes – November 2012

Lyn Jarvis' Recipes

Celia's Cherry Pie, 1st. Prize Winner, Champlain Valley Expo, Essex Jct. Vt.

1 cup sugar	5 cups tart red cherries
4 Tbsp. flour	½ tsp. almond flavoring

Mix first 3 ingredients and cook until thick. Add almond flavoring. Place in prepared crust with lattice weave for top. Bake at 425°F for 10 minutes then reduce the temperature to 350°F and continue baking for approximately 30 minutes, place foil over edges to prevent over browning.

Pie Crust:

3 cups all-purpose flour	1 large egg, beaten
1 cup shortening	5 Tbsp. cold water
½ tsp. salt	1 tsp. vinegar

Cut together flour, shortening and salt until it resembles small peas. Combine the egg, water and vinegar. Gradually add egg mixture to flour mixture. Stir until moistened and a soft dough forms. Divide into 2 disks. Wrap and refrigerate until ready to use. Roll out and use your favorite pie recipe.

Vermont Triple Treat Sandwich - Fleischmann's Yeast "Sensational Sandwich Bread"

2nd. prize Winner, Champlain Valley Expo, Essex Jct. Vt.

Maple Oatmeal Bread (Made in Bread Machine)

¼ cup Vermont maple syrup	1 Tbsp. maple or brown sugar
½ cup plus 2 Tbsp. milk	1 tsp. salt
½ cup oats, quick or old-fashioned	1 Tbsp. butter cut into 4 pieces
2 cups bread flour	1½ tsp. active dry or 1 tsp. fast rise yeast

Mix maple syrup and milk and put in bottom of bread pan. Add bread flour, oats, maple or brown sugar, and salt to pan. Tap pan gently to settle ingredients, then level dry ingredients, pushing some of the flour mixture into the corners. Place a piece of butter into each corner of pan on top of dry ingredients. Make a slight well in center of dry ingredients and add the yeast. Place bread pan into oven chamber, twist to lock in place and close cover. Start machine and program for BASIC and MEDIUM for bread color. When done remove bread pan using pot holders. Invert pan to remove loaf and cool on rack before slicing.

Ham Salad Filling (For 2 sandwiches)

1 cup cooked maple cured ham, chopped fine	3 Tbsp. mayonnaise
2 tsp. mustard	2 Tbsp. finely minced onion
	1 tsp. Vermont maple syrup, optional

Mix together all ingredients and chill. Bring to room temperature and spread on buttered bread. Top with thinly sliced Vermont cheddar cheese. Garnish with pickles of choice.

Molasses Muffins

Vermont Grange Bake-Off, Milton, Vt.

2 cups flour	½ tsp. salt	1 egg
3 tsp. baking powder	½ tsp. ginger	⅓ cup molasses
3 Tbsp. sugar	4 Tbsp. shortening, softened	¾ cup milk

Mix all ingredients well and pour batter into greased tins. Bake at 375°F for 20 to 25 minutes. **Yield:** 10 to 12 muffins.

Maple-Pumpkin Cheesecake

1st. Prize Winner, Alaska State Fair, Palmer, Alaska

Crust:

1³/₄ cups graham cracker crumbs
1/4 cup brown sugar

1/4 cup butter, melted

Filling:

3 pkgs. (8 oz. each) cream cheese
1 can (14 oz.) sweetened condensed milk
1 can (15 oz.) pumpkin
3 eggs

1/4 cup Vermont maple syrup
1 1/2 tsp. cinnamon
1/4 tsp. nutmeg

Topping:

4 tsp. cornstarch
2 Tbsp. water
2 Tbsp. butter, room temperature

1/2 cup Vermont maple syrup
1/2 cup raisins
1 cup coarsely chopped walnuts

Preheat oven to 325°F. Grease the bottom of a 9x3-inch spring form pan. **To make crust:** In a small bowl, whisk together graham cracker crumbs and sugar. Stir in melted butter. Press mixture into bottom of pan. **To make filling:** In a large mixing bowl, combine cream cheese and condensed milk; beat until smooth. Beat in pumpkin. Add eggs, beating on low speed just until combined. Stir in maple syrup, cinnamon, and nutmeg. Pour filling over crust. Set pan on a baking sheet. Bake for 90 minutes, or until center is almost set. Cool in pan on a wire rack for 10 minutes. Run a knife around edge of the pan to loosen cheesecake. Cool for 1 hour longer. **To make topping:** Mix cornstarch in water until smooth. Melt butter in a small saucepan over medium heat. Add maple syrup and cornstarch mixture. Bring to a boil and cook over medium-high heat, stirring constantly until thickened, 1 to 2 minutes. Remove from heat; stir in raisins and walnuts. Cool to lukewarm. Spoon topping over cheesecake. Refrigerate overnight before removing sides of pan.

Custard Crescent Rolls

Reserve Champion, Colorado State Fair, Pueblo, Colorado

1 envelope (1.4 oz.) active dry yeast
1/4 cup warm water
1 cup scalded milk
1/4 cup butter, room temperature

1/2 tsp. salt
1 pkg. (2.9 oz.) custard dessert mix
1 egg yolk
3 to 3 1/2 cups all-purpose flour, divided

Dissolve yeast in warm water. Let stand for 5 minutes. Combine milk, butter and salt in a large bowl, stirring until butter melts. Add custard mix and stir until mixture cools to lukewarm. Add egg yolk and yeast mixture and mix well. Add 1 cup flour and mix for 1 minute. Continue adding flour 1/2 cup at a time until a soft dough forms. Mix for 2 minutes after each addition until well incorporated. Turn out dough onto a lightly floured surface. Knead until smooth. Place dough in a lightly greased bowl and turn once to coat. Cover and let rise until double in size, about 1 1/2 hours. Turn out dough onto a work surface. Divide dough into thirds. Shape into three balls and roll out each ball into a circle and cut each circle into 8 wedges. Roll up each wedge tightly from the wide end. Place on greased baking sheets 2 inches apart with points underneath. Curve to form crescents. Cover and let rise until double in size, about 1 to 2 hours. Bake in a preheated 350°F oven for 10 minutes, or until lightly browned. **Yield:** 24 rolls.

Breakfast Casserole Italiano

2nd. Prize Prepared Egg Contest, Oklahoma State Fair, Oklahoma City, Oklahoma

8 slices Italian bread, trimmed of crusts and buttered	6 large eggs
½ lb. Italian sausage, removed from casing and browned	1¾ cups milk
2 Tbsp. basil, chopped	Salt and pepper
1 Tbsp. minced sweet red pepper	¼ tsp. garlic powder
1 cup grated mozzarella	¼ tsp. onion powder
	¼ cup grated Parmesan cheese

The evening before serving, lightly coat a 2 to 3-quart casserole with cooking spray. Place 4 pieces of the bread, buttered side down, in the bottom of dish. Cover with sausage, sprinkle with basil and peppers, and top with mozzarella. Place remaining bread slices, buttered side up, on top of cheese. Whisk together eggs, milk, salt, pepper, garlic, and onion powder. Gently pour over bread. Cover and refrigerate overnight. In the morning, preheat oven to 350°F. Remove casserole from refrigerator, uncover, and bring to room temperature. Bake uncovered for 45 minutes. Sprinkle Parmesan over the top and bake 15 minutes longer. Garnish with basil sprigs. **Yield:** 4 to 6 servings.

Blueberry Pumpkin Pound Cake

Overall Winner, Wild Blueberry Festival, Machias, Maine

3 cups all-purpose flour	3 large eggs
2 tsp. all-purpose flour	1⅓ cups canned pumpkin
4 tsp. baking powder	⅓ cup sour cream
1½ tsp. cinnamon	½ cup milk
½ tsp. nutmeg	2 cups blueberries
¼ tsp. salt	
¼ tsp. baking soda	Pumpkin glaze:
¼ tsp. ground cloves	1 cup sifted confectioners' sugar
¾ cup softened butter	1 Tbsp. canned pumpkin
1 cup granulated sugar	¼ tsp. vanilla
¾ cup brown sugar	2 to 3 tsp. milk
1 tsp. vanilla	

Pre-heat oven to 325°F. To prepare cake, coat a 10-inch Bundt pan with cooking spray; dust with 2 teaspoons flour, set aside. Lightly spoon 3 cups flour into dry measuring cups, and level with a knife. Combine 3 cups flour and next 6 ingredients (through cloves), stirring with a whisk. Place butter in a large bowl; beat with a mixer at medium speed 1 minute or until light and fluffy. Gradually add granulated and brown sugars and 1 teaspoon vanilla, beating until light and fluffy (about three minutes). Add eggs, 1 at a time, beating well after each addition. Add pumpkin and sour cream, and beat well. Beating at low speed, add flour mixture and milk alternately to butter mixture, beginning and ending with flour mixture. Fold in blueberries. Pour batter into prepared pan. Bake at 325°F for 1 hour and 15 minutes or until a wooden toothpick inserted comes out clean. Cool in pan 15 minutes. Remove from pan and cool on a wire rack or cutting board **To make pumpkin glaze:** Combine confectioners' sugar, pumpkin, and vanilla in a small bowl. Add milk and stir to make a thick glaze. Pour glaze over top of cake.

Carolyn Peake's Recipes

Date-Carrot Casserole

3rd. Prize Winner Savory Side Dish, Riverside County Fair, Indio, California

3 carrots, peeled and thinly sliced	1/3 cup orange juice or apple cider	1/3 cup sugar
3 medium apples, peeled and sliced	1 tsp. cinnamon	1 tsp. nutmeg
	1/3 cup all-purpose flour	2 Tbsp. butter, cold
		3/4 cup chopped dates

Preheat oven to 350°F. Place carrots in a small saucepan, add water to cover, and bring to a boil. Reduce to a simmer and cook 20 minutes. Drain well. Place carrots and apples in a greased 8x8x2-inch pan. Pour orange juice or cider over the top and sprinkle with cinnamon and cover with foil. Bake until carrots are almost tender, about 35 minutes. Mix together flour, sugar, and nutmeg. Cut in butter until crumbly. Remove casserole from oven. Remove foil and sprinkle crumb mixture and chopped dates over top. Bake, uncovered, until lightly brown and carrots are tender, 10 to 15 minutes longer. **Yield:** 6 to 8 servings.

Sweetest Sweet Potato Biscuits

1st. Place Winner Adult Division, Florida State Fair, Tampa, Florida

2 or 3 medium sweet potatoes	1/4 tsp. nutmeg	1/2 tsp. salt
1/4 cup sugar	1/4 tsp. ginger	1/2 cup butter-flavored shortening
1/4 cup light brown sugar	2 Tbsp. honey	1 egg
1 tsp. cinnamon	3 cups all-purpose flour	2/3 cup milk
	4 tsp. baking powder	

Preheat oven to 400°F. Lightly grease a baking sheet or baking pan. Microwave sweet potatoes until cooked through, following manufacturer's recommendations. Remove peels and mash the pulp. Measure 2 cups of the mashed potatoes and place in a medium bowl. Add sugar, brown sugar, cinnamon, nutmeg, ginger, and honey. Stir to combine. In a large bowl, combine flour, baking powder, and salt. Cut in shortening. Mix egg and milk and add to flour mixture, stirring just until blended. Stir in sweet potato mixture, but do not over mix. Turn out dough onto a floured surface. Roll out to a 5/8-inch thickness. Cut dough with a 2½-inch round biscuit cutter and place on baking sheet. Bake for 15 minutes, or until lightly browned. **Yield:** 16 biscuits.

Fudgy Mint Squares

1st. Prize, Winona County Fair, Saint Charles, Minnesota

3 squares (1 oz. each) unsweetened chocolate, chopped	2 tsp. vanilla	1 can (14 oz.) sweetened condensed milk
10 Tbsp. butter, divided	1 cup all-purpose flour	4 drops green food coloring
3 eggs, divided	8 oz. cream cheese, room temperature	1 cup semisweet choc. chips
1½ cups sugar	1 Tbsp. cornstarch	1/2 cup heavy cream
	1 tsp. peppermint extract	

Preheat oven to 350°F. Grease a 13x9x2-inch baking pan. Microwave chocolate and 8 tablespoons of the butter in a small bowl until melted; stir to combine. In a large bowl, beat 2 of the eggs, sugar, and vanilla. Add chocolate mixture and mix until well blended. Gradually beat in flour. Spread batter into pan. Bake for 15 to 20 minutes, or until top is set. Beat cream cheese and remaining 2 tablespoons butter until soft and creamy. Add cornstarch and beat until smooth. Gradually beat in condensed milk and remaining egg. Stir in peppermint extract and food coloring. Pour mixture over crust. Bake 15 to 20 minutes, until center is almost set. Cool. Combine chocolate chips and heavy cream in a small saucepan over medium heat. Cook, stirring, until chips are melted. Cool until lukewarm, stirring occasionally, 30 minutes. Pour over cream cheese layer. Chill 2 hours. Cut into small squares. **Yield:** 48 squares.

Down-On-The-Farm Chicken Casserole
1st. Prize Winner, Georgia National Fair, Perry, Georgia

Hash brown layer:

1 pkg. (30 oz.) frozen hash browns,
thawed
1 can (10.5 oz.) cream of celery
condensed soup
1 cup light sour cream
½ cup grated onion
2 Tbsp. diced pimento
1 cup shredded cheddar cheese

Chicken layer:

3 cups cooked skinless, boneless
bite-size chicken pieces
1 can (10.5 oz.) cream of chicken
condensed soup
1 can (10.5 oz.) cream of mushroom
condensed soup
1 cup light sour cream

Crumb layer:

1 pkg. (8 oz.) buttery round crackers,
crushed
1 Tbsp. poppy seeds
½ cup butter, melted

Preheat oven to 375°F. Lightly grease a 13x9x2-inch baking dish. **Hash browns layer:** Combine hash browns, cream of celery soup, light sour cream, onion, pimento, and cheddar cheese in a medium bowl and mix well. Spread mixture onto the bottom of baking dish. **Chicken layer:** Combine chicken pieces, cream of chicken soup, cream of mushroom soup, and sour cream in a large bowl. Stir until well blended. Pour mixture over hash brown layer. **Crumb layer:** Whisk together crushed crackers and poppy seeds. Stir in melted butter. Spread crumb mixture evenly over chicken layer. Bake until heated through and lightly browned on top, 30 to 45 minutes. **Yield:** 10 to 12 servings.

Viewer's Blue Ribbon Winning Recipes
Peach Surprise Cobbler - Anne Marie Benner, Colchester, Vt.
Best in 1st. Show Winner, Champlain Valley Expo, Essex Jct. Vt.

Crust:

1½ cups finely ground Graham cracker
crumbs
½ cup sugar
7 Tbsp. butter, melted
½ tsp. cinnamon (optional)

Preheat oven to 375°F. Mix all ingredients until well blended. Press mixture into an 8 or 9-inch pie plate and form the walls as desired. Bake for approximately 7 minutes.

Filling:

1 can (21 oz.) cherries
4 cups peaches, peeled and sliced
½ cup brown sugar
Cinnamon (optional)

Preheat oven to 350°F. Combine the peaches and brown sugar in a small bowl, mix well and set aside. Spoon cherry filling into bottom of baking dish, then add peach mixture on top. Sprinkle with ground Graham cracker crumbs. Drizzle with chocolate syrup or melted semi-sweet chocolate if desired. Bake for 3 to 5 minutes, remove from oven and let cool. Serve with whipped cream.

Old Fashioned Apple Pie - Beth Burton, Essex Jct. Vt.

1st. Prize Best Apple Pie Winner, Champlain Valley Expo, Essex Jct. Vt.

6 - 8 large apples, peeled and sliced	1 Tbsp. tapioca
1 cup sugar	1 tsp. cinnamon
2 tsp. flour	2 Tbsp. butter

Mix apples with other ingredients and put in pie crust.

Crust:

2 cups flour	½ tsp. salt
½ cup oil	1 egg white, slightly beaten for top
⅓ cup milk	

Combine all ingredients in bowl. Separate into two evenly sized balls. Place one ball onto a sheet of waxed paper. Top with another sheet of waxed paper. With a rolling pin, roll out dough to exceed size of pie plate. Remove top paper, invert dough carefully onto greased pie plate. Remove paper from dough and move dough into place in pie plate. After filling is in place and topped with butter, add top dough to pie. Tuck in edges and flute. Beat egg white with fork, brush top with egg white. Bake at 350°F for 1 hour.

Cooking tip: When baking apples you want one that won't turn too mushy (the popular Red Delicious usually get too soft and mush-like when baked). Try Granny Smith, Golden Delicious, Rome and Jubilee since they'll taste great when baked and won't be mushy. **Did you know:** Many advocate using two or three different varieties when making pie since they find both the flavor and texture so much better?

Maple Cheesecake with Maple Walnut Glaze - Karen Nolan, Hinesburg, Vt.

Best in 2nd. Show Winner, Champlain Valley Expo, Essex Jct. Vt.

3 cups gingersnap crumbs, grind cookies in food processor	4 pkgs. (8oz. each) cream cheese
½ cup butter, melted	4 eggs
1½ cups B grade Vermont maple syrup, divided	1 Tbsp. Vanilla
	½ cup cream

Preheat oven to 350°F. In a medium bowl stir crumbs with butter and ½ cup maple syrup, until well mixed. Press into bottom and sides of a greased 10-inch spring form pan. Wrap the bottom of pan with foil to keep water out. Beat the cream cheese until fluffy. Beat the remaining maple syrup, eggs, vanilla, and cream until smooth. Pour into crust and place the wrapped cheesecake pan in a jelly roll pan or a 13x9-inch pan. Place in the 350°F oven, have a tea kettle filled with boiling water. Place water in the 13x9x2-inch pan about an inch up the pan. Check after one hour and add more water if needed. Bake for about 1 hour and 15 minutes, check temperature (for cheesecake should be 160°F to 165°F) turn off the heat in the oven and let cake cool in the oven for 1 hour. Remove from oven and place in refrigerator and chill overnight if you can.

Maple Walnut Glaze:

1 cup whipping cream	½ cup chopped walnuts
¾ cup B grade Vermont maple syrup	

In a medium saucepan combine the whipping cream and the maple syrup and bring to a rapid boil, continue to boil rapidly for 20 minutes. Add nuts, cover and cool in refrigerator. Spread over cheesecake before serving. It may seem thin when cooked but will thicken after refrigeration.

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended. Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430 or visit us online at: www.uvm.edu/extension/atf

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.