



Chippewa County 4-H Foods Revue

**March 5, 2016
10:00 a.m.**



**Village of Lake Hallie
Village Hall
Chippewa Falls**

**Judges: *Marie Swartz &
Claudeen Oebser***

**Superintendent:
*Kim Syverson***

NOTES:

NOTES:

450°F for 10-12 minutes, until golden brown.

Cocoa Brownie Hamburger Patty

1 c. sugar	1/2 c. butter, softened
1 tsp vanilla	2 eggs
2/3 c. flour	1/2 c. powdered cocoa
1/2 c. walnuts (optional)	1/2 tsp baking powder
1/2 tsp salt	

Heat oven to 350°F. Mix sugar, butter, vanilla and eggs. Stir in remaining ingredients. Spread in greased 8" x 8" square pan. Bake until wooden toothpick inserted in center comes out clean, 25-30 minutes; cool. Cut into about 2 inch circles.

Cream Cheese Frosting Mayo

1/2 c. butter	3 oz cream cheese
1 tsp vanilla	2 c. powdered sugar

Beat all ingredients together until smooth.

Sliced strawberries for tomato imposter
Coconut flakes dyed green for lettuce imposter
Orange fruit roll-up for cheese imposter

Strawberry Coulee Ketchup

1 c. strawberries (cut)	2 T c. sugar
Splash of balsamic vinegar	1 T water

Place ingredients into a small saucepan. Cook on medium heat until simmering. Turn heat down to low to medium. Cover and simmer for 15 minutes. Turn off heat, and let cool for 10 minutes. Blend until pureed.

Won-Ton Chips

Place won-ton wraps in single layer on a baking sheet. Brush with butter and lightly sprinkle with sea salt. Bake at 275°F for 8 minutes, or until golden brown.

Food Preservation

No Entries.

Cloverbud Project (Grades 1 & 2)

Betty Crocker Fudge Brownies *Jeffrey Sikora, Howard-Wheaton*

Brownie Mix	2/3 c. vegetable oil
1/4 c. water	2 eggs

1. Preheat oven to 350°F and grease bottom of pan.
2. Stir brownie mix, water, oil, and eggs in medium bowl until well blended. Spread in pan.
3. Bake for 24-26 minutes or until toothpick inserted 2 inches from side of pan comes out clean; cool.

Pillsbury Chocolate Fudge Brownies *Ryan Schutte, Howard-Wheaton*

Brownie Mix	2/3 c. vegetable oil
1/4 c. water	2 eggs

1. Preheat oven to 350°F. Coat 8" x 8" pan with cooking spray.
2. Combine brownie mix, oil, water, and eggs in a large mixing bowl. Mix 45 seconds on low. Spread into prepared pan.
3. Bake for 45 minutes. Cut and serve when completely cooled.
4. Enjoy!

Betty Crocker Peanut Butter Cookies *Abigail Sikora, Howard-Wheaton*

Cookie Mix	1 T water
2 T vegetable oil	

1. Preheat oven to 350°F. Stir cookie mix, oil, and water in medium bowl until soft dough forms.
2. Shape dough into 12 balls, about 1 inch each. Place 2 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork.
3. Bake 8-10 minutes or until edges are light golden brown. Cool 2 minutes before removing from cookie sheet. Cool completely; store in air tight container.

Perfectly Peppermint Brownies
Kaitlyn Liszewski, Edson Hilltop

3/4 c. cocoa
2/3 c. butter, melted and divided
2 c. sugar
1 1/3 c. flour
1/4 tsp salt
1/2 tsp baking soda
1/2 c. boiling water
2 eggs
1 tsp vanilla extract
16 to 17 small 1 1/2" YORK peppermint patties coarsely chopped

1. Heat oven to 350°F. Grease 9 x 13 baking pan.
2. Stir together cocoa and baking soda in large bowl; stir in 1/3 c. butter. Add boiling water; stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 c. butter; stir until smooth. Add flour, vanilla and salt; blend completely. Stir in peppermint patty pieces. Spread in prepared pan.
3. Bake 35 to 40 minutes. Cool completely in pan on wire rack. Cut into bars.

Pumpkin Roll
Josie McCarthy, Wissota Raptors

1/2 tsp ground cinnamon
1/2 tsp baking powder
1/2 tsp baking soda
2/3 c. pure pumpkin
1 tsp salt
3 large eggs
3/4 c. flour
1 c. sugar

1. Preheat oven to 375°F.
2. Line jellyroll pan with parchment paper. Grease paper.
3. Combine flour, baking powder, baking soda, cinnamon and salt in small bowl. Beat eggs and sugar in large mixing bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan.
4. Bake 13-15 minutes or until cake springs back when touched. Immediately loosen and turn cake onto parchment paper. Roll up cake and parchment paper together starting with narrow end. Cool on wire rack.

Exploring Project (Grade 3)



Fruit Pizza
Eagan McCarthy, Wissota Raptors
****AWARD OF EXCELLENCE****

1 c. butter
1/2 c powdered sugar
1 (8 oz) cream cheese
2 c. flour
1 tsp vanilla
1/2 c. sugar

Fruit drizzle

4 T cornstarch
1 c. sugar
2 c liquid from fruit
2 tsp lemon juice

Fruit: blueberries, mandarin oranges, cherries, strawberries, pineapples and grapes.

1. Mix together butter, flour and powdered sugar. Pat onto a small cookie sheet and bake at 350°F for 10-15 minutes until golden brown.
2. Cream together cream cheese, vanilla and sugar. Spread over cooled crust. Arrange fruit as desired.
3. Mix together in small saucepan, cornstarch, liquid, sugar and lemon juice. On medium heat, stir until boiling. Boil for 1 minute and pour over fruit. If you refrigerate overnight, cover with plastic wrap, but vent so it won't get soggy.

Cake Filling

1 c. powdered sugar
1 tsp vanilla
1 (8 oz) pkg cream cheese (softened)
6 T butter

1. Beat cream cheese, powdered sugar, butter and vanilla in small mixing bowl until smooth.
2. Carefully unroll cake, remove parchment paper. Spread cream cheese mixture over cake. Reroll cake.
3. Wrap in plastic wrap and refrigerate at least 1 hour.
4. Sprinkle with powdered sugar before serving.

Dessert Imposter
Samantha Wirtz, Wissota Raptors

Shortcake Hamburger Bun

2 c. flour
3 tsp baking powder
6 T melted butter
3 T sugar
1 tsp salt
2/3 c. to 3/4 c. milk

Blend dry ingredients. Cut melted butter into dry mixture until it looks like fine crumbs. Add enough milk to make a soft dough. Drop spoonful of batter onto cookie sheet and shape into a bun. Bake at

Preheat oven to 350°F and bake, uncovered, for 20 minutes. Place onto serving plates, spoon syrup on top, and serve warm with whipped cream, a scoop of ice cream, or a drizzle of heavy cream.

Cook's Notes:

To soften tortillas, place the stack between two damp paper towels and microwave for 20 to 30 seconds. May also use a half white and half brown sugar combination. Substitute a pinch each of cinnamon, all spice and ground ginger, to taste, for the apple pie spice.

Biscuit Variation:

Instead of flour tortillas, substitute a 10 count can of flaky style biscuits. Separate each biscuit into two halves, for a total of 20 dough rounds. And press or roll thin. Divide the apple mixture evenly between all of the biscuits and pull dough up around, making little purses. Dab water on the edges of the points to seal and place into prepared baking pan. Pour the sugar syrup over the top and prepare as above. Or roll whole biscuit flat/thin and place apple mixture off center and roll, place seam down and prepare as above.



Beef Stroganoff

Emily Syverson, Howard-Wheaton

- 2 lbs beef stew meat cut into 1 in. squares
- 1 can (10 3/4 oz) condensed cream of celery soup
- 1 can (10 3/4 oz) condensed cream of mushroom soup
- 1 medium onion chopped
- 6 oz sliced mushrooms
- 1/2 tsp pepper
- 1 pkg egg noodles
- 1 pkt onion soup mix
- 1 c. sour cream

1. Mix meat, soups, onion, mushrooms, soup mix and pepper together in a crock pot and cook on low for 8 hours or until tender.
2. Before serving, mix sour cream into crock pot contents.
3. Boil water to cook the noodles, drain and rinse.
4. Place approximately 1 1/2 c. noodles on the plate and top with 1 c. Beef Stroganoff.



Honey Lime Rainbow Fruit Salad

Ellie Ebel, Jim Town Jumpers

- 1 lb. fresh strawberries, diced
- 12 oz red grapes, halved
- 1 lb. fresh pineapple, diced
- 1 (15 oz) can mandarin oranges in juice, drained well and sliced into halves
- 12 oz fresh blueberries
- 4 kiwis, peeled and diced
- 2 ripe bananas, diced

Honey Lime Dressing

- 1/4 c. honey
- 2 tsp. lime zest (zest of 2 medium limes)
- 1 T fresh lime juice

1. Add all fruit to a large mixing bowl.
2. In a small mixing bowl, whisk together the honey, lime zest and lime juice. Pour over fruit just before serving and toss to evenly coat (as it sits for a few minutes the juices will gather at the bottom, so toss again before plating).



Peanut Butter Kiss Cookies

Logan Lubs, Wissota Raptors

- 2 2/3 c. flour
- 1 tsp salt
- 2/3 c. creamy peanut butter
- 2 eggs
- 3/4 c. sugar
- 2 tsp baking soda
- 1 c. butter (softened)
- 1 c. brown sugar
- 2 tsp vanilla
- 5 dz. chocolate kisses

1. Preheat oven to 375°F.
2. Mix, first by creaming butter and sugars.
3. Mix in eggs then peanut butter and vanilla. Add the dry ingredients.
4. Using a tablespoon; shape into balls. Roll each ball in bowl of granulated sugar (not accounted for in ingredients list). Place 2" apart on baking sheet.
5. Bake 8 minutes. Remove from oven and press chocolate kiss in top of each cookie. Bake 1 minute longer. Remove from oven and let sit on pan for 1 minute. Then remove from pan to cooling rack.

Cherry Mini Cakes

Evangeline Duenas/Johnson, Howard-Wheaton

1 Box white cake mix
1/2 c. vegetable oil
1 tsp almond extract
1 pkg (.13 oz) cherry-flavored unsweetened soft drink mix

1 c. water
3 eggs

Glaze

1 bag (2 lb) powdered sugar (8 cups)
1/2 c. light corn syrup
small candies

1/2 c. water
2-3 tsp hot water

1. Preheat oven to 375° F. Grease bottom only of about 58 mini muffin cups.
2. In large bowl, beat cake ingredients with electric mixer on low speed for 30 seconds, then on medium speed for 2 minutes, scrapping bowl occasionally. Divide batter evenly among muffin cups.
3. Bake 10 to 13 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes, remove from pans to cooling racks so that top side cools completely.
4. Place cooling rack on cookie sheet or waxed paper.
5. In 3 qt. saucepan, mix glaze ingredients except hot water. Heat over low heat. Stir in 2 tsp hot water. If necessary, stir in up to 1 teaspoon more water so glaze is thin enough to coat cakes.
6. Pour about 1 T glaze over each cake. Decorate with candy. Let stand until set.
7. Store loosely covered.



Best Brownies

Kennedy Swan, Wissota Raptors

1 tsp vanilla extract
1/3 c. unsweetened cocoa powder
1/4 tsp baking powder
1/2 c. butter

1/2 c. flour
1/4 tsp salt
2 eggs
1 c. white sugar

Frosting

1 T butter, softened
2 T unsweetened cocoa powder
1 c. confectioner's sugar

1 T honey
1 tsp vanilla extract

1. Preheat oven to 350°F. Grease and flour a 8 inch square pan.
2. In large saucepan, melt butter. Remove from heat, and stir in sugar, eggs, and vanilla. Beat in cocoa powder, flour, salt and baking

- cup for topping. Press the remaining mixture in a 9 x13 pan.
2. Mix the gelatin with the boiling water. Cool until it begins to gel. Whip at high speed with mixer until thick.
3. In a separate bowl, mix cream cheese and sugar. Add to the gelatin mixture. Mix well.
4. In another bowl, whip the chilled milk, add to gelatin mixture. Mix well and pour over the crust. Sprinkle the reserved crumbs on top.
5. Refrigerate overnight.

Food & Nutrition (Grades 7-13)



Apple Enchiladas

Jessica Sikora, Otter Creek Ramblers

****AWARD OF EXCELLENCE****

Apples:

3 T butter
1/4 tsp apple pie spice, *or to taste*
4 small apples, peeled, cored and cut into chunks

2 T light brown sugar

Enchiladas:

1/2 c. apple juice
1/2 c. brown sugar
6 (8 inch) flour tortillas or 10 flaky style biscuits

1/2 c. butter (1 stick)
ground cinnamon

Instructions:

In a skillet over medium heat, melt 3 tablespoons of butter with the brown sugar. Add the apples and cook over medium until apples begin to release juices. Reduce to medium low and simmer for about 15 minutes or until apples are very tender. Sprinkle apple pie spice on top, toss until well blended; mash slightly, taste to adjust seasoning and set aside to cool slightly.

Bring the water, butter and sugar to a boil. Boil, stirring regularly, for 3 minutes. Soften the tortillas in the microwave, if needed, to make them pliable and easier to roll. Grease a 9 x 13 baking dish. Add about 1/4 cup of the apple mixture slightly off the center of each tortilla, fold one end over the apples, then fold in the two sides and roll up, placing each into the prepared baking pan, seam side down. Pour the sugar water mixture all over the top of the enchiladas, dust very lightly with ground cinnamon and let the pan rest 20 minutes.

- time, blending well.
- Sift together flour, baking soda, and salt. Stir in oatmeal.
 - Blend applesauce with thickened milk and red food coloring.
 - Stir dry ingredients into egg mixture alternating with the milk/ applesauce mixture, beginning and ending with dry ingredients.
 - Pour batter into prepared tube pan. Set on the middle rack of the oven and bake for 1 hour and 5 minutes, or until cake pulls away from sides of pan and a tester inserted in the middle comes out clean.
 - Cool cake in the pan on a rack for 10 minutes. Remove cake from pan.

Foods & Nutrition (Grades 5-6)

Broccoli Cheese Stuffed Shells *Alexa Liszewski, Edson Hilltop*



- 1 (15 oz) ricotta cheese
 1 (10 oz) frozen chopped broccoli, thawed and well drained
 1 c. shredded mozzarella cheese
 1/3 c. grated parmesan cheese
 18 cooked jumbo pasta shells (about 8 oz dry)
 1 jar spaghetti sauce
- In medium bowl, combine ricotta cheese, broccoli, parmesan and 1/2 c. mozzarella cheese. Spoon about 2 T into each shell.
 - In a 3 quart oblong baking dish, spread sauce. Arrange stuffed shells in a single layer in sauce. Pour remaining sauce over shells. Sprinkle with remaining 1/2 c. mozzarella cheese.
 - Bake at 400°F for 26 minutes or until hot and bubbling. Makes 6 servings.

Lemon Cheesecake *Janelle Schesel, Edson Hilltop*

- 30 graham cracker squares, crushed
 1 (8 oz) pkg cream cheese, softened
 1 (13 oz) can evaporated milk, chilled
 2 T powdered sugar
 1 (3 oz) pkg lemon gelatin
- 1 stick butter, melted
 1 c. sugar
- Mix cracker crumbs with powdered sugar and butter. Reserve 1

- powder. Spread batter into prepared pan.
- Bake in preheated oven for 25-35 minutes. Do not overcook.
 - To make frosting, combine butter, vanilla and confectioner's sugar. Stir until smooth. Frost brownies while they are still warm.
 - Sprinkle some powdered sugar on top for eye appeal.

S'More Dirt Cake *Natalie Liszewski, Edson Hilltop*

- 1 (14.4 oz) box graham crackers, broken into pieces
 2 (3.5 oz) packages instant chocolate pudding mix
 2 (8 oz) package cream cheese, softened
 2 (7.5 oz) jars marshmallow crème
 1 (11.5 oz) bag milk chocolate chips
 1 (10.5 oz) bag mini marshmallows, divided
 3 2/3 c. whole milk

- Place graham crackers into the bowl of a food processor and pulse until finely ground. Set aside.
- Whisk together milk and instant pudding in a large mixing bowl until thick and well mixed. Set aside.
- Beat cream cheese in a bowl, until light and fluffy. Add marshmallow crème to bowl and whip until fully incorporated. Add pudding mixture to cream cheese mixture and mix until evenly combined.
- Fold in chocolate chips and 3 1/2 cups mini marshmallows to cream cheese pudding mixture until fully incorporated. Layer pudding mixture and graham cracker pieces into a large trifle bowl, starting and finishing with graham crackers. Refrigerate until ready to serve.

Food & Nutrition (Grade 4)

Ham Sandwich *Blake Sikora, Howard-Wheaton*

- 2 slices 100% whole wheat bread
 2 slices of smoked ham
 2 tsp mayonnaise
 1 slab lettuce



- Spread 1 teaspoon mayonnaise on each slice of bread.
- Pile lettuce and ham on bread.
- Slice and eat.

Tie-Dye Poke Cake

Isabella Duenas/Johnson, Howard-Wheaton

1 box white cake mix
1/2 c. vegetable oil
1 container whipped vanilla frosting
4 tubes decorating gel (pink, green, orange and blue)

1 c. water
3 eggs

Gelatin

1 c. boiling water
3 T each strawberry, lime and berry blue gelatin

1. Heat oven to 350°F. Spray bottom only of 9 x 13 pan with baking spray with flour. Make and bake cake mix as directed on box using water, oil and egg whites. Cool in pan on cooling rack for 20 minutes.
2. Meanwhile in 3 separate bowls, pour 1/3 c. of boiling water over each flavored gelatin; stir until gelatin is dissolved. Poke warm cake every inch with wooden skewer halfway into cake, twisting skewer back and forth.
3. Pour each color gelatin randomly over cake allowing gelatin to fill in holes. Cool completely about 1 hour.
4. Frost cake. Then use decorating gels to draw vertical lines 1/4 inch apart on frosting alternating colors. Pull fine tip paintbrush in straight line across all colors. Repeat working back and forth from one side of cake to the other to create a tie-dye effect.



Dessert Crepes

Morgan Wirtz, Wisconsin Raptors

AWARD OF EXCELLENCE

1 1/2 c. flour
1/2 tsp baking powder
2 c. milk
1/2 tsp vanilla

1 T sugar
1/2 tsp salt
1 T melted butter
2 eggs

1. Mix all ingredients. Preheat a 6-8 skillet and lightly coat in butter to prevent sticking. Pour 1/4 c. batter into skillet as you rotate it around to spread the batter evenly across the pan bottom. Loosen with a rubber spatula and flip when crepe is dry looking around the edges. Place on a plate or platter that you will serve from folding in half or thirds. Makes 16 crepes.
2. Serve with fruit of your choice and top with powdered sugar, whipped cream or ice cream.

Sugared Berries

Mix desired amount of mixed berries to make 3 cups. Mix 1/2 cup sugar into berries. Mix and leave rest for 30 minutes. Stir and enjoy. May also heat at a low temp in a small sauce pan until bubbly.

Chocolate Bundt Cake

Adia Hardt, Sunnyside



1 (4 oz) pkg instant chocolate pudding
1 chocolate cake mix
1 3/4 c milk
2 eggs
1 c. chocolate chips

1. Mix by hand and pour into greased Bundt pan. Bake at 350°F for 50-55 minutes.
2. Turn onto cake plate.

Chocolate Glaze

1/2 stick butter (melted)
2 c. sugar
5 T warm milk

3 T cocoa
1 tsp vanilla

1. Mix butter and cocoa together.
2. Add sugar and vanilla. Mix and add warm milk. Continue to mix until well blended.
3. Spoon glaze over cake.

Mrs. Peters' Birthday Cake

Teryn Close, Otter Creek Ramblers

2 sticks sweet butter, softened
2 c. unbleached flour, sifted
1 c. oatmeal, quick or regular
1/2 tsp salt
1 T lemon juice
3/4 c. unsweetened applesauce

1 1/2 c. sugar
3 eggs
1/2 tsp baking soda
1/2 c. milk
4 drops red food coloring

1. Preheat oven to 325°F. Grease 10-inch tube pan.
2. Warm milk to 70°F and add lemon juice. Let sit 10 minutes until milk has thickened.
3. Cream butter and sugar until light and fluffy. Beat in eggs one at a