

# 2021

## HARDIN COUNTY FAIR

### “DISH DAYS”



~Index~

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## “Homemaker Dish Day”



### 1st Place—Elaine Hoover Tex Mex Chicken with Vegetables

- 1 lb. boneless and skinless chicken breasts cut into 1-inch pieces
- 2 large zucchini, diced
- 2 medium bell peppers, chopped
- 1 medium onion, finely chopped
- 3 large garlic cloves, minced
- 1 c. corn, frozen or fresh
- 1 Tbsp oil for frying
- 14 oz. can black beans, drained and rinsed
- 14 oz can diced tomatoes, not drained
- 1 tsp taco seasoning
- 1 Tbsp cumin, divided
- 1 tsp salt
- Ground pepper, to taste
- 1 cup Colby Jack cheese or Tex Mex cheese, shredded
- 1/2 c. green onions, chopped



1. Preheat large skillet on low-medium heat and swirl oil to coat. Add onion, garlic, and bell pepper, sauté' for 3 minutes, stirring occasionally.
2. Move vegetables to the side of skillet and add chicken. Sprinkle with 1 tsp. cumin, salt, and black pepper. Cook about 5 minutes, stirring constantly.
3. Add corn, tomatoes, zucchini, taco seasoning, and remaining cumin. Stir, cover and cook on low-medium for 10 minutes.
4. Sprinkle with cheese, cover and cook for a few minutes or until cheese is melted. Top with green onions.



### 2nd Place— Courtney Kiper Summer Fun Grilled Chicken Pasta Salad with Vegetables

- |   |                                 |
|---|---------------------------------|
| 1 box 12-16 oz Pasta, cooked & cooled             | 1/2 cup chopped carrots         |
| 8-10 oz. Grilled Chicken Breast, diced and cooled | 1.2 cup diced onions            |
| 3-4 Hard Boiled Eggs, chopped or sliced           | 1/2 cup sliced red peppers      |
| 1 cup Corn (cut)                                  | 1/c cup water chestnuts, sliced |
| 1 cup green beans                                 | 1/4 cup mushrooms               |
| 1 cup broccoli, small pieces                      | 1/4 cup celery                  |
| 1/2 cup sugar snap peas                           | 1/4 cup bean sprouts            |

Blanch all vegetables for a few minutes to desired doneness then cool.

Dressing:

- |                                     |  |
|-------------------------------------|--|
| 1/2 c cup sugar                     | 1/4 cup milk                                   |
| 1 cup salad dressing (Miracle Whip) | Mix all ingredients together, chill and serve. |



**3rd Place—Lori Paul**  
**Southwest Stuffed Peppers**

6 bell peppers (green, red, orange, yellow)	1 cup frozen corn
2 cups cooked rice	2 green onions, chopped
1 lb. ground beef	1 t. chili powder
2 T. taco seasoning	1/2 t. ground cumin
1 T olive oil	1 t. salt
1 small onion, diced	1/4 t. black pepper
3 garlic cloves, minced	3 cups shredded cheese, Mexican blend or pepper jack cheese, divided
1 - 14.5 ounce can diced tomatoes with green chiles, mild	1/4 cup chopped fresh cilantro
1 - 14 ounce can black beans, drained and rinsed	Picante sauce

1. Preheat oven to 400 degrees. Cut 1/4 inch from tops of bell peppers and remove stem, ribs and seeds. Fill a large baking dish with 1/2 inch of water. Place peppers side down in the water and baked for 20 minutes.
2. Brown the ground beef. Drain fat. Add taco seasoning and 1/4 cup water. Cook for few minutes, then set aside.
3. Heat oil in a skillet over medium-high heat. Add onion and cook until softened, for 5 minutes. Add garlic and cook for 30 seconds. Add corn, beans, diced tomatoes, green onions, chili powder, cumin, salt, and pepper. Stir until corn and beans are heated through, about 5 minutes.
4. Remove skillet from heat and stir in rice, ground beef, 2 cups of shredded cheese and cilantro. Stir to combine. Taste and add additional seasonings, if needed.
5. Remove peppers from oven and drain water from dish. Divide the mixture evenly between the peppers, then top with remaining cheese. Return to oven for 10-15 minutes, until cheese is melted. Serve with picante sauce, if desired.



**4th Place—Jeannette Kiper**  
**Stuffed Pepper Casserole**

1 T extra virgin olive oil	1 cup low sodium chicken broth
1 lb ground beef	3/4 c uncooked long grain rice
1 medium onion, diced	3 t. brown sugar
1 red pepper, diced	2 t Worcestershire Sauce
1 green pepper, diced	1 t. taco seasoning
15 oz can petite diced tomatoes, undrained	1 t Kosher salt
10 oz, can Rotel, undrained	1/8 t. pepper
	1 cup shredded Mexican blend cheese

Brown ground beef and onion in olive oil. Add red and green pepper, tomatoes, broth, rice, brown sugar, Worcestershire sauce, taco seasoning, salt and pepper. Stir everything together and bring to a boil. Reduce to simmer. Cover and let cook 30 minutes. Uncover and stir, recover and continue to simmer 10-15 minutes more until rice is tender. Stir again. Sprinkle with cheese and recover till cheese melts. Serve warm.

# Kid's Baking Day

## "Decorated Cupcakes"

### Ages 3-5



#### 1st Place—Cooper Raines Cookie Monster

1 box Oreo cake mix  
1 cup water  
1/2 cup vegetable oil  
4 egg whites



Mix with electric mixer for 2 minutes. Fill cupcake liners half full. Bake for 18 minutes. Note: I added an oreo to the bottom of some of my cupcakes before filling.  
Frost with blue frosting, then put on eyes and add chocolate chip cookie.

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#### 2nd Place (age 3-5) - Amara Puckett Owla

1 box oreo cake mix  
1 cup water  
1/2 cup vegetable oil  
4 egg whites

Mix with electric mixer for 2 minutes. Fill cupcake liners half full. Bake for 18 minutes. Note: I added an Oreo to the bottom of some of my cupcakes before filling.  
Frost with blue frosting and use orange m&m for nose. Take apart Oreo and put dot of frosting and brown m&m for center of eye.

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### Ages 6-8



#### 1<sup>st</sup> Place – Allie Miller Oreo Cupcakes

1 Box of White Cake Mix (Water, Oil, Eggs)  
Oreos  
Frosting:  
1 stick of unsalted butter  
4 cups Powder Sugar

1 tsp. Vanilla extract  
4 oz. cream cheese  
1/4 c water  
Crumbled Oreos

1. Preheat oven to 350F
2. Separate your Oreo cookies in half

3. Prepare cake mix according to package instructions.
4. Prepare cupcake pan with liners
5. Place one half of the Oreo in the bottom of the liner.
6. Pour cake mix on top of Oreo until liner is 3/4 full
7. Bake for 8-10 minutes. Let cool before frosting.

Frosting:

1. Beat butter, cream cheese, powdered sugar, and vanilla together until smooth. Add water as needed for the right consistency (1/4 c to start with—add more if needed).
2. Take the remaining Oreos and crush up to sprinkle on top of frosting.
3. Decorate Easter bunny theme using fondant



**2<sup>nd</sup> Place – Lillian Raines**  
**Marshmallow Grill**

- 1 box Oreo cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 4 egg whites

Mix with electric mixer for 2 minutes. Fill cupcake liners half full. Bake for 18 minutes. Note: I added an Oreo to the bottom of some of my cupcakes before filling.

Color frosting yellow, red and orange. Use black gel and colored marshmallows on toothpicks.



**3<sup>rd</sup> Place – Laney Miller**  
**Lemon Ginger Cupcakes**

Cupcakes –

- 1 Box of white cake mix (water, oil, eggs)
- 2 tsp. ground ginger

Filling –

- 8 oz cream cheese
- ¼ tsp salt
- 1 egg
- ¼ c. granulated sugar
- Zest of lemon
- Juice of 1 lemon
- ½ c. white chocolate chips (optional)

Frosting –

- 1 stick of unsalted butter
- 4 c. powder sugar
- 1 tsp. vanilla extract
- 4 oz. cream cheese
- Zest of 1 lemon
- ¼ c. water

1. Preheat oven to 350F, prepare cake mix according to package instructions and add ground ginger.
2. Prepare filling by mixing cream cheese, sugar, egg, lemon juice, lemon zest and salt together. Once mixed, add in white chocolate chips.
3. Prepare cupcake pan with liners
4. Spoon about 1 Tbsp of cake batter into cupcake liners (enough to just cover the bottom of the liners). Spoon in 1 Tbsp of the filling. Add more cake mix on top of filling to fill the liners ¾ full.
5. Bake for 8-10 minutes. Let cool.
6. Prepare frosting – mix all ingredients together until smooth. If needed, add water for right consistency. Using fondant, decorate top of cupcake with a cat theme.

## Hardin Co. Dish Day “Oriental Pork”



**1<sup>st</sup> Place – Lori Paul  
Asian Pork Burgers**

<p><b>Burgers:</b>          1 lb. ground pork          2 scallions, sliced thin          1 clove garlic, minced          2 t. fresh ginger, finely grated          ¼ c. cilantro leaves, chopped          1 T. Hoisin Sauce          ½ t. salt          Brioche burger buns          Sesame oil</p>	<p><b>Dressing/Sauce:</b>          ½ c. mayonnaise          1 T seasoned rice vinegar          1 T Sriracha sauce          2 t. sugar</p> <p><b>Slaw:</b>          4 cups slaw mix, or thinly sliced cabbage          1 carrot, peeled and shredded          4 scallions, sliced thin          ½ t. salt</p>
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1. Make the dressing: Mix all the ingredients together. Set aside.
2. Make the slaw: Toss all of the ingredients together in a bowl. Add the dressing, reserving about 1/3 cup to use as sauce for the burgers.
3. Make the burgers: Combine the burger ingredients. Divide into 4 burgers. Grill the burgers. Lightly brush the insides of the bun with sesame oil and lightly grill.
4. Serve the burgers with the sauce and slaw.



**2<sup>nd</sup> Place – Jeannette Kiper  
Sweet Caramelized Pork**

2 lb. boneless pork chops or pork butt  
 ½ onion  
 3 T. brown sugar  
 1-2 c. water (start with 1 cup and add more, if needed)  
 2 T. Worcestershire sauce  
 1 T. Soy Sauce  
 2 T. Sweet and Sour Sauce



Chop the onion and cut pork into small pieces. Heat olive oil in a large skillet. Cook onions and pork for about 5 minutes. To the same skillet add water, brown sugar, Worcestershire sauce, soy sauce and sweet and sour sauce. Bring to a light boil and simmer for 30 minutes to 1 hours (until almost all water will become a thick, brown caramel like sauce). Stir and serve over rice.



**3<sup>rd</sup> Place – Courtney Kiper**  
**Sweet and Sour Pork**

- 1 lb. pork cut into 1-inch cubes
- 1 tsp. salt
- ¼ tsp sugar
- 1 tsp. soy sauce
- 1 egg white
- 3 Tbsp. chopped onion
- Mix together and chill for 1 hour

Heat 1 qt. oil to 365F in large pan. Coat pork in ½ cup cornstarch and fry in oil for about 10 minutes until done and evenly browned.

Heat 1 tsp oil in a skillet on medium heat and saute the following ingredients:

- 1 sliced onion
- 1 sliced green pepper
- 1 carrot sliced
- Set aside

In a saucepan boil:

- 1 cup water
- 1 cup sugar
- 1 can 20 oz pineapple tidbits
- ½ tsp soy sauce

Add cornstarch and water to thicken. Mix all ingredients, heat through, and serve over rice.



**4<sup>th</sup> Place – Elaine Hoover**  
**Oriental Pork and Chinese Cabbage**

- 3 Tbsp soy sauce
- 1 Tbsp brown sugar
- 1 ½ tsp salt
- ½ tsp peeled and minced ginger root
- 3 Tbsp peanut oil
- 1 lb. lean pork, 1-inch cubes

- 1 sm. green pepper, cut in thin 1-inch strips
- 1 sm. Onion, cut into wedges or strips
- 4 c. loosely packed shredded Chinese cabbage
- ½ cup cold water
- 1 Tbsp. cornstarch mixed with 2 tsp. cold water

Mix soy sauce, brown sugar, salt, and ginger root; set aside. Heat oil in uncovered wok at 375 degrees F. Add pork; stir fry 3 minutes. Add green pepper and onion, stir-fry 1 minute. Add soy sauce mixture, cabbage, and water; toss to combine; cover, cook 1 minute. Uncover; stir cornstarch mixture; add to work and stir-fry until slightly thickened.

For extra flavor in meat, use recipe below, then simply add meat to above recipe with Chinese cabbage to heat through.

**Oriental Pork Tenderloin**

- ½ c. soy sauce
- ½ c. pineapple juice
- 1 tsp. ginger root, grated
- 1 garlic clove, finely minced
- 2 Tbsp apple cider vinegar (or sherry wine)
- 3 Tbsp brown sugar
- 1 ½ lb pork tenderloin

Mix soy sauce, pineapple juice, ginger root, garlic, apple cider vinegar /sherry wine, and brown sugar for marinade. Marinate pork loin for 2-3 hours.



Preheat oven to 425 degrees. Brown pork in heavy skillet, turning as needed, about 5 minutes. Transfer to oven and bake 15-20 minutes until cooked through. Remove to a board and let rest covered with foil. Slice, as desired.

## Dairy Dish Day

### “Pasta”



#### 1<sup>st</sup> Place – Jeanette Kiper Creamy Chicken Penne Pasta

4 strips of bacon cut into small pieces  
2 lrg. Chicken breasts cut into bite size pieces  
½ t. garlic powder  
Salt & pepper to taste  
2 cloves of garlic minced  
¼ c. chicken broth  
1 c. heavy whipping cream  
5 oz. tomatoes chopped small  
½ c. parmesan cheese  
8 oz. uncooked penne pasta



Boil pasta in salted water al dente. Meanwhile, cut up the bacon and fry it in a skillet over medium high heat till crispy. Once it done, remove it to a paper towel lined plate. Leave the bacon grease in the pan. Sprinkle chicken with garlic powder, salt, and pepper, then cook till done. Take chicken out of pan and set aside. Stir in cream and tomatoes in pan. Cook for 2 minutes or till tomatoes start to lose their shape. Add chicken and bacon back into the pan and let it warm through. The sauce will thicken. Stir in parmesan and toss with pasta. Season with salt and pepper to taste, if needed.



#### 2<sup>nd</sup> Place – Holly Layman Cannode Caprese Pasta

6-8 Roma tomatoes, cored and diced  
10 fresh basil leaves or 1-2 tsp dried basil  
2 Tbsp extra-virgin olive oil  
1 Tbsp garlic, minced  
1 tsp. Italian dressing  
Salt to taste

2 Tbsp. butter  
½ cup dry white wine  
1 ½ cups heavy cream  
1 cup grated parmesan cheese  
1 lb spaghetti or angel hair pasta  
Fresh mozzarella cheese

Combine tomatoes, basil, olive oil, garlic, Italian seasoning, and salt in a large bowl. Cover, set aside, and marinate for at least 1 hour.

Heat a large nonstick skillet over medium heat. Add butter and let melt. Stir in white wine and bring to a boil. Add heavy cream and parmesan cheese and bring to a simmer. Let sauce reduce to desired consistency.

In a separate pot, boil water and cook pasta until al dente. Add cooked, drained pasta and marinated tomatoes to skillet with sauce. Stir to thoroughly coat pasta with sauce. You may add a few ladles of pasta water to pan. Serve hot and garnish with fresh tomatoes, fresh basil, and fresh mozzarella cheese.



**3rd Place – Janice Shepherd**  
**Pizza Spaghetti Bake**

8 ounces Spaghetti noodles  
3 eggs  
¼ cup milk  
½ cup freshly grated parmesan cheese  
½ tsp. oregano

½ tsp minced garlic  
2 ½ cups spaghetti sauce  
3 cups shredded mozzarella cheese  
5 ounces sliced pepperoni

Preheat the oven to 375. Lightly grease a 9X13 baking pan. Cook spaghetti noodles according to the package directions. Drain well.

Whisk eggs and milk. Add the parmesan cheese, oregano, and garlic to the egg mixture. Stir in spaghetti noodles and toss until well combined. Pour noodles into a greased 9X13 pan. Pour spaghetti sauce on top of noodles and toss until well combined. Pour spaghetti sauce on top of noodles. Top with pepperoni.

Sprinkle the shredded cheese on top of the pepperoni and top with remaining pepperoni. Bake for about 25 minutes or until golden brown. Let cool five minutes before cutting into pieces. Serve warm.



**4<sup>th</sup> Place – Elaine Hoover**  
**New Orleans Pasta Dish**

8 oz. chicken breast, cut into 1-inch chunks  
1 c. Italian dressing  
16 oz. Penne pasta  
4 oz. butter  
4 Tbsp flour  
1 ½ c. heavy cream  
1/3 c. shredded parmesan cheese

½ c. shredded mozzarella cheese  
1 ½ c. salsa  
8 oz. smoked sausage, cut in ¼ inch rounds  
1 ½ Tbsp. Creole seasoning  
8 ounces Shrimp  
1 sliced green pepper  
1 sliced white onion

1. Marinate chicken for at least 1 hour in the Italian dressing, then discard the marinade
2. Cook pasta according to the package directions.
3. Melt butter in large pot. Add flour, stir and cook for about 1 minute or until the roux begins to smell nutty.
4. Add cream, parmesan cheese, mozzarella cheese, and salsa. Stir to combine. Once the sauce thickens, reduce heat to simmer.
5. Add 1 tablespoon oil into a large skillet over medium heat. Cook chicken for 5 to 7 minutes on both sides or until done. Remove chicken from the skillet.
6. Add the sliced sausages to the skillet and sear. Remove sausages and wipe out the skillet.
7. Sprinkle the creole seasoning on top of the shrimp.
8. Add another tablespoon of oil to the skillet and cook the shrimp just until pink. Remove shrimp from the skillet.
9. Add oil to the skillet, if necessary, and sauté the onion and green pepper until tender.
10. To assemble, combine the pasta, meats, and cooked vegetables with the sauce.

## **Courtney Kiper**

### **Extra Cheesy Spirals & Cheese**

1 box pasta cooked by directions less two minutes. Drain and set aside

Make a white sauce:

4 T. butter

½ cup flour

2 cup milk

1 cup heavy cream

1 can 12 oz. evaporated milk

Cook until thickened

Add 1 can cream of mushroom soup, 10 oz.

4 oz. cream cheese

8 oz sour cream

1 cup mild cheddar

1 cup 3 cheddar blend cheese

1 cup Fiesta cheese blend

1 cup Italian cheese blend

½ cup shredded parmesan cheese.

Mix together with pasta and Bake for 30 minutes. Top with cheese and cracker crumbs and serve.

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## **Lori Paul**

### **Classic Fettuccine Alfredo**

1 lb. fettuccine pasta

6 T butter

1 garlic clove, minced

1 ½ cups heavy whipping cream

1 ½ cups shredded Parmesan cheese

¼ t. salt

¼ t. cracked black pepper

2 T. parsley, for garnish

In a large pot, heat water over high heat until boiling. Add salt to season the water. Once it is boiling, add fettuccine and cook according to package instructions. Save some of the pasta water. The pasta water is full of flavor and can be used to thin out the sauce.

In a large skillet, heat butter over medium heat. Add minced garlic and cook for 1 and 2 minutes. Stir in the heavy whipped cream, salt, and pepper

Let heavy cream reduce and cook for 5 to 8 minutes. Add half of the parmesan cheese to the mixture and whisk well until smooth. Keep over heat and whisk well until all of the cheese is melted.

Toss alfredo sauce with fettuccine pasta and the other half the Parmesan cheese. Once it is tossed, garnish with the remaining Parmesan cheese. Add a little of the pasta water if it needs to be thinned out.

Garnish with parsley, if desired.

# Beef Dish Day

## “Beef Pie”



**1<sup>st</sup> Place – Elaine Hoover**

### **Beef, Potato, Onion & Pepper Pie**

¼ c. each of chopped onion, green pepper, and sweet red pepper  
1 Tbsp. butter flavored shortening  
2 garlic cloves, minced  
3 c. cooked roast beef, diced  
2 c. frozen hash brown potatoes  
1 (10 ¾ oz) condensed cream of mushroom soup  
10 oz package frozen corn  
4 ½ oz jar of mushrooms, drained  
1 tsp. Worcestershire sauce  
1 tsp. salt and dash of pepper

Pastry:  
2 ½ c. flour  
1 ¼ tsp salt  
1 c. butter flavored shortening  
½ tsp. onion powder  
4-5 Tbsp. cold water

For filling: melt 1 tablespoon shortening in skillet on medium heat. Add the onion, green and red peppers and sauté for 3-5 minutes. Add garlic and cook 1 minute longer. Stir in the beef, potatoes, soup, corn, mushrooms, Worcestershire sauce, salt, and pepper. Bring to a boil. Reduce heat, cover, and simmer for 10 minutes.

For pastry: combine the flour and salt in a bowl. Cut in shortening until crumbly, sprinkle with the onion. Gradually add the water, tossing with a fork until the dough forms a ball. Divide dough into 2 pieces so one ball is slightly larger than the other. On a lightly floured surface, roll out the large ball to fit a 9-inch pie plate. Transfer pastry to pie plate; trim even with edge.

Add filling. Roll out remaining dough to fit over top of the pie. Place over filling. Trim, seal, and flute edges. Cut a few slits in to for venting.

Bake at 375 degrees F. for 45-50 minutes, or until filling is bubbly and crust is golden. Let stand 15 minutes before cutting.

#### **Roast Beef:**

1 T. olive oil	½ tsp. thyme
2 tsp. salt	4 garlic cloves
1 tsp black pepper	3 lb. beef roast

Combine oil, salt, pepper, thyme, and garlic into a paste, then rub all over beef roast. Set aside at room temperature for 1 hour. Forty minutes into the hour, preheat oven to 500 degrees

On a baking sheet, place 2 sheets of foil large enough to cover roast. Place roast on sheets and place in oven. Roast 6 minutes per pound.

Remove from oven. Fold up the foil so it wraps the roast, then return to oven. Reduce temperature to 175 degrees and roast for 1 hour, or until internal temperature reaches 150 for a medium center.

Remove from oven to a cutting board to rest.



## 2<sup>nd</sup> Place – Jeanette Kiper

### Shepherd's Pie

- |                           |  |
|---------------------------|--|
| 1 lb. ground beef         | 1 T. cornstarch  |
| 1 c. chopped onion        | 1 t. beef bouillon granules                            |
| 2 c. frozen corn thawed   | ½ c. cold water  |
| 2 corn frozen peas thawed | ½ c. sour cream  |
| 2 T catsup                | 3 ½ c. mashed potatoes (prepared with milk and butter) |
| 1 T. Worcestershire sauce | ¾ c. shredded cheddar cheese                           |
| 2 t. minced garlic        |  |

In a large skillet, cook beef and onion over medium heat until meat is no longer pink and drain. Stir in the corn, peas, catsup, Worcestershire sauce and garlic. Reduce heat to medium low; cover & cook for 5 minutes. Combine the cornstarch, bouillon, and water until well blended, stir into beef mixture. Bring to a boil over medium heat; cook and stir till thickened. Stir in sour cream (do not boil). Spread mashed potatoes over the top sprinkle with cheese. Cover and cook till potatoes are heated through, and cheese is melted.

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## 3<sup>rd</sup> Place – Lori Paul

### Steak and Mushroom Pie

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|--|-----------------------------------|
| 1 ½ to 2 lb. stewing beef, cut into 1-inch cubes (used boneless beef top round London broil) | 1 cup Guinness Stout Beer         |
| 2 T olive oil  | 2 cups beef broth                 |
| ¼ c. flour   | 2 sprigs fresh thyme              |
| 1 t. salt  | 2 bay leaves                      |
| 1 t. black pepper  | 6 slices bacon, chopped           |
| 1 large onion, chopped   | 1 lb. mushrooms (used Baby Bella) |
| 2 large carrots, cut into 1-inch pieces  | 2 pie pastries                    |
| 2 T. flour   | 1 egg yolk                        |

1. Season beef with salt and pepper, then toss with ¼ c. flour. Sear in a frying pan with 1 T. olive oil until fully browned on all sides. Transfer to a plate.
2. Add another tablespoon of oil and heat. Add the onion, garlic, celery, and carrots to the pot and sauté for 5 minutes or until the onion softens. Sprinkle 2 T. flour over the veggies and stir.
3. Transfer the beef and vegetables to an instant pot.
4. Add the beer and beef broth. Stir until the flour dissolves. Add the thyme and bay leaves. Close the lid, open the vent, and cook on high pressure for 35 minutes. After the pressure cook cycle is complete, quick release and wait until the steam has escaped. Unlock and remove the lid.
5. In another skillet, fry the bacon. Drain some of the fat and then add the mushrooms. Sauté for 5 minutes. Add the bacon and mushrooms to the instant pot. Stir everything together. Remove the bay leaves and thyme. Switch the instant pot to the sauté setting and simmer for 10 minutes. This will reduce the liquid further.
6. Cool and refrigerate the filling.
7. Preheat the oven to 400-degrees F.
8. Roll out the pastry and place in a buttered pie pan. Add the cold filling. Brush the edges with a beaten egg yolk. Top with another pastry. Cut some slits in the top and brush with a beaten egg yolk.

- Set the pie on a rimmed baking sheet in the oven. Bake for 35-40 minutes or until golden brown. Check the pie mid-way through baking. If it's getting too brown, lightly cover with foil. Cool on a cooking rack at least 10 minutes before serving.

Note: if you don't have an Instant Pot, the beef mixture can be cooked in a covered Dutch oven in the oven for 2 hours at 375 degrees F. Return the beef mixture to a large frying pan and add the bacon and mushrooms. Remove the bay leaves and thyme. Sauté for 10 minutes. Continue with the recipe.



## 4th Place – Marlene Brooks Beef Steak Pie

### Pie Crust:

1 ¼ cups unbleached all-purpose flour  
½ teaspoon table salt  
3 T. Vegetable shortening  
5 T. butter, cut into ¼ inch pieces  
4-6 T. ice water

### Beef Stew Filling:

2 lbs. Chuck steak, cut into ½ inch cubes  
2 t. salt  
½ t. ground pepper  
2 T. olive oil  
1 onion, chopped  
3 cloves minced garlic  
1 rib celery, chopped  
3-4 carrots, peeled, cut in bite size chunks

¼ cup frozen peas

1 Yukon potato, unpeeled washed & diced  
8 ounces fresh mushrooms  
2 T. fresh rosemary chopped  
1 t. dried thyme  
1 t. oregano  
3 c. beef broth  
1/3 c. flour  
1 egg, beaten



### Instructions:

Prepare pie crust by stirring together flour and salt. Using pastry cutter, cut the shortening and butter into the flour until it resembles coarse crumbs.

Sprinkle 2 T. of ice water over flour mixture gently stir with fork, then repeat with 2 more tablespoons at a time until dough comes together. Press the dough into a disk and wrap tightly with plastic wrap and refrigerate for at least an hour.

Season meat with salt and pepper. In a large skillet add oil and meat and sear meat until nicely brown. Remove meat from skillet and set aside.

Reduce heat to medium. Add onions and garlic and sauté 2 minutes.

Add carrots, celery, potatoes and cook 6-8 minutes until vegetables are starting to turn soft. Then add mushrooms and cook additional 2-3 minutes.

Add chopped rosemary, thyme, and oregano then add flour over vegetables and stir until well coated, cook another 2-3 minutes.

Stir in beef broth until flour is dissolved. Then add seared beef back into vegetables, cover and simmer gently 1 ½ hour or until meat is tender stirring often.

Pour beef stew filling into deep pie dish.

Roll out pie crust top, then transfer it to cover beef filling. Then bake 25-30 minutes in a 400-degree oven until filling is bubbly and crust is golden brown.

## Janice Shepherd Beef Stew Skillet Pie

6 T. all-purpose flour  
1 ½ t. salt  
½ t. pepper  
1 lb. boneless beef round steak, cubed  
2 T. oil  
1 large onion, chopped  
2 garlic cloves, minced  
¼ c. red wine or beef broth  
2 c. beef broth, divided  
1 T. tomato paste  
½ t. Italian seasoning  
½ t. basil  
2 medium potatoes, cubed  
3 large carrots, peeled and sliced  
1/3 c. red pepper, chopped  
1/3 c. celery, sliced  
1 sheet of puff pastry, thawed  
½ c. frozen peas  
2 T. minced fresh parsley  
1 large egg

1. In large resealable bag combine 3 T of flour, salt and pepper. Add beef and shake to coat. Invert a 10 inch cast iron skillet onto a piece of parchment paper, trace a circle around the skillet ¼ inch larger than the rim. Cut out the circle and set aside. Sauté beef in oil until browned. Add the onion and garlic, cook and stir until onion is tender. Add wine or beef broth stirring to loosen browned bits.
  2. Combine 1 ½ cups of broth, tomato paste, Italian seasoning and basil, stir into the skillet. Add bay leaf. Bring to a boil. Reduce heat cover and simmer until meat is tender, about 45 minutes. Add potatoes, carrots, red pepper and celery. Cook until vegetables are tender 20-25 minutes longer.
  3. Roll out pastry to fit skillet using parchment circle as a guide, cut slits in pastry. Chill until ready to use.
  4. Combine remaining flour and broth until smooth, gradually stir into skillet. Bring to a boil, cook and stir for 2 minutes or until thickened and bubbly. Discard bay leaf. Stir in peas and parsley.
  5. Brush the beaten egg around the edge of the skillet to help pastry adhere. Carefully place the pastry over filling. Using a fork, press the pastry firmly onto the rim of the skillet. Brush with the egg. Bake pie at 450 until the pastry is dark golden brown about 30-35 minutes, let stand for 10 minutes before serving.
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## Holly Layman Cannode Meatloaf Pie

1 lb. ground beef	Onion powder to taste
¾ c. oats	Garlic powder to taste
1 egg	Dried minced onion to taste
2 Tbsp milk	Dried minced garlic to taste
Salt and pepper to taste	3-4 medium Russet potatoes
6-8 slices American cheese	Butter

1. Combine ground beef, oats, egg, milk, and seasonings. Press into the bottom and sides of a glass pie pan to form a "crust."
2. Bake meatloaf at 350 degrees for approximately 30 minutes
3. Peel and slice potatoes. Boil until tender. Mash with milk, butter, and salt and pepper to taste.
4. When the meatloaf is done, top with American cheese slices and mashed potatoes.

## Courtney Kiper Beef Pot Pie

2 – Pie crusts (any pie crust recipe)  
1 lb. ground beef  
Salt and Pepper to taste  
½ t. garlic (minced)  
2 cups Beef broth

2 T. cornstarch  
½ cup water  
1 16 oz bag mixed frozen vegetables  
2 cups diced potatoes.

Brown hamburger and season. Add garlic, beef broth, frozen vegetables, and potatoes. Bring to a boil. Mix cornstarch and water and add to thicken. Pour mixture in to bottom crust and top with 2<sup>nd</sup> crust. Crimp and bake at 350 for 35-40 minutes until golden brown.

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## Hardin County Homemaker's "Appetizers"

### Holiday Bacon Crackers – Elaine Hoover

1 sleeve club-style crackers  
¾ c. grated Parmesan cheese  
1 lb. thinly sliced bacon

Preheat oven to 250 degrees F.

Lay the crackers face up on a large rack over a baking sheet or broiler pan. Scoop about 1 teaspoon of the grated Parmesan cheese onto each cracker. Place crackers on the rack. Cut the bacon slices in half and carefully, so the cheese doesn't fall off, wrap each cheese covered cracker with one half piece of bacon, completely covering the cracker. It should fit snugly around the cracker, but not too taut. Place the baking sheet in the oven for 2 hours. Serve warm or at room temperature. Store any leftovers in the refrigerator.

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### Buckeye Dip – Elaine Hoover

1 – 8 oz pkg. cream cheese, softened  
½ c. butter, softened  
1 c. creamy peanut butter  
2 c. confectioners' sugar

3 T. brown sugar  
¼ cup flour  
1 tsp. vanilla  
1 ½ cup mini semi-sweet chocolate chips

1. With a mixer, beat the cream cheese, butter, and peanut butter until smooth
  2. Add the confectioners' sugar, brown sugar, flour, and vanilla. Mix well.
  3. Using a wooden spoon, mix in the chocolate chips.
  4. Store in the refrigerator until ready to serve.
  5. Serve with graham crackers or apples for dipping.
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## Corn Queso – Nadine Boehm

1 bag whole kernel corn  
1 pkg. cream cheese

1 stick margarine  
2 jalapeno peppers

Cut and chop jalapenos, removing the seeds, put in crockpot. Dump the corn, cream cheese and margarine in crockpot. Heat on low for 1-2 hours. Stir to mix. Serve with chips.

## Caprese Salad Kabobs – Moonlighters

24 grape tomatoes  
12 cherry size fresh mozzarella cheese balls  
24 fresh basil leaves

2 T. olive oil  
2 t. balsamic vinegar

On each of the 12 skewers, alternate one cheese ball and two basil leaves. Whisk the olive oil and vinegar, drizzle over kabobs.  
Makes 12 Kabobs

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## Cheese and Olive Spread – Janice Durenberger – Forest Jackson

1 (8 oz) pkg. finely shredded sharp cheddar  
1 (8 oz) pkg. cream cheese, softened  
½ c. Mayonnaise

¼ c. chopped stuffed green olives  
¼ c. chopped green onion  
2 T. lemon juice  
¼ t. ground red pepper

Mix all ingredients together. Refrigerate and serve with crackers.

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## Ninja Dip - Janice Durenberger – Forest Jackson

1 (8 oz) cream cheese, softened  
1 small bottle of Picante Sauce (used about 2/3 bottle)

Mix and refrigerate. Serve with crackers or corn chips.

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## Helpful Hints for Serving Appetizers

1. If serving appetizers buffet style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
2. Think "outside the bowl," choose brightly colored bowls to set off dips or get creative with hollowed-out loaves of bread bell peppers, heads of cabbage, or winter squash.
3. Cheese should be served at room temperature, approximately 70 degrees.
4. To keep appetizers hot, make sure you leave enough oven space and warming plates to maintain their temperatures.
5. To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.