

WINNERS / DESSERTS / APPETIZERS / SALADS

DESSERTS

1st



Virginia Word

CARAMEL APPLE TIARA CAKE

Cake:
1 egg
½ cup vegetable oil
½ cup white sugar
½ cup brown sugar
1 ¼ cup flour
1 tsp. baking soda
2 very ripe bananas
1/8 tsp. fresh graded nutmeg
Topping:
1 can spiced apples (about twenty apple slices), drain and reserve the juice.
2 tbsp. orange marmalade, warmed in the microwave for 15 seconds to loosen
Caramel:
3 tbsp butter
¼ cup brown sugar
3 tbsp. of reserved spiced apple juice
2 tbsp cream
½ cup pecans, chopped into small pieces

Preheat oven to 350 degrees.

Cake: Spray a tiara shaped cake pan* with oil. In a mixer, beat the eggs until fluffy. Slowly add in the oil and continue to mix. Add the white and brown sugar, mixing until creamy. Add the flour and baking soda just until incorporated. Break the bananas into bits as you add them one at a time. Mix just until the bananas have combined with the mixture. Pour the mixture into the pan. Bake about 30 minutes. Let the cake cool for about 10 minutes before taking it out of the pan. Cool the cake completely before assembling. Invert the cake onto a large plate so the depression is on top. Arrange the spiced apple slices around the top in the depression. Place ½ teaspoon dabs of the warmed orange marmalade between the apple slices. Sprinkle the chopped pecans over the top of the apples.
Caramel: Place all the ingredients for the caramel, except the pecans, into a sauce pan. Melt the butter and sugar until creamy. Keep stirring the caramel mixture until it is thick and the sugar is completely dissolved. Immediately spoon the caramel mixture over the apples, coating the entire depression. Use the last two tablespoons of caramel mixture to lace across the cake to decorate. Place the cake in the refrigerator to chill slightly to set the caramel mixture. Serve with a scoop of vanilla ice cream or a dollop of whipped cream.
*A tiara pan is a fluted cake pan with a raised bottom. When inverted. The cake will have a round depression on top, into which the topping is placed. This recipe could made with a regular 10 inch cake pan.

Virginia Wood
Rome

GRANDMOTHER'S COCONUT PIE

6 tbsp butter, melted
3 eggs, beaten
1 cup sugar
¼ buttermilk
1 cup flaked coconut
9 inch unbaked pie shell

Preheat oven to 350 degrees. Combine the first five ingredients and pour into the pie shell. Bake for 30 to 40 minutes. This recipe will also fill 8 miniature pie shells.

Gladys Y. Gipson
Cedartown

2nd

Photo not available

Uta Patterson

WHITE CHOCOLATE-CRANBERRY MOUSSE PIE

Cranberry Puree:
8 oz. fresh or frozen cranberries
12 cup orange juice
½ cup sugar
Mousse:
6 oz. white chocolate, chopped
½ tsp vanilla extract
1 cup heavy whipping cream
Crust:
1 - 9" chocolate crumb pie crust

Combine all puree ingredients in medium saucepan; bring to a boil, stirring to dissolve sugar. Simmer over low heat 10 minutes; cool. Place in blender; blend until smooth. Microwave chocolate and 3 tablespoons of water in small microwave-safe bowl on medium 3 to 4 minutes or until melted; stir until smooth. Pour into medium bowl; cool until about 85 degrees. Beat cream in medium bowl at medium-high speed until soft peaks barely form. Beat in vanilla. Carefully fold into cooled chocolate mixture (it will seem very soft). Spread 3 tablespoons of the puree over bottom of crust. Spoon half of the mousse over puree; spread evenly. Drop 8 to 10 tablespoons of the puree over mousse with small knife, swirl puree with mousse. Repeat with remaining mousse and puree. Refrigerate until set, 6 hours or overnight. Store in refrigerator.

Uta Patterson
Rome

HEAVENLY BLUES

Bottom Layer:
1 box white cake mix
1/2 cup melted butter
1 egg
1/2 cup chopped walnuts
Top Layer:
8 ounces cream cheese (softened)
2 eggs
4 cups powdered sugar
2 cups fresh blueberries

Preheat oven to 350 degrees. Mix dry cake mix, butter and 1 egg. Add walnuts. Press into a greased 9 x 13 inch pan. Beat powdered sugar, cream cheese and remaining 2 eggs together. Fold in blueberries and spread over bottom layer. Bake 40 - 50 minutes or until golden brown.

Jane M. Gavette
Rome

3rd



Margaret Lackey

SPICE CAKE WITH CARAMEL BUTTERCREAM FROSTING

1 cup (2 sticks) Land O Lakes butter, softened
1 2/3 cups granulated sugar
3 large eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 cup buttermilk
1 teaspoon vanilla extract
1 cup chopped walnuts
Caramel Buttercream Frosting
Garnish: walnut halves

Beat butter at medium speed until creamy. Gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition. Combine flour and next 6 ingredients. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at Low speed until blended after each addition. Stir in vanilla and chopped walnuts. Pour batter into 3 greased and floured 8-inch round cake pans. Bake at 350 degrees for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans, and cool on wire racks. Spread Caramel Buttercream Frosting between layers and on top and sides of case. Garnish, if desired.

Buttercream Frosting
1 cup (2 sticks) butter, softened and divided
1 cup firmly packed dark brown sugar
1 cup whipping cream
6 cups 10x Confectioners Sugar
1 teaspoon vanilla extract
Bring 1/2 cup butter, brown sugar, and whipping cream to a boil in a medium saucepan over medium heat, stirring often. Reduce heat, and simmer, without stirring, 5 minutes. Remove from heat; cool. Add remaining softened butter, confectioners sugar, and vanilla, beating with a electric mixer until smooth. Makes 4 1/2 cups.

Margaret Lackey, *Rome*

APPETIZERS/SALADS

CHICKEN & SPINACH QUESADILLA

2 chicken breasts (skinned and deboned)
2 cups - fresh baby spinach (washed and drained)
2 - 12" flour tortillas
1 cup grated pepperjack cheese
½ cup grated sharp cheddar cheese
½ cup chopped onions
pinch of kosher salt
4 turns of fresh black pepper
¼ cup worchestershire sauce
¼ cup soy sauce
2 fresh limes
1 tbs. butter

In a zip-lock type bag, marinate chicken for one hour using Worcestershire and soy sauce mixture, and one of the limes. Grill chicken breast over medium high heat, turning every 3 minutes for 12 minutes or until done and juices run clear, and remove, rest and let cool for 10 to 20 minutes. (Note: for the best results use charcoal grill outdoors) Cut chicken breast on diagonal bias into thin (approx 1/8 inch) strips. Preheat oven to 350 degrees and put ½ TBS butter into large warm stainless steel frying pan. Place one tortilla in pan. Arrange chicken, sprinkle with salt an pepper, then add onions, spinach leaves then cheese and top with second tortilla and add other ½ TBS of butter. Cover frying pan and cook over medium heat for five minutes, then remove to 350 degree oven for 10 to 12 minutes, Return to stovetop and uncover. Over medium high heat CAREFULLY flip quesadilla every minute or two until cheese has completely melted and tortillas are soft but toasted. Remove from pan and cut with pizza cutter into six or eight slices and serve with fresh salsa, guacamole and sour cream, and other lime (halved and quartered). *NOTE - add fresh jalapeno pepper or other chile pepper for an added boost of heat.

Lynn Bradfield
Rome

SOUR CREAM FRUIT SALAD

1 cup miniature marshmallows
1 16 oz can pineapple chunks
1 jar maraschino cherries
1 small can mandarin oranges
¾ cup shredded coconut
1 16 oz container of sour cream

Drain Pineapple, Cherries and oranges. Mix all ingredients together and refrigerate 1 hour before serving.

Judy H. Manning
Cave Spring

JALEPENO POPPERS DIP

2 - 8 ounce packages cream cheese, softened
1 cup mayonnaise
1 cup shredded cheddar cheese, divided
2 jalapenos, seeded and chopped
1/4 cup plain breadcrumbs

Bagel chips, toasted french bread, buttery crackers, etc. Combine cream cheese, mayonnaise & 1/2 cup cheese. Stir in jalapenos. Pour in a greased shallow dish. Sprinkle top with remaining 1/2 cup cheese & breadcrumbs. Bake in 375 degree oven for 30 minutes or until browned. Serve with desired dippers.

Lynn Bradfield
Rome

LOW-CARB QUICHE PIZZA SQUARES

4 ounces cream cheese
3 eggs
¼ cup parmesan cheese
1/3 cup heavy cream
½ teaspoon oregano
2 cups shredded Italian cheese
¼ teaspoon garlic powder
¼ cup tomato sauce
1 cup shredded mozzarella cheese
20 pepperoni slices

Beat cream cheese and eggs until smooth. Add cream, parmesan and spice. Spray 9 x 13 pan with nonstick cooking spray. Put 2 cups pizza cheese in dish and pour eggs mixture over. "Squish" around to mix. Bake at 375 degrees for 30-40 minutes until well-browned. Remove from oven and cool. When you're ready to eat, spread on pizza sauce, sprinkle on mozzarella, and layer with pepperoni (or any other meat topping you choose). Bake 10 minutes in 375 degree oven until the toppings are bubbly and brown. Cut into 8 squares. 8 servings - 3 carbs per serving.

Lynn Holloway
Silver Creek

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