



## 2011 Salad/Dessert Contest Winners



*Today's Specials*

1ST PLACE SALAD  
WENDY'S ITALIAN PASTA SALAD  
WENDY RAVER, ADMISSIONS

**Ingredients (all ingredients approximate and to your own taste!):**

- 1 package (9 oz) tri color rotini
- 4 oz cut up provolone cheese
- 4 oz cut up Balsamic BellaVitano cheese
- 4 oz hard salami strips
- 1 cup thinly sliced zucchini
- 3/4 cup chopped red pepper
- 1/2 cup sliced black olives
- 1 small red onion-thinly sliced and chopped
- 1/2 cup shredded parmesan cheese

**Dressing ingredients:**

Good Seasons Italian dressing envelope-use their cruet. Instead of directions use app. 60% red wine vinegar and 40% white wine vinegar. For the oil use app. 40% extra virgin olive oil and 60% vegetable oil.

**Directions:**

Cook pasta and immediately drain with cold water. Repeat. Add all above ingredients except for the parmesan cheese. Toss with  $\frac{3}{4}$  of your dressing. Chill for several hours. Top with shredded parmesan cheese and garnish with grape/cherry tomatoes, whole black olives. Also add a sprig of parsley.



*Today's Specials*

2ND PLACE SALAD  
SUMMER SLAW  
DONNA RAPP, HOUSING & DINING

**Ingredients:**

- 1 pkg. 12(oz) broccoli slaw
- 6 oz shredded cabbage
- 1 cup dried cranberries
- 1/2 cup chopped red onion
- 1 chopped red pepper
- Mix all together then add the dressing
- 1 cup of Miracle Whip salad dressing
- 1 cup white sugar
- 1/4 cup oil
- 1/4 cup tarragon vinegar

Mix well together. Pour dressing over slaw, mix well (you may not need all of the dressing).



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3RD PLACE SALAD

BARB'S ULTIMATE MACARONI SALAD

BARB WATSON, HOUSING & DINING

### Ingredients:

2 cups cooked macaroni

4 stalks celery - cut small

4 spring onions (scallions) - sliced thin, use both white and green parts

2 tablespoons pimentos (optional)

1 carrot - shredded (I use the blender on pulse)

1/2 to 1 cup tiny peas, heated in microwave and then frozen  
(when put in salad it keeps everything cold)

red, green, yellow peppers - 1/4 of each pepper, diced

1/2 cup sour cream

1/2 cup mayonnaise - add a little more if needed

(if added when macaroni is still hot, use a little extra)

salt & pepper to taste



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1ST PLACE DESSERT  
*Today's Specials* BRANDY ALEXANDER CHEESECAKE  
JOCELYN SANTANA, CAREER SERVICES

Hands-on time: 20 min.; Total time: 11 hr., 8 min. Allowing chill time for a cheesecake is important for developing texture and flavor. To freeze up to one month, wrap springform pan tightly with aluminum foil, and slide into a zip-top plastic freezer bag. Makes 10 to 12 servings

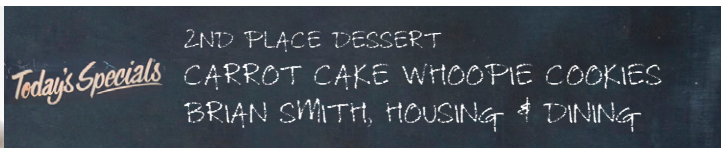
### Ingredients:

1 (10-oz.) box chocolate-flavored bear-shaped graham crackers, crushed (about 2 1/4 cups)  
6 tablespoons butter, melted  
2 tablespoons sugar, divided  
4 (8-oz.) packages cream cheese, softened  
1 1/4 cups sugar  
3 tablespoons cornstarch  
4 large eggs, at room temperature  
4 tablespoons brandy, divided  
4 tablespoons crème de cacao, divided\*  
1 (16-oz.) container sour cream  
Garnishes: blackberries, currants, raspberries, strawberries

1. Preheat oven to 325<sup>o</sup>. Stir together crushed graham crackers, butter, and 1 Tbsp. sugar. Press mixture on bottom and halfway up sides of a 9-inch springform pan. Freeze 10 minutes.
  2. Beat cream cheese, 1 1/4 cups sugar, and cornstarch at medium speed with an electric mixer 2 to 3 minutes or until smooth. Add eggs, 1 at a time, beating at low speed just until yellow disappears after each addition. Add 3 Tbsp. brandy and 3 Tbsp. creme de cacao, and beat just until blended. Pour into prepared crust.
  3. Bake at 325<sup>o</sup> for 1 hour or just until center is almost set.
  4. During last 2 minutes of baking, stir together sour cream and remaining 1 Tbsp. sugar, 1 Tbsp. brandy, and 1 Tbsp. creme de cacao.
  5. Spread sour cream mixture over cheesecake. Bake at 325<sup>o</sup> for 8 more minutes. Remove cheesecake from oven; gently run a knife along outer edge of cheesecake, and cool completely in pan on a wire rack (about 1 1/2 hours). Cover and chill 8 to 24 hours.
  6. Remove sides of springform pan, and place cheesecake on a serving plate. Garnish, if desired.
- \*Coffee liqueur may be substituted.



## 2011 Salad/Dessert Contest Winners



Recipe adapted from Claire Twesten, Talula's Garden, Philadelphia, PA

Yield: 18 to 24 sandwiches

### Ingredients for cookies:

- 2 sticks unsalted butter, softened
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 3/4 teaspoon vanilla extract
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/2 tablespoon crystallized ginger, finely chopped
- 2 cups old-fashioned oats
- 1 1/2 cups of peeled and grated carrots (from about 2 to 3 medium carrots)
- 1 cup raisins, soaked in warm water for 10 minutes and drained

### Ingredients for cream cheese icing:

- 2 sticks unsalted butter, softened
- 1 1/4 cups powdered sugar
- 2 tablespoons honey
- 12 ounces cream cheese, cut into pieces, softened

1. Make the cookies: In the bowl of a standing mixer, beat together the butter with the brown sugar and granulated sugar until lightened, about 3 minutes. Slowly add the eggs one at a time, beating the yolk of the first egg until it's incorporated before adding the second egg. Stir in the vanilla.
2. In a medium bowl, combine the flour, baking soda, baking powder, salt, cinnamon, nutmeg and ginger. Slowly mix the dry ingredients into the wet, then gently stir in the oats, carrots and raisins. Wrap the dough in plastic wrap and refrigerate for at least six hours or up to overnight.
3. Preheat the oven to 325<sup>o</sup>. Scoop rounded tablespoons of the dough onto a parchment-lined sheet pan and bake for 10 to 12 minutes until lightly browned and set. Remove from the oven and set the cookies aside to cool.
4. Make the icing: In the bowl of a standing mixer, beat together the butter and sugar until light and fluffy, about 3 minutes. Slowly beat in the honey and cream cheese until incorporated. Spoon the frosting into a piping bag (or fashion one out of a plastic bag and cut a hole in the corner) and pipe the frosting onto half of the cookies; place the other cookies on top to create sandwiches. Serve immediately or store the cookies and frosting separately for up to 3 days.



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*Today's Specials*

3RD PLACE DESSERT  
CHOCOLATE CARAMEL CAKE  
JACQUE NORRIS, HOUSING & DINING

- 1 pkg. Devil's Food cake mix
- 1 pkg. (14 oz.) Kraft caramels
- 1 stick margarine
- 1/3 cup milk
- 13 oz. pkg. Hershey Kisses

Mix cake mix according to package directions. Pour half the batter in a greased and floured 9 x 13 inch pan. Bake for 20 minutes.

While cake is baking: in a heavy pan, place caramels, margarine, and milk. Cook until creamy.

Remove cake from oven. Place Hershey Kisses point down into hot cake. Pour caramel mixture over Kisses, and pour remaining batter over this. Bake for 15-20 minutes longer.