



OHIO STATE FARM

BLUE RIBBON RECIPES

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A large, faded watermark of the Ohio State University logo is centered on the page. The logo features the letters 'O', 'S', and 'U' in a stylized, blocky font. A banner across the middle of the letters contains the text 'OHIO STATE'.

Chilis

Son of Voodoo Chili

Recipe by Scott Svancara, Dublin, Ohio
First place, Chili Cook-Off (Mild/Medium), 2017



TEMPERATURE
Low Heat



TIME
3 hours



YIELD
7 quarts

Ingredients

- 3 lbs. Tri tip
- 2 lbs. chorizo
- 8 oz. crushed tomato
- 24 oz. chicken broth
- 16 oz. au jus
- 1 small onion, diced
- 1 green pepper, diced
- 1 whole jalapeno

Spice Pak 1:

- ½ t habanero powder
- 3 packets Sazon goya
- 2 T Gebhardts chili powder
- 2 T Mexene chili powder
- 1 T onion powder

Spick Pak 2:

- 2 packets Sazon goya
- 1 T kosher salt
- 2 T Gebhardts chili powder

- 1 T garlic powder

- 2 T cumin
- 2 T Mexene chili powder
- 2 cans Rotel tomatoes
- 40 oz. can dark kidney beans

Spice Pak 3:

- 3 t brown sugar
- 2 T ground cumin
- 2 T Mexene chili powder

Instructions

1. Brown and drain Tri tip
2. Brown and drain chorizo (keep separate)
3. Add broth, au jus, onion, peppers, whole jalapeno, crushed tomato, tri tip and Spice Pak 1
4. Bring to a boil, cover and simmer for 2 hours
5. Add Spice Pak 2 and chorizo
6. Simmer 30 minutes
7. Add Spice Pak 3
8. Simmer 30 minutes

*if too thick, add chicken broth, if too thin add masa flour

Two-Chorizo Chili

Recipe by Catherine Blackwood, Columbus, Ohio
First place, Chili Cook-Off (Hot), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
6

Ingredients

- 1 c onions, diced
- 1 c Poblano chilies, diced
- 2 T fresh garlic, minced
- 1 T olive oil
- 6 oz. bulk Mexican Chorizo
- 4 oz. Spanish Chorizo (casing removed), diced
- 1 28 oz. can ground or crushed tomatoes
- 1 14 oz. can red enchilada sauce
- 1 15 oz. can black beans, drained and rinsed
- 1 T dried oregano
- 1 T dried sage
- 1 T smoked paprika
- Salt and black pepper, to taste

Instructions

1. In a Dutch oven over medium-high heat, sauté onions, Poblano chilies and garlic in oil until onions soften, about 3 minutes
2. Add Mexican chorizo and sauté until cooked, breaking up the a potato masher, about 3 minutes
3. Add Spanish chorizo, sauté until fat is rendered, 3 to 5 minutes
4. Stir in tomatoes, enchilada sauce, beans, oregano, sage, and paprika; simmer chili until slightly reduced, 10 minutes
5. Season chili with salt and pepper



Main

Dishes

Hearty Flavorful Quiche

Recipe by Michale J. Moscato, Columbus, Ohio
First place, EGGstra (Frittata/Quiche), 2017



TEMPERATURE

350 degrees



TIME

30 minutes



YIELD

8

Ingredients

- 1 prepared pie crust
- 8 large eggs
- 1 c bacon crumbles
- 1 c sharp cheddar cheese
- 1 c mozzarella cheese
- 1 c jalapeño peppers
- 1 c banana peppers
- ½ c fresh spinach
- ¾ c whole milk
- ¾ c heavy cream
- 1/8 t salt
- 1/8 t white pepper

Instructions

1. In a large bowl whisk together eggs
2. Add milk and cream and whisk until frothy, adding salt and pepper
3. Place the prepared pie crust on a pan and evenly scatter the cheese and bacon on the bottom
4. Evenly spread spinach and peppers over bacon and cheese
5. Gently pour egg and dairy mixture over filling, spreading it evenly throughout
6. Place in preheated oven and bake until puffed and golden brown, for about 30 minutes

Kentucky Hot Brown Trio

Recipe by Ed. Kowalski, Columbus, Ohio
First place, Grilling Competition (ManBQue, Turkey), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
4

Ingredients

Mornay sauce:

- 3 c milk
- 4 ½ T butter
- 6 T flour
- 1 oz. grated Parmesan cheese
- ½ t kosher salt
- 1/8 t black pepper
- 1/8 t ground nutmeg

Sliders:

- 1 pkg. King's Hawaiian sweet rolls, split
- 12 oz. ground turkey
- 12 oz. bacon, diced
- 3 sliced Roma tomatoes
- 4 oz. Mornay sauce
- 12 bamboo skewers

Pizza:

- 1 pizza crust, thin
- 1 c shredded mozzarella cheese
- ½ c shredded asiago cheese
- 1 c Mornay sauce
- 12 oz. ground turkey, cooked
- 4 oz. bacon, cooked and chopped
- 1 c Roma tomatoes, diced
- ½ c Italian parsley, chopped

Meatballs:

- 6 oz. ground turkey
- 6 oz. bacon, diced
- 12 grape tomatoes
- 4 oz. Mornay sauce
- 12 bamboo skewer

Instructions

1. In a medium sauce pan over medium heat, melt butter and add flour, whisking for 2 minutes. Whisk in the milk, ½ cup at a time. Season with salt, pepper and nutmeg. Cook, stirring constantly for 4-6 minutes. Remove from heat and whisk in the cheese, stirring until smooth. Set aside
2. Combine 18 oz. turkey and all diced bacon, mix thoroughly. Form 12, 2 oz. patties and 12, 1 oz. meatballs. Put sliders and meatballs on grill and cook until done. Set aside. In a skillet, cook 12 oz. of ground turkey until done. Put on paper towel-lined plate to drain
3. Place tomato slices and grape tomatoes on grill for approximately 30 seconds per side, set aside. Lightly toast bun tops and bottoms, set aside.
4. Top pizza crust with Mornay sauce and cheeses. Add ground turkey, bacon, diced tomatoes, place on indirect heat for 6-8 minutes, until cheese is melted. Remove from heat, garnish with parsley, slice and plate.
5. Place slider patties on bun bottoms, top with 1/3 oz. Mornay sauce and 1 tomato slice each, and top with bun. Secure with skewer and place on plate.
6. Skewer meatballs (1 per skewer) with grape tomatoes, serve with Mornay sauce as a dipping sauce

Sauerkraut-Stuffed Bell Peppers

Recipe by Margaret Santelmann, Seville, Ohio
First place and Best of Show, Preserved Fruits and Vegetables (Vegetables), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
N/A

Instructions

1. For 12 qt. of Sauerkraut (only one qt. needed for this recipe):
-Shred cabbage. In a 5 gal. food grade bucket, add shredded cabbage in layers with 1 T of salt, tamp down layer until bucket is full. A brine will form and begin to fill the bucket.
2. Add water to bring brine level over cabbage
3. Seal, and place in a cool location for 6 to 8 weeks
This 5 gal. Sauerkraut recipe yields approx. 12 quarts
(pres sure-canned at 10 psi for 15 minutes)
4. Add vinegar, water, sugar and salt to a large pot. Bring to boil and simmer until mixture is needed
5. Rinse and heat 1 qt. of sauerkraut
6. Clean and remove stem/top of peppers. Fill peppers with sauerkraut (tightly pack)
7. Water bath method – clean and sterilize pint jars in boiling water
8. Pack the hot, sterilized pint jars with the stuffed peppers – pack tightly
9. Fill jars with vinegar mixture
10. Process for 20 minutes using the water bath method

Ingredients

- 1 qt. sauerkraut
(batch below makes 12 quarts.)
- 30 lbs. of cabbage
 - o 10 T pickling/
canning salt
 - o Water (as needed)
- 2 lbs. of small bell peppers
- 4 c vinegar
- 4 c water
- 2 c sugar
- ½ c pickling/canning salt

Shrimply Amazing Crock Pot Alfredo

Recipe by Michael C. Moscato, Columbus, Ohio

First place, Ohio Wines - Love at 1st Sip (Entrée or Side Dish), 2017



TEMPERATURE

Crock Pot on Low



TIME

2 hours



YIELD

6 - 8 Servings

Ingredients

- 1 ½ lb. prepared pasta noodles
- 2 c milk
- 12 oz. sour cream
- 8 oz. cream cheese
- 1 T garlic powder
- 1 T white ground pepper
- 2 T onion powder
- 1 ½ c Black Sheep Vineyard Wild Mustang White Wine
- 3 c medium cooked shrimp
- ½ c fresh squeezed lemon juice
- 2 c fresh spinach

Instructions

1. Place the prepared pasta in a 7 quart crock pot
2. In a medium mixing bowl add milk, sour cream, cream cheese, garlic powder, ground pepper, onion powder and wine
3. Using an electric hand mixer, mix until well blended
4. Pour wine mixture over the pasta. Add the shrimp and fold together until evenly placed through the pasta
5. Place crock pot on low heat and allow to cook for two hours
6. Turn off the heat and remove lid and add lemon juice. Fold in the spinach. Serve

Stuffed Pork Chops with Mango Chutney Sauce

Recipe by Michael C. Moscato, Columbus, Ohio
First place, Grilling Competition (ManBQue, Amateur), 2017



TEMPERATURE

Grill on medium high heat



TIME

25 minutes



YIELD

4 servings

Ingredients

- 4 thick cut pork chops
 - 2 c mangos, diced
 - 4 oz. Thirsty Dog Leghumper Robust Porter
 - 3 cloves garlic
 - 4 t fresh ginger
 - 1 t hot cayenne pepper
 - 1 t salt
 - 1 c chopped celery
 - 2 T mango jam
- Sauce:
- 6 oz. Leghumper Robust Porter
 - 2 T corn starch
- Side:
- 16 ½ inch zucchini slices
 - 1 c flour
 - 2 eggs
 - 1 t salt
 - 1 t ground black pepper
 - ½ c water

Instructions

1. Prepare the pork chops by cutting a pocket into the center. Be sure not to cut the opening too large
2. In a medium mixing bowl, place the mango, beer, garlic, ginger, cayenne pepper, salt, celery and mango jam. Mix well. Spoon the mango mixture into each pork chop pocket. If you over fill, you should use baking string to sew the hole closed. Place on heated grill
3. In a small pan on the grill, place the remainder of the stuffing mix. It is usually about 2 cups. Add the corn starch to the 6 oz. of beer and pour into the sauce pan
Side:
 4. In a small mixing bowl, place the flour, salt, black pepper and water. Whisk together until smooth
 5. In a second small mixing bowl, place the egg and whip until frothy
 6. Dip each zucchini slice into the flour and then into the egg and back into flour. Place on grill
 7. Cook 5 minutes per side. Remove from grill and plate to one side
 8. Plate the pork chops. Stir the sauce and spoon sauce over the pork chops and the zucchini side. Serve

The background features a large, faded watermark of the Ohio State University logo. The logo consists of a shield with a central tower, the text "OHIO STATE" on a banner across the middle, and the letters "O S" at the bottom. The watermark is rendered in a light, semi-transparent shade of the background color.

Breads

Beautiful Burger Rolls

*Recipe by Jennifer Crisman, Ravenna, Ohio
First place, Yeast Breads (Rolls-Savory), 2017*



TEMPERATURE
375 degrees



TIME
15-18 minutes



YIELD
8 rolls

Instructions

1. Mix and knead all of the dough ingredients, by hand or stand mixer with hook attachment to make a soft, smooth dough
2. Cover the dough and let it rise in a warm place for 1 to 2 hours, or until nearly doubled in bulk
3. Gently deflate the dough, and divide it into 8 pieces. Shape each piece into a round ball; flatten to about 3" across. Place the buns on a lightly greased or parchment-lined baking sheet, cover and let rise for about an hour, until noticeably puffy
4. Gently brush the rolls with the egg wash and sprinkle on choice of topping if desired
5. Bake the rolls in a preheated 375 degree oven for 15 to 18 minutes, until golden
6. Remove rolls from the oven and brush with melted butter if desired
7. Place the buns on a rack to cool

Ingredients

- $\frac{3}{4}$ to 1 c lukewarm water (if humid use less water, if dry use more)
 - 2 T butter, room temperature
 - 1 large egg
 - 3 $\frac{1}{2}$ c King Arthur Unbleached All-Purpose Flour
 - $\frac{1}{2}$ c sugar
 - 1 $\frac{1}{2}$ r salt
 - 1 T instant dry yeast
- Topping:
- Egg wash (1 egg white beaten lightly with $\frac{1}{2}$ c water)
 - Choice of topping, optional: Sesame or Poppy seeds, etc.
 - 1 T melted butter, optional

Currant, Thyme and Parmesan Scones

Recipe by Catherine L. Blackwood, Columbus, Ohio
First place and Best of Show, Quick Breads (Scones), 2017



TEMPERATURE
375 degrees



TIME
20 minutes



YIELD
8

Ingredients

- ½ c dried currants
- ½ c brandy or apple juice
- 1 ¾ c all-purpose flour
- ¾ c finely shredded Parmigiano Reggiano cheese (3 oz.)
- 1 T baking powder
- 1 T sugar
- 1 T snipped fresh thyme
- 1 t freshly ground black pepper
- ½ t salt
- ½ c cold butter, cut up
- 2/3 c whipping cream
- 1 egg
- 1 T water
- Snipped fresh thyme (optional)

Instructions

- Line a baking sheet with parchment paper; set aside
 1. In a small saucepan combine currants and brandy. Heat over medium heat until just warm; remove from heat. Cover and let stand for 15 minutes, drain
 2. In a food processor, combine flour, ½ c of the cheese, baking powder, sugar, thyme, pepper and salt; cover and pulse with several on/off turns to combine
 3. Sprinkle butter pieces over flour mixture; cover and pulse several times until mixture resembles coarse crumbs
 4. Add drained currants; cover and pulse several times to combine
 5. With the motor running, slowly add whipping cream through feed tube until just combined
 6. Turn dough out onto a lightly floured surface; knead dough by folding and gently pressing it for 10 to 12 strokes or just until dough holds together
 7. Pat or lightly roll dough into an 8 inch circle about ¾ inch thick
 8. In a small bowl, whisk together egg and the water; brush over dough circle
 9. Sprinkle with the remaining ½ c cheese and, if desired, additional snipped fresh thyme
 10. Using a pizza cutter or floured sharp knife, cut circle into a wedge
 11. Cover and chill for 30 minutes up to overnight
 12. Preheat oven to 375 degrees; bake about 20 minutes or until scones are golden
 13. Remove scones from baking sheet; serve warm or cool completely
 14. Place cooled scones in bag; close bag
- To reheat scones:
15. Wrap scones in foil
 16. Reheat in a 350 degree oven for 12 to 15 minutes or until heated through

Honey Wheat Bread

*Recipe by Judy Sandman, Columbus, Ohio
First place and Best of Show, Honey & Bee items (Bread), 2017*



TEMPERATURE
350 degrees



TIME
35 minutes



YIELD
2 loaves

Instructions

1. In a large mixing bowl combine heated milk, yeast, honey, butter, salt and egg. Mix thoroughly
2. Combine all dry ingredients and gradually add to yeast mixture until dough comes together
3. Knead for a minimum of 8 – 10 minutes
4. Place dough in greased bowl, and turn to expose greased side; cover with saran wrap
5. Allow to rise until dough doubles, about 1 hour (gluten aids in a more rapid rising)
6. Divide dough into two loaves, shape and return to loaf pans (I use 8 1/2" stoneware pans)
7. Brush tops of loaves with melted butter
8. Let rise one more time, about 40 minutes
9. Preheat oven to 350 degrees.
10. Bake in oven for 30-35 minutes or internal temperature registers 190 degrees
11. Remove to cooling racks

Ingredients

- 2 c milk, scalded, then cooled
- 2 pkgs. Active dry yeast
- 1/2 c Ohio honey
- 4 T butter
- 2 t salt
- 1 large egg
- 2 c whole wheat flour
- 1 c white wheat flour
- 1/2 c wheat bran
- 1/2 c wheat germ
- 2 T vital wheat gluten
- 3 1/2 to 4 c bread flour

Horseradish Bread

Recipe by Barb Shumaker, Upper Sandusky, Ohio
First place, Quick Breads (Vegetable Bread Loaf), 2017



TEMPERATURE
375 degrees



TIME
60-70 minutes



YIELD
1 loaf

Ingredients

- 3 c flour
- ½ c sugar
- 2 t baking powder
- ½ t salt
- 3 eggs beaten
- ¾ c milk
- ½ c oil
- 1 T prepared mustard
- 1 T horseradish
- 1 t fresh ground pepper



Instructions

1. Preheat oven to 375 degrees
2. Stir first 4 ingredients together. Set aside
3. Mix the wet ingredients together and add them all at once to the dry
4. Stir only until the dry is moistened
5. Pour the batter into a greased standard loaf pan and bake at 375 degrees for 60-70 minutes
6. Cool for 20 minutes and remove from pan

Lemon Zucchini Bread

Recipe by Theresa Burke, DVM, Upper Arlington, Ohio
First place, Quick Breads (Fruit Bread Loaf), 2017



TEMPERATURE

350 degrees



TIME

60 minutes



YIELD

1 9x5" loaf

Instructions

1. Preheat oven to 350 degrees F and coat a 9x5" loaf pan with nonstick baking spray
2. In a large bowl, cream together the oil, Greek yogurt, lemon juice and sugar
3. Next, add one egg at a time, beating well after each addition
4. In a separate bowl, sift together the flour, baking powder, baking soda and salt. Add in lemon zest and whisk to combine
5. Add flour mixture to wet ingredients, mix until just combined
6. Add in zucchini and vanilla extract, and stir
7. Pour batter into pan. Bake for approximately 60 minutes or until a cake tester comes out clean. Cover loaf with aluminum foil after approximately 45 minutes to prevent over-browning
8. Allow to cool at least 10-20 minutes before removing from pan and placing on wire rack to cool completely
9. Mix lemon juice and powdered sugar together until well combined
10. With the bread still on the wire rack, drizzle glaze over the loaf
11. Sprinkle lemon zest over the top of the glaze as desired

Ingredients

Bread:

- 1 c vegetable oil
- 6 oz. lemon Greek yogurt
- 1 T lemon juice
- 3 eggs
- 2 c granulated sugar
- 3 c King Arthur All-Purpose Flour
- 1 t baking soda
- ½ t baking powder
- 2 t lemon zest
- 1 t salt
- 2 c grated zucchini
- 1 t vanilla extract

Lemon Glaze:

- 1 c powdered sugar
- 1-2 T lemon juice

Garnish:

- 2 T lemon zest

Maple Cinnamon Rolls

Recipe by Barb Shumaker, Upper Sandusky, Ohio
First place, Yeast Breads (Cinnamon Rolls), 2017



TEMPERATURE

350 degrees



TIME

20-25 minutes



YIELD

12-15 rolls

Ingredients

- 1 egg
- 2 ½ T soft butter
- 1 t salt
- ½ c sugar
- 2 ¾ c flour
- ½ c water
- ½ c milk
- 1 envelope quick yeast
- ½ c soft butter
- ½ c muscavoto brown sugar (dark)
- 2 T cinnamon
- Glaze:
 - 1 T real maple syrup
 - 2 T soft butter
 - 1 c powdered sugar
 - milk

Instructions

1. Place roll ingredients into bread machine and run on dough setting
2. Turn dough out onto a floured countertop and punch down
3. Cover dough with a clean dishcloth and let it rest for 10 minutes
4. Pat out into a rectangle ½" thick
5. Spread soft butter over dough. Sprinkle with sugar and cinnamon
6. Roll starting on long side and pinch end of dough to roll
7. Cut dough roll into 1 ½" to 1 ½ " rounds
8. Place rolls into a greased 9 x 13 pan. Allow to rise until double in size
9. Bake in 350 oven for 15-20 minutes or until roll temperature reaches 190 degrees. Cool
10. Combine syrup, butter and powdered sugar and enough milk to make desired consistency. Spread over rolls

Old Fashioned Root Beer Bread

*Recipe by Stacie Mercer, Heath, Ohio
First place, Yeast Breads (Favorite Bread - Sweet), 2017*



TEMPERATURE

350 degrees



TIME

40-45 minutes



YIELD

1 loaf

Instructions

1. Preheat oven to 350 degrees
2. Grease loaf pan with non-stick spray and coat with flour
3. Whisk together flour, baking powder, salt and sugar
4. Add butter, root beer concentrate and root beer to the dry ingredients and stir until just combined
5. Pour batter into prepared loaf pan
6. Bake 40-45 minutes or until pick inserted into the center comes out clean
7. Remove loaf from oven and allow to cool for at least 30 minutes before removing from pan
8. Stir together the confectioners' sugar and milk to create a glaze
9. Drizzle glaze over bread and serve

Ingredients

- 3 c flour
 - 2/3 c white sugar
 - 4 ½ t baking powder
 - 1 t salt
 - 1 t root beer concentrate
 - 3 T butter (melted and cooled)
 - 12 fl. Oz. root beer (room temperature)
 - 1 T white sugar
- Glaze:
- ½ c confectioners' sugar
 - 3 T milk

Pineapple Coconut Sweet Rolls

Recipe by Elizabeth Howell, Batavia, Ohio
First place and Best of Show, Yeast Breads (Rolls - Sweet), 2017



TEMPERATURE

375 degrees



TIME

15-20 minutes



YIELD

12 sweet rolls

Ingredients

- 1 package active dry yeast
- ½ c warm water
- ½ c lukewarm milk (scalded then cooled)
- 1/3 c sugar
- 1/3 c butter, melted
- 1 t salt
- 1 egg
- 3 ½ c flour
- Filling and Glaze:
- 6 T melted butter
- 3 c powdered sugar
- 5 T pineapple juice
- 1 c shredded sweetened coconut
- 20 oz. can crushed pineapple
- ½ c chopped macadamia nuts

Instructions

1. Dissolve yeast in warm water and set aside
2. Heat milk until light film appears and remove from heat and let cool
3. In large bowl, combine salt, sugar, egg, melted butter, yeast and milk
4. Add 2 c flour. Beat until smooth
5. Add 1 ½ c more flour and mix until dough is easy to handle
6. Turn dough onto lightly floured surface and knead approximately 5 minutes until dough is smooth and elastic
7. Place in greased bowl, greased side up and cover. Let rise until double in size, about an hour
8. While waiting for dough to rise, prepare filling and glaze
9. Blend 6 T melted butter, pineapple juice and powdered sugar for glaze/filling
10. Punch down dough, roll into rectangle shape about ½ to ½ thickness
11. Spread thin layer of filling/glaze over dough, reserving remainder for glazing after rolls bake
12. Sprinkle crushed pineapple followed by coconut on dough
13. Roll jelly roll style and cut in 1 inch slices. Place on greased pan and let rise approximately 1 hour
14. Bake in 375 degree oven for about 15-20 minutes until rolls are golden brown
15. Let cool 15 minutes and spread glaze over top and garnish with chopped macadamia nuts

Quick Buttermilk Cornbread

Recipe by Cheryl Adkins, Bloomingburg, Ohio
First place, *Quick Breads (Cornbread)*, 2017



TEMPERATURE

425 degrees



TIME

20-25 minutes



YIELD

8 servings



Ingredients

- 1 ½ c cornmeal
- 1 c all-purpose flour
- 2/3 c packed light brown sugar
- 1/3 c sugar
- 1 t baking soda
- ½ t salt
- 1 large egg
- 1 c buttermilk
- ¾ c canola oil

Instructions

1. Preheat oven to 425 degrees
2. Combine cornmeal, flour, sugars, baking soda and salt
3. In another bowl, whisk the egg, buttermilk and oil; stir into dry ingredients just until moistened
4. Pour into a greased 9 inch round or square pan (pan will be full)
5. Bake at 425 degrees until a toothpick inserted near the center comes out clean, 20-25 minutes
6. Cool on a wire rack 5 minutes before serving

Spinach and Sun-Dried Tomato Loaf

Recipe by Cristy Dubois, Delaware, Ohio
First place, Yeast Breads (Favorite Bread-Savory), 2017



TEMPERATURE

325 degrees



TIME

60 minutes



YIELD

2 loaves

Ingredients

- ½ c frozen spinach, thawed
- 1/8 c sun-dried tomatoes, diced
- 2 T butter, room temperature
- 1 t salt
- 1 t sugar
- 1 t granulated garlic
- 2 t onion flakes
- 2 eggs, beaten
- 1 ½ c water
- 4 c bread flour
- 4 t yeast
- ½ c shredded cheddar cheese
- ½ c shredded parmesan cheese



Instructions

1. Add ingredients as listed to bread machine
2. Set bread machine to 'dough' setting
3. Once cycle is completed, cut dough in half
4. Form each half into rectangular loaves
5. Place each loaf in a bread pan and let stand to rise- about 20 minutes
6. Preheat oven to 325 degrees F
7. Brush tops with egg wash
8. Sprinkle tops with shredded cheeses
9. Bake for about 1 hour or until internal temperature reaches 190 degrees

Ukranian Winter Loaf

*Recipe by Cristy Dubois, Delaware, Ohio
First place, Yeast Breads (Whole Wheat Bread), 2017*



TEMPERATURE

325 degrees



TIME

60 minutes



YIELD

2 loaves

Instructions

1. Add ingredients as listed to bread machine
2. Set bread machine to 'dough' setting
3. Once cycle is completed, cut dough in half
4. Create a round loaf with each half
5. Place loaves on sheet pan and let stand to rise, about 20 minutes
6. Preheat oven to 325 degrees F
7. Gently score tops with knife. Brush tops with egg wash
8. Sprinkle with sunflower seeds, whole flax seeds and sesame seeds
9. Bake until hard crust forms on the outside- about 1 hour

Ingredients

- 2 T whole flax
- 1 T sesame seeds
- 4 T sunflower seeds
- ½ c dry creamer
- ½ c extra virgin olive oil
- ½ c honey
- 1 ½ t salt
- 2 T ground flax
- 1 ¾ c water
- 2 ¾ c bread flour
- 1 ½ c whole wheat flour
- 4 T yeast

White Bread

Recipe by Karen Haldeman, Cincinnati, Ohio
First place, Yeast Breads (White), 2017



TEMPERATURE
400 degrees



TIME
25-30 minutes



YIELD
2 standard loaves

Ingredients

- 6-7 c King Arthur bread flour
- 3 T sugar
- 1 ½ t salt
- 2 T shortening
- 2 pkg. active dry yeast
- 2 ½ c very warm water
(120-130 degrees F)
- 2 T melted butter

Instructions

1. In a large bowl, stir 3 ½ c of flour, sugar, salt, shortening and yeast until well mixed
2. Add warm water and beat on low speed 1 minute. Then beat on medium speed for 1 minute
3. Stir in enough additional flour, a cup at a time, to make dough easy to handle
4. Knead dough on a floured surface until dough is smooth and elastic- about 10 minutes
5. Place dough in oiled bowl, turning to coat dough, and cover with damp towel. Allow dough to rise until doubled in bulk (about 1 hour)
6. Grease two standard loaf pans
7. Punch down dough and turn onto a lightly floured surface
8. Divide dough in half and shape into two loaves and place in prepared pans
9. Cover pans with damp towel and allow dough to rise until doubled in bulk (about 1 hour)
10. Bake in center of pre-heated oven
11. 5 minutes before end of baking, brush tops with melted butter
12. Remove from pans immediately and cool loaves on wire rack

A large, faded watermark of the Ohio State University logo is centered on the page. The logo features a shield with a central spire and the text "OHIO STATE" on a banner across the middle.

Desserts

OHIO STATE

Amish Country Molasses Cookies

Recipe by Laura Miller, Holmesville, Ohio
First place, Cookies & Pastries (Molasses Cookie), 2017



TEMPERATURE
350 degrees



TIME
7-9 minutes



YIELD
48 cookies

Ingredients

- 3/4 c butter, softened
- 1 c white sugar
- 1 egg
- 1/2 c unsulfured molasses
- 2 1/2 c all-purpose flour
- 1 t ground ginger
- 1 t ground cloves
- 1 1/2 t baking soda
- Additional sugar for coating (can use regular sugar or colored sanding sugar)

Instructions

1. Preheat oven to 350 degrees
2. In mixing bowl, beat together butter and 1 c sugar until creamy
3. Add egg and molasses; beat until combined
4. Add remaining ingredients and mix until well combined
5. Roll dough into 1-inch balls and roll in the extra reserved sugar
6. Place on ungreased or parchment lined baking sheet, and bake for 7-9 minutes or until just barely turning brown
7. Allow to cool for 5 minutes on sheet, then remove to wire racks to cool completely

Caramels

*Recipe by Georgia Bishop, Upper Arlington, Ohio
First place, Candies (Caramels), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
2 dozen

Instructions

1. Line a 9 x 13" pan with parchment paper and spray with baking spray
2. Use a large microwave safe bowl for this recipe. Make sure to use a large bowl or the caramel will boil over
3. Melt butter in bowl. Add brown sugar, corn syrup and sweetened condensed milk. Stir to combine
4. Microwave 4 minutes. Remove from microwave and stir. Repeat 2 more times
5. Test firmness of caramel by dropping a small ball of caramel into a glass of water. Check to see how soft the caramel is. It should hold together in a ball and be pretty soft. Determine if the caramel is the consistency you would like. If caramel is a little too soft still, microwave for another 1-2 minutes
6. Once you've reached desired consistency, remove caramel from microwave and stir. Add vanilla and a dash of sea salt
7. Pour caramel mixture into prepared pan
8. Let caramel sit until completely cooled
9. Remove from pan and cut into squares. Wrap in small squares of wax paper or store in an air tight container
10. Store in refrigerator

Ingredients

- 1 c butter
- 2 ½ c brown sugar, packed
- 1 c light corn syrup
- 1 14oz. can sweetened condensed milk
- 1 t vanilla
- Dash sea salt

Carrot Cake

Recipe by Vicki Chisholm, Copley, Ohio
First place, Cakes (Carrot Cakes), 2017



TEMPERATURE
350 degrees



TIME
30-35 minutes



YIELD
3, 8" or 9" round pans

Ingredients

One:

- 2 c carrots
- 8 oz. pineapple
- 3.5 oz. coconut
- ½ c raisings
- 1 c walnuts

Two:

- 3 large eggs
- 2 c sugar
- ¾ c vegetable oil
- ¾ c buttermilk
- 2 t vanilla

Three:

- 2 c flour
- 2 t baking soda
- ½ t salt
- 2 t cinnamon

Glaze:

- 1 c sugar
- 1 ½ t baking soda
- ½ c buttermilk
- ½ c butter
- 1 T corn syrup and 1 t vanilla

Frosting:

- 2 8 oz. cream cheese
- 2 sticks butter
- 2 t vanilla
- 5-6 cups powdered sugar
- Swiss buttercream (used to decorate grass):

- 1 c sugar
- 7 lg egg whites
- 4 sticks butter
- 2 t vanilla
- Fondant (used to decorate):

- 1 16 oz. bag mini marshmallows
- 2 T water
- ½ to 1 cup shortening

Instructions

1. Combine all ingredients listed in number one. Drain Pineapple well. Chop walnuts and carrots
2. In a mixer on medium speed, mix all ingredients listed in number two for 5 minutes
3. Sift all ingredients listed in number three
4. Add sifted ingredients to the number two mixture and continue mixing on medium speed for about two minutes
5. Fold in all the ingredients listed in number one above
6. Evenly divide into three round pans, either 9" or 8". Bake at 350 for 30-35 minutes
7. While baking make the glaze. Put all ingredients in a saucepan and cook over medium heat for 5 minutes, stirring constantly. Put the glaze on each cake

Frosting:

1. Cream the butter and cream cheese until light and fluffy. Add the vanilla and continue to cream for a minute. Add the powdered sugar a cup at a time. Keep refrigerated
2. Swiss buttercream frosting - cook the egg whites and sugar over hot water until the sugar completely dissolves. Beat for 10 minutes until stiff peaks are present. Add butter and vanilla and beat until smooth

Fondant:

1. Microwave 30 seconds 1 bag mini marshmallows and 2 T water. Knead with ½ - 1 cup shortening

Cherry Angel Food Cake

*Recipe by Janet Gill, Canton, Ohio
First place, Cakes (Angel Food), 2017*



TEMPERATURE

375 degrees



TIME

30-35 minutes



YIELD

1 cake

Ingredients

- 1 c cake flour
- 1 ½ c + 2 T sugar, divided
- 1 ¾ c egg whites, room temperature
- 1 ½ t cream of tartar
- ½ t salt
- 1 ½ t almond extract
- 1 t cherry extract
- ½ c finely chopped maraschino cherries, (I drain cherries well, blot dry, and use a food processor)

Instructions

1. Preheat oven to 375 degrees
2. Sift flour with ¾ c + 2 T sugar together and set aside. In a 5 quart bowl or larger, beat egg whites on med-high until foamy, add cream of tartar and salt. Beat until soft peaks are formed. Slowly add the remaining sugar. Add extracts and beat until stiff peaks form. By hand, gently fold about ½ c of the flour mixture into the egg whites at a time, mixing only until the flour is incorporated. Fold in the cherries with the last of the flour.
3. Spoon batter into an ungreased angel food cake pan. Cut through the batter with a long thin knife a few times to remove large air pockets
5. Bake 35-40 minutes or until top springs back when lightly touched. Immediately invert pan and suspend on the neck of a bottle or funnel. Allow to cool completely before removing. When cool, run a long knife around sides of pan to remove.

Chocolate Chip Cookies

Recipe by Kristyne McDougle, Lorain, Ohio
First place, Cookies & Pastries (Chocolate Chip Cookie), 2017



TEMPERATURE
350 degrees



TIME
10-14 minutes



YIELD
50 cookies

Ingredients

- 4 c all-purpose flour
- 1 ½ t baking powder
- 1 ½ t baking soda
- 2 t salt
- 2 ½ sticks of salted butter, softened
- 1 ½ c brown sugar, light or dark
- 1 ½ c granulated sugar
- 2 large eggs
- 1 tsp vanilla
- 1 ½ lbs. of Ghiradelli 60% cacao chocolate chips

Instructions

1. Sift together flour, salt, baking powder, and baking soda
2. In a stand mixer, cream together butter and both sugars, until fluffy, about 5 minutes
3. Slowly add 1/3 of the flour mixture, mix till combined
4. Add 1 egg, and mix until just combined
5. Repeat steps 3 and 4 until all of the flour and eggs are comined
6. Add vanilla, then mix until just combined
6. Remove bowl from mixer and fold in chocolate chips
7. Chill dough for 8, up to 24 hours
8. Preheat oven to 350 degrees
9. Scoop 1 to 1 ½ inch balls of dough onto parchment covered baking sheets
10. Bake for 10-14 minutes, till lightly golden
11. Cool on cookie sheet for 10 minutes, then remove cookies to wire rack to cool completely

Chocolate Covered Cherries

Recipe by Janet Gill, Canton, Ohio
First place, Candies (Chocolate), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
36 cherries



Ingredients

- 36 maraschino cherries with stems
- 3 T butter, softened
- 3 T corn syrup
- 2 c sifter powdered sugar
- 8 oz. chocolate coating

Instructions

1. Drain cherries, set on paper towels to dry
2. Combine butter and corn syrup in a medium bowl. Stir in powdered sugar and knead to form dough. Chill to stiffen if necessary. Wrap each cherry with about 1 t of dough. Chill until firm.
3. When firm, dip each cherry into melted chocolate and place on wax paper lined sheets. Chill until set. Store in an airtight container in a cool place. Best after 1-2 weeks

Chocolate Fudge

*Recipe by Tammie Strawser, Hilliard, Ohio
First place, Candies (Chocolate Fudge), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
3 dozen

Ingredients

- 3 c sugar
- $\frac{3}{4}$ c margarine
- $\frac{2}{3}$ c evaporated milk
- 12 oz. semi-sweet chocolate chips
- 2 c marshmallow cream
- 2 t vanilla



Instructions

1. Combine sugar, margarine, and milk in a saucepan
2. Bring to a rolling boil, stirring constantly
3. Boil 5 minutes, over medium heat, stirring constantly
4. Remove from heat
5. Stir in chocolate chips until melted
6. Add marshmallow cream and vanilla. Stir until blended
7. Pour into greased 13 x 9 pan
8. Let cool
9. Cut into squares

Chocolate Mocha Cake

Recipe by Janet Gill, Canton, Ohio
First place, Cakes (Chocolate), 2017



TEMPERATURE
350 degrees



TIME
25-30 minutes



YIELD
1 three-layer cake

Instructions

1. Preheat oven to 350 degrees. Grease and flour three 9" cake pans
2. Stir cocoa into hot water until smooth, set aside to cool. Microwave chocolate with butter in small bowl, stirring every 30 seconds until melted and smooth. Set aside to cool for 20-30 minutes
3. Add flour, sugar, soda, baking powder and salt to a 5 or 6 quart mixing bowl. Mix on low for a few seconds to combine. Add sour cream, eggs, vanilla and both chocolate mixtures. Mix on low to moisten dry ingredients then increase to medium and beat 2 min. Decrease speed to low again and slowly pour chocolate liqueur into batter. Mix until combined
4. Divide batter evenly among the 3 pans. Bake 25-30 minutes or until a wooden toothpick inserted in center of cakes comes out clean
5. Cool 10-15 minutes before removing to racks to cool completely

To make filling:

1. Melt cream and semi-sweet chocolate in microwave, stirring frequently, until chocolate is melted and smooth. Stir in coffee powder. Chill 30 min. Cream butter, add chilled chocolate, then slowly add 3 c powdered sugar and beat until fluffy. Add additional powdered sugar until filling is of spreading consistency

To make frosting:

1. Beat butter until light. Sift powdered sugar and cocoa together and slowly beat into butter, along with vanilla and water. Beat until creamy. Add more water to thin or more powdered sugar to thicken if needed

To assemble cake:

1. Place 1 layer on plate, spread half of filling on top. Place second layer over filling and spread remaining filling over it. Place third cake layer on top of second. Spread frosting on top and sides of cake

Ingredients

- 1 c unsweetened cocoa
- 1 c hot water
- ½ c unsalted butter
- 4 oz. unsweetened chocolate, broken in pieces
- 2 ½ c all-purpose flour
- 2 ½ c sugar
- 2 t baking soda
- ½ t baking powder
- 1 ½ t salt
- 1 ½ c sour cream
- 3 eggs
- 2 t vanilla
- ½ c coffee flavored liqueur (1/2 c strong, cooled coffee can be substituted)

Chocolate Peanut Caramel Bars

Recipe by Janet Gill, Canton, Ohio

First place and Best of Show, Candies (Other Candy/Confection), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
48

Ingredients

- 1 c milk chocolate chips
- ½ c butterscotch chips
- ½ c creamy peanut butter
- ½ c butter
- 1 c sugar
- ½ c evaporated milk
- 1 ½ c marshmallow crème
- ½ c creamy peanut butter
- 1 t vanilla
- 1 ½ c chopped salted peanuts

Caramel layer:

- 14 oz. caramels
- ½ c whipping cream

Icing:

- 1 c milk chocolate chips
- ½ c butterscotch chips
- ½ c creamy peanut butter

Instructions

1. Combine first 3 ingredients in small saucepan, stir over low heat until melted and smooth. Spread into a lightly buttered 9 x 13" pan. Refrigerate until set
2. For filling, melt butter in heavy saucepan. Add sugar and milk. Bring to a boil, boil and stir for 5 minutes. Remove from heat and stir in marshmallow crème, peanut butter, vanilla and peanuts
3. Spread over first layer. Refrigerate until set
4. Combine caramels and cream in a saucepan. Stir over low heat until melted and smooth. Spread over filling. Refrigerate until set
5. For icing, in another pan combine chips and peanut butter. Stir over low heat until melted and smooth. Pour over the caramel layer and spread evenly. Refrigerate at least 1 hour before cutting into pieces

Classic Southern Pralines

Recipe by Pam Shammo, Gibsonburg, Ohio
First place, Candies (Nut Clusters), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
20 -50 pralines

Instructions

1. Before starting to cook, lay out a piece of parchment, aluminum foil, or a silpat for the pralines. Set a 2nd spoon nearby in case you need to scrape the candy off the first spoon
2. Combine all ingredients in a medium saucepan, at least 4 quart. Do not use smaller pan as the syrup will bubble up during cooking. It's also harder to stir in a smaller pan
3. Cook the syrup over medium-high heat, stirring occasionally. When it comes to a boil, start stirring constantly. Let it boil for about 3 minutes or until it registers 238 to 240 degrees F on a candy thermometer
4. Remove the pan from the heat and immediately keep stirring. Stir, stir, stir! It will become creamy, cloudy and start to thicken. When you feel it starting to get grainy, the pralines are ready
5. Drop spoonfuls of the praline syrup onto your waiting parchment. Working quickly, as the syrup starts to set as it gets cool. Let the pralines cool and harden for at least 10 minutes before eating. They will keep in an airtight container for several days

Ingredients

- 1 ½ c granulated white sugar
- ¾ c light brown sugar, packed
- ½ c milk- whole is preferred but 2% is fine
- 6 T salted butter
- 1 t vanilla extract
- 1 ½ c pecans, chopped

Cut Out Frosted Cookies

Recipe by Alycia Orcena, Prospect, Ohio
First place, Cookies & Pastries (All other Cookie), 2017



TEMPERATURE
375 degrees



TIME
8-10 minutes



YIELD
2-3 dozen

Ingredients

- 1 c butter
- 2 c sugar
- 2 eggs
- ½ c condensed milk
- 1 t vanilla
- 4 ½ c flour
- 4 T baking powder
- 2 T salt

Frosting:

- 1/3 c butter
- 4 ½ c powdered sugar
- ½ c milk
- 1 ½ t vanilla

Instructions

1. Cream together butter and sugar in bowl
2. Stir in eggs, vanilla and condensed milk until creamy
3. Mix flour, baking powder, and salt in a separate bowl and add to creamy butter mixture
4. Blend thoroughly
5. Divide dough into three balls, wrap in wax paper, and chill for at least an hour
6. Roll out dough on lightly floured surface about ½ inch thickness and cut out with favorite cookie cutter
7. Bake at 375 degrees for 8-10 minutes (bottoms will be slightly brown and top will spring back when lightly touched)
8. Cool and frost (if desired)
9. Store in an airtight container

Frosting:

10. Blend butter and 1 c of the powdered sugar with a mixer
11. Add in milk and vanilla
12. Blend in remaining powdered sugar
13. Mix on high speed until a creamy consistency is reached (more or less as desired)
14. Add in coloring if desired
15. Frost cookies

Divinity

Recipe by Georgia Bishop, Upper Arlington, Ohio
First place, Candies (Divinity), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
30

Ingredients

- 2 ½ c sugar
- ½ c light corn syrup
- ½ c water
- ½ t salt
- 2 egg whites
- 1t vanilla
- ½ c chopped pecans

Instructions

1. In a 2 quart saucepan combine sugar, corn syrup, water and salt
2. Cook to hardball stage (260 degrees) stirring only until sugar dissolves
3. Meanwhile, as temperature of syrup reaches 250 degrees, beat egg whites until stiff peaks form
4. When syrup reaches 260 degrees, very gradually add the syrup to egg whites, beating at high speed with electric mixer
5. Add vanilla and beat until candy holds its shape, 4-5 minutes
6. Gently stir in the chopped nuts
7. Quickly drop candy from a teaspoon onto waxed paper, swirling the top of each piece
8. Let cool
9. Store in airtight container

Double Crust - Nuts About Apple Pie

Recipe by Cheryl Bater, Dublin, Ohio
First place, Baked Pies (Apple), 2017



TEMPERATURE
400, 375 degrees



TIME
15 minutes, 40-50 minutes



YIELD
One 9-inch pie

Ingredients

Filling:

•7 c peeled, cored and sliced
Granny Smith and Braeburn
apples

•½ c packed light brown
sugar

•1 T lemon juice

•2 T granulated sugar

•1 ½ T clear gel

•½ t ground cinnamon

•½ t vanilla extract

•Seeds scraped from ½
vanilla bean pod

•1 ½ T apple butter

•1/3 c chopped pecans

•1 ½ T unsalted butter cut
into pieces

Crust:

•2 ½ c flour

•½ c unsalted butter

•½ c Leaf lard

•¾ t salt

•6 T water

•1 T vodka

•2 tsp sugar

•1 egg yolk

•Egg white to brush on
bottom crust

•1 egg and 1 T milk to brush
on top crust

•Sanding sugar to sprinkle
on top of crust

Instructions

1. Combine apples, brown sugar and lemon juice. Set aside for 5 to 10 minutes to juice.
2. In a small bowl, mix granulated sugar, clear gel, cinnamon, and vanillas
3. Combine with apples, mix well
4. Add apple butter and pecans
5. Brush bottom crust with egg white
6. Scrape filling into chilled pie shell. Dot with butter and cover with top crust
7. Brush top crust with egg and whipping cream mixture, then dust with sanding sugar
8. Cover crust with pie shield
9. Bake at 400 degrees F for 15 minutes. Reduce heat to 375 and bake for 40-50 minutes until filling is thick and bubbly

Crust:

1. Combine flour, sugar, salt in large mixing bowl
2. With pastry blender, cut butter and lard into dry ingredients until pieces are pea-sized or slightly smaller
3. In small bowl, whisk egg yolk, vodka and ice water
13. Add egg-water mixture to dry ingredients tossing with a pastry fork to blend
4. Form into two dough discs- 2/3 dough and 1/3 dough
5. Wrap in wax paper and chill in refrigerator for 1 hour

To prepare pie shell:

1. On floured surface, roll out larger disc of dough into 10-inch circle
2. Transfer dough to pie pan, trim edges and chill
3. Roll out 1/3 portion disc into 10-inch circle. Cut decorative cut outs as desired
4. Turn filling into chilled pie shell and smooth the fruit with a spoon
5. Dot the top with butter. Lightly moisten the rim of pie shell
6. Invert the top pastry center of the filling
7. Press the top and bottom pastries together along dampened edge
8. Trim the pastry, leaving an even ½ inch overhang all around, then sculpt
9. Poke several steam vents, brush crust with egg/milk mixture then sprinkle with sanding sugar

Dulce de Leche Bar Cookies

Recipe by Sarah Cummings, Reynoldsburg, Ohio
First place and Best of Show, Cookies & Pastries (Bar Cookie), 2017



TEMPERATURE

350 degrees



TIME

25-30 minutes



YIELD

36 cookies

Instructions

1. Preheat oven to 350 degrees. Line a 9 x 13" pan with parchment paper
2. Cream together butter and brown sugar until light and fluffy
3. Add in eggs and vanilla, beat together
4. Stir flour, baking powder and salt together in another bowl and gradually beat into egg mixture
5. Spread mixture into bottom of prepared pan
6. Whisk together sugar and cinnamon; sprinkle about 2 T over batter
7. Bake 25-30 minutes and allow to cool completely
8. Cover with Dulce de Leche
9. In a small saucepan, combine white chocolate, heavy whipping cream and corn syrup and cook until smooth. Allow to cool slightly and then spread over Dulce de Leche
10. Cover with remaining cinnamon sugar
11. Cover tightly and refrigerate for at least an hour before cutting

Ingredients

- 1 c softened butter
- 2 c brown sugar, packed
- 2 large eggs
- 2 t vanilla extract
- 2 ½ c all-purpose flour
- 2 teaspoons baking powder
- 1 t salt
- ½ c white sugar
- 3 teaspoons cinnamon
- 1 can Dulce de Leche
- 12 oz. white chocolate
- 1/3 cup heavy whipping cream
- 1 T light corn syrup

Everything Cookies

*Recipe by Georgia Bishop, Upper Arlington, Ohio
First place, Cookies & Pastries (Cake Box Cookie), 2017*



TEMPERATURE
350 degrees



TIME
10-12 minutes



YIELD
48 cookies

Ingredients

- 1 box butter pecan cake mix
- ½ c packed brown sugar
- ¾ c butter, softened
- ½ c crunchy peanut butter
- 2 T vanilla
- 1 egg
- 2 c quick cooking oats
- ½ c M&M's milk chocolate candies
- ½ c vanilla chips
- 1 c English toffee pieces
- 1 c Butterfinger pieces
- 1 can prepared vanilla icing
- ½ c smooth peanut butter

Instructions

1. Preheat oven to 350 degrees.
2. In a large bowl beat cake mix, brown sugar, butter, peanut butter, vanilla and egg with electric mixer until well combined
3. Stir in oats until combined
4. Stir in M&M's, vanilla chips, English toffee pieces and Butterfinger pieces. Mix well
5. Bake 10-12 minutes or until edges are just golden brown. Cool on cookie sheet for 10 minutes
6. Remove from pan
7. Mix frosting and peanut butter and spread on cookies

German Chocolate Honey Macaroons

*Recipe by Janet Gill, Canton, Ohio
First place, Honey & Bee items (Cookies), 2017*



TEMPERATURE
375 degrees



TIME
10-12 minutes



YIELD
2 dozen

Instructions

1. Preheat oven to 375 degrees
2. Whisk egg whites, honey, vanilla and salt together in large bowl. Stir in pecans and coconut
3. Sprinkle in flour and mix thoroughly. Drop 1 T size scoops onto baking sheets 2 inches apart
4. Bake 10-12 minutes until lightly browned. Cool on cookie sheets until firm
5. Melt chocolate and shortening over low heat, stirring until melted and smooth. Dip the bottoms of cooled cookies into the chocolate, place upside down on racks until chocolate hardens. When chocolate has set, turn cookies over and drizzle tops with remaining chocolate

Ingredients

- 2 egg whites
- ½ c honey (I used Holmes County Honey)
- 1 t vanilla
- Pinch of salt
- ½ c finely chopped pecans
- 2 2/3 c flaked coconut
- 1 T flour
- 4 oz. German Sweet Chocolate baking bar
- 1 T shortening

Gingerbread Springerle Shortbread Cookies

Recipe by Theresa M. Burke, DVM, Upper Arlington, Ohio
First place, Cookies & Pastries (Pressed Cookie), 2017



TEMPERATURE
400 degrees



TIME
7-10 minutes



YIELD
20 cookies

Ingredients

- 1 c butter
- ½ c dark brown sugar
- 1 T molasses (mild)
- ½ t salt
- 1 T cinnamon
- ½ t ground mace
- 1 t ground ginger
- 1 t ground cloves
- ½ t ground nutmeg
- 1 egg
- 1 t vanilla extract
- 3 c King Arthur
All-Purpose flour

Instructions

1. Preheat oven to 400 degrees. Line 2-3 cookie sheets with parchment paper and set aside
2. In a large mixing bowl, using a hand-mixer, cream together the butter, sugar, molasses, salt and spices until well combined
3. Add in the egg and vanilla, continue to beat to combine
4. Mix in the flour to wet ingredients using the hand mixer til a soft dough begins to form
5. Divide the dough into half and shape each half into a round, flat disc
6. Wrap each down half in plastic and refrigerate until firm
7. Lightly flour a flat, smooth work surface and using one dough disc at a time, roll the dough ½" thick
8. Using a small pastry brush lightly dust the Springerle molds with flour, tap mold on counter to knock off excess flour
9. Press prepared molds into the dough firmly and lift off
10. Carefully cut around the designs and transfer cookie to cookie sheet. Repeat for remaining dough
11. Bake for 7-10 minutes depending on the mold size (the larger the mold, the longer the time), until lightly golden around the edges
12. Remove from cookie sheet to wire rack to cool

Grapefruit Coffeecake

Recipe by Barb Shumaker, Upper Sandusky, Ohio
First place, *Quick Breads (Coffee Cake)*, 2017



TEMPERATURE

350 degrees



TIME

50-60 minutes



YIELD

1 loaf

Instructions

1. Stir flour, baking powder and salt. Set aside
2. Work the zest into the sugar until it clumps
3. Add extract, egg and oil to sugar and beat 4 minutes with mixer on high
4. Reduce speed of mixer to medium and mix in $\frac{1}{2}$ the dry mix, the $\frac{3}{4}$ c sour cream and the rest of the dry ingredients
5. Add 5 T juice and poppy seeds and stir to combine
6. Scrape batter into a greased standard size loaf pan and smooth top
7. Bake 50-60 minutes until tester inserted into center comes out clean. Transfer pan to cooling rack
8. Poke holes in top of loaf and brush with remaining grapefruit juice. Cool for 15 minutes and remove from pan
9. Make glaze using leftover 1 T sour cream and powdered sugar. Add water until you achieve desired consistency
10. Glaze cooled loaf

Ingredients

- 1 $\frac{1}{2}$ c flour
- 2 t baking powder
- $\frac{3}{4}$ t salt
- 1 t vanilla extract
- 1 T fine grapefruit zest
- 1 c sugar
- 2 eggs
- $\frac{1}{3}$ c oil
- $\frac{3}{4}$ c sour cream and 1 T divided
- 8 T grapefruit juice divided
- 1 T poppy seeds
- $\frac{1}{2}$ c powdered sugar

Honey Almond Cake

Recipe by Barb Shumaker, Upper Sandusky, Ohio
First place, Honey & Bee items (Cake), 2017



TEMPERATURE
350 degrees



TIME
50 minutes



YIELD
1 cake

Ingredients

- ½ c shortening
- 1 c honey
- (Our Hive/Upper Sandusky, OH)
- Zest of one orange
- 3 yolks
- 2 c flour
- 2 t baking powder
- ½ t salt
- ½ c milk
- ½ c ground almonds
- Sliced almonds for garnish
- honey for top of cake



Instructions

1. Preheat oven to 350 degrees
2. Stir flour, baking powder and salt together. Set aside
3. Cream the shortening. Add honey slowly until incorporated fully
4. Add the zest and yolks (one at a time) and incorporate fully
5. Add dry to wet alternately with the milk beginning and ending with dry
6. Stir in nuts
7. Pour the batter into a greased 9x9 pan and bake at 350 for 50 minutes
8. Brush with extra honey and sprinkle with sliced almonds while warm. Cool

Honey Lavender Blonde Brownies

Recipe by Kristyne McDougle, Lorain, Ohio
First place, Honey & Bee items (Brownies), 2017



TEMPERATURE

350 degrees



TIME

40-60 minutes



YIELD

12-16



Ingredients

- 2 T dried lavender
- 2 eggs
- ¾ c Ohio tulip poplar honey, Honey Run Farms, Williamsport, OH
- 4 t baking powder
- 2 c flour
- 1 t vanilla
- ½ c butter
- ½ c cream
- ¾ c plain yogurt

Instructions

1. Preheat oven to 350 degrees.
2. In a small pan, heat cream to a simmer, add dried lavender (tied up in cheesecloth), steep for 5 minutes. Add vanilla and yogurt to pan
3. Mix dry ingredients together and set aside
4. Melt butter, add to mixer, then add honey and eggs to mixer, mix until well combined
5. Remove cheesecloth from pan after 5 minutes and add cream mixture to mixer
6. Gradually add dry ingredients to the mixer
7. Pour batter into greased and floured 9x9 pan
8. Bake for 40-60 minutes
9. Cool on wire rack for 2 hours before cutting

Honey Peach Pie

Recipe by Nina Bagley, Columbus, Ohio
First place, Honey & Bee items (Pie), 2017



TEMPERATURE
425 degrees



TIME
40 minutes



YIELD
8 pieces of pie

Ingredients

Filling:

- 6 fresh peaches peeled, pitted and sliced into thin wedges
- ½ c My Ohio Back Yard local honey
- 1 t ground cinnamon
- 1 t Chinese five spice
- 2 T all purpose flour
- 1 fl. Oz. peach Schnapps, or more to taste (optional)

Crust:

- ½ c vegetable oil
- 1 ½ c all-purpose flour
- Pinch of salt
- ½ c ice cold water

Instructions

1. Place peaches, honey and Schnapps in a saucepan over medium heat about 8 minutes until the peaches are soft and the mixture thickens
2. Stir in cinnamon and Chinese five spice until combined. Stir in flour and bring the mixture to a simmer
3. Simmer until the flour has thickened the filling, 10-15 minutes
4. Remove from heat, transfer filling to a container, and refrigerate 4 hours or overnight
5. Preheat oven to 425 degrees
6. Place filling in pie crust. Bake pie for about 15 minutes then remove and cover crust edges with foil strips
7. Return to oven and bake until top crust is golden brown about 30 minutes
8. Cool on wire rack at least two hours before serving

Pie Crust instructions:

9. Mix vegetable oil, flour and salt together with a pastry fork until very crumbly. Add water if needed to hold together and mix lightly with fork
10. Roll gently on floured pastry cloth to about an inch larger than pie plate
11. Fold carefully in half, lift to pie plate and unfold. Press into pan
12. Make the top pastry same and cover the peaches you can cut out the pastry if you like. Sprinkle the top with a little sugar

Jam Filled Lemon Poppy Seed Muffins

Recipe by Janet Gill, Canton, Ohio
First place, Quick Breads (Muffins), 2017



TEMPERATURE
400 degrees



TIME
14-18 minutes



YIELD
12



Ingredients

- 2 c King Arthur All-Purpose Flour
- 3/4 c sugar
- 1 t baking powder
- 1 t baking soda
- 1/2 t salt
- 2 T poppy seeds
- 1 c sour cream
- 1/2 c vegetable oil
- 2 eggs
- 2 T milk
- 1/2 t vanilla
- 1/2 t lemon extract
- 1 T lemon zest

Filling:

- 1/2 - 1/3 c strawberry or raspberry jam

Glaze:

- 3/4 c powdered sugar
- 2 t lemon juice
- 2 t strawberry or raspberry jam

Instructions

1. Preheat oven to 400 degrees. Grease 12 muffin tins or fill with paper liners
2. In large bowl whisk together flour, sugar, baking powder, soda, salt and poppy seeds. In another bowl, whisk remaining muffin ingredients then add to flour mixture. Stir just until combined
3. Fill muffin tins half full with batter. Drop 1 t jam into center of each muffin. Spoon remaining batter over tops of muffins, carefully covering jam
4. Bake at 400 degrees for 14-18 minutes or until tops are golden brown and toothpick comes out clean from center of muffin. Remove from tins after 10 minutes
5. Stir glaze ingredients together. Spread over tops of warm muffins

Lattice - Cherry Pie

Recipe by Cheryl Bater, Dublin, Ohio
First place and Best of Show, Baked Pies (Cherry) 2017



TEMPERATURE

400, 375 degrees



TIME

15 minutes, 45-55 minutes



YIELD

One 10-inch pie

Ingredients

Filling:

- 6 ½ c sour cherries
- 1 c sugar
- 1 t lemon juice
- ½ t lemon zest
- ½ t salt
- 6 ½ T clear gel

Crust:

- 2 ½ c flour
- ½ c unsalted butter
- ½ c Leaf lard
- ¾ t salt
- 6 T water
- 1 T vodka
- 2 tsp sugar
- 1 egg yolk
- 1 Egg white to brush on bottom and top crust
- Sanding sugar to sprinkle on top of crust.

Instructions

Filling:

1. Combine all ingredients. Mix well
2. Brush bottom of pie shell with egg white
3. Scrape filling into pie shell
4. Top with lattice crust
5. Brush lattice lightly with egg white then sprinkle with sanding sugar
6. Cover crust with pie shield
7. Bake at 400 degrees F for 15 minutes.
8. Reduce heat to 375 and bake for 45-55 minutes until golden brown and bubbling
9. Cool on wire rack

Crust:

1. Combine flour, sugar, salt in large chilled mixing bowl
2. With pastry blender, cut butter and lard into dry ingredients until pieces are pea-sized or slightly smaller
3. In small bowl, whisk egg yolk, vodka and ice water
4. Add egg-water mixture to dry ingredients tossing with a pastry fork to blend
5. Form into two dough discs- 2/3 dough and 1/3 dough
6. Wrap in wax paper and chill in refrigerator for 1 hour

To prepare pie shell:

1. On floured surface, roll out larger disc of dough into 10-inch circle
2. Transfer dough to pie pan, trim edges and chill
3. Roll out 1/3 portion disc into rectangle.
4. Cut ½" lattice strips. Freeze ten minutes
5. To form lattice, starting in center of pie, lay strip of pastry across pie
6. Lay next strip over the first at a 90 degree angle
7. Continue alternating strips in this fashion weaving in an over/under pattern
8. Moisten the edge of the shell, seal the lattice and make decorative edge
9. With pastry brush, lightly brush egg white on tip crust. Sprinkle with white sanding sugar

Lemon Cheesecake Drop Cookies

*Recipe by Karen Haldeman, Cincinnati, Ohio
First place, Cookies & Pastries (Drop Cookie), 2017*



TEMPERATURE

350 degrees



TIME

10-11 minutes



YIELD

44 cookies

Instructions

1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper
2. Beat cream cheese and butter together at high speed until fluffy and smooth
3. Add sugar to mixture and beat until incorporated and fluffy
4. Beat in eggs and lemon flavoring
5. In a separate medium sized bowl, sift together flour, baking powder and salt
6. Gradually add dry ingredients to the butter mixture and stir just until incorporated, do not overmix
7. Drop by rounded tablespoons onto prepared pans. Batter will be sticky
8. Bake until cookies are light in color, not browned, and just starting to brown on the bottom
9. Cook cookies on baking sheets for a few minutes before transferring to a wire rack to cool completely
10. When cooled, dust with confectioners' sugar

Ingredients

- 1 8 oz. package cream cheese, at room temperature
- ½ c sweet butter, at room temperature
- 1 ½ cups granulated sugar
- 2 eggs
- 1 t lemon flavoring
- 2 ½ cups flour
- 2 t baking powder
- ½ t salt
- Domino confectioners' sugar

Mint Chocolate Truffles

Recipe by Pam Shammo, Gibsonburg, Ohio
First place, Candies (Truffles), 2017



TEMPERATURE
N/A



TIME
45 minutes



YIELD
30 truffles

Ingredients

- 1 lb. mint chocolate chips
- ½ c heavy cream
- 1 lb. milk chocolate coating wafers

Instructions

1. Place mint chips in a large heatproof bowl. Set aside
2. Bring cream just to a boil in a small saucepan on medium heat. Pour over chips in bowl. Let stand 2 minutes. Stir until chips are melted
3. Refrigerate 1 hour or until truffle mixture is firm enough to handle
4. Shape truffle mixture into 1 ½" balls with small cookie scoop. Place on wax paper lined tray. Roll truffles into round balls with hands. If truffles mixture softens, return to refrigerator for 15 to 20 minutes or until firm. Refrigerate truffles until ready to coat
5. Melt coating wafers as directed on package. Using a fork, dip 1 truffle at a time into the melted coating. Tap back of fork 2 or 3 times against the edge of the dish to allow excess coating to drip off. Place truffles on wax paper lined tray
6. Let stand 1 hour or until set
7. Store truffles between layers of wax paper in airtight container

Mocha Cheesecake

Recipe by Melinda Gale, Coshocton, Ohio

First place, EGGstra (Cheesecake), 2017



TEMPERATURE

325 degrees



TIME

60-65 minutes



YIELD

16 slices

Instructions

Crust:

1. Combine flour, cocoa, sugar, salt and butter into a food processor and pulse until crumbly
2. Add one T of water at a time, pulsing after each addition until it forms into large clumps and resembles coarse wet sand
3. Form into a round disc and wrap into plastic wrap or place into a quart size re-sealable bag
4. Refrigerate for 30 minutes, then press into the bottom of spring form pan

Filling:

5. In a bowl, mix coffee granules, hot water; set aside
6. In a large bowl, beat the cream cheese, sugar, flour and vanilla until smooth. Add eggs; beat on low speed until just combined
7. Divide batter in half. Stir melted chocolate into one portion; pour over crust. Stir coffee mixture in the remaining batter; spoon over chocolate layer. Place spring form pan in a large baking pan; add 1 in of hot water to larger pan
8. Bake at 325 degrees for 60-65 minutes or until center is set and top appears dull. Remove spring form pan from water bath, remove foil.
9. Cool cheesecake on wire rack for 10 minutes, then loosen sides from pan with a knife
10. Cool 1 hour longer. Refrigerate overnight
11. Remove rim form pan.

Glaze:

12. Melt chocolate chips and butter in microwave. Stir until smooth and spread over cheesecake

Ingredients

Crust:

- 1 1/8 c gluten free flour
- 2 T unsweetened cocoa powder
- 2 T sugar granulated
- 1/2 r salt
- 1 stick ice-cold unsalted butter, cut into pieces
- 2-3 T cold water

Glaze:

- 1/2 c semisweet chocolate chips
- 3 T butter

Filling:

- 2 T plus 1 1/2 t instant coffee granules
- 1 T hot water
- 32 oz. cream cheese, softened
- 1 1/2 c sugar
- 1/2 c gluten-free flour
- 2 t vanilla extract
- 4 eggs, lightly beaten
- 2 c semisweet chocolate chips, melted, cooled

Oatmeal Raisin Cookies

*Recipe by Janet Gill, Canton, Ohio
First place, Cookies & Pastries (Oatmeal Cookie), 2017*



TEMPERATURE
350 degrees



TIME
12-15 minutes



YIELD
18 cookies

Ingredients

- 1 large egg
- 2 t vanilla
- 1 c golden raisins
- 1 c flour
- ½ t baking soda
- ½ t salt
- ½ t cinnamon
- ¾ c unsalted butter,
softened
- ¾ c brown sugar
- ½ c sugar
- 2 ½ c quick cooking oats

Instructions

1. Whisk egg and vanilla in small bowl. Stir in raisins and allow to soak 1 hour
2. Preheat oven to 350 degrees. Line cookie sheets with parchment paper
3. Whisk flour, soda, salt and cinnamon in small bowl. In large bowl cream butter and sugars until smooth and creamy. Add flour mixture and mix until combined. Stir in raisin mixture, then oats
4. Drop 3 T size scoops of dough at least 2 inches apart on cookie sheets. Bake 12-15 minutes or until edges are light brown. Cool on cookie sheets a few minutes before removing to wire racks.

Oklahoma Fudge

Recipe by Elizabeth Stout, Upper Arlington, Ohio
First place, CAndies (Other Fudge), 2017



TEMPERATURE

N/A



TIME

N/A



YIELD

3 dozen

Instructions

1. On low-medium heat, slowly melt 2 c sugar in heavy skillet. Stir with a wooden spoon until it becomes a light brown syrup (about ½ hour)
2. At the same time: mix 4 c sugar and the milk in a deep, heavy kettle and put onto a low heat and let simmer
3. When the syrup is ready, pour in a very fine stream into the kettle to blend. Cook and stir until soft ball stage: 234 degrees
4. Remove from heat and add the baking soda and stir vigorously as it foams
5. Add the butter and stir until fully melted
6. Set aside for 20 minutes
7. Add vanilla and beat until thick and glossy
8. Mix in the nuts and then pour into a buttered 8 x 10" casserole pan
9. When thoroughly cooled and set, turn the fudge out onto a cutting board and cut into 1 ½" square pieces

Ingredients

- 2 c white cane sugar
- 4 c white cane sugar
- 2 c whole milk
- ½ t baking soda
- ½ lb. butter
- 1 t vanilla
- 4 c roughly chopped pecans

Peach Pie

Recipe by Anna Smith, Columbus, Ohio
First place, Baked Pies (Peach), 2017



TEMPERATURE
375 degrees



TIME
45 minutes



YIELD
9-inch pie

Ingredients

Filling:

•4 c peaches, peeled and sliced

•1 c sugar

•½ t nutmeg

•½ c minute tapioca

Crust:

•2 c all-purpose flour

•½ t salt

•½ c canola oil

•½ c milk

Instructions

Filling:

1. Combine peaches, sugar, tapioca and nutmeg into a large bowl
2. Make pie crust
3. Fill unbaked pie shell with peach mixture
4. Dot with butter
5. Cover with top crust

Crust:

1. Combine flour and salt in small bowl, stir
2. Measure canola oil and milk in same measuring cup, but do not stir
3. Pour oil and milk into flour all at once
4. Stir mixture with a fork until it forms a ball and cleans the side of the bowl
5. Split into 2 round balls
6. Flatten 1 ball slightly on wax paper, top with another sheet of wax paper
7. Roll out crust between wax paper into desired shape
8. Remove top piece of wax paper
9. Flip crust into pie crust, fit into pie plate
10. Remove 2nd sheet of wax paper
11. Repeat steps for the 2nd round ball for top crust after adding filling
12. Bake in 375 degree oven 45 minutes to 1 hour until middle is bubbly and crust is light brown

Peanut Butter Crackle Cookies

Recipe by Mary Jane Schidecker, Riverside, Ohio
First place, Cookies & Pastries (Peanut Butter Cookie), 2017



TEMPERATURE
350 degrees



TIME
14 minutes



YIELD
30 cookies

Instructions

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper
2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Set aside
3. In the bowl of a mixer, mix together butter, brown sugar, and peanut butter until fluffy, about 5 minutes. Add egg and vanilla extract and mix until incorporated, 30 seconds. With the mixer on low, slowly add flour mixture until just combined
4. In 2 small bowls, pour $\frac{1}{2}$ c confectioners' sugar in one bowl, and the granulated sugar in the other. Form 1 T dough into ball and roll in sugar, then the confectioners' sugar until generously coated. Place 2" apart on cookie sheet
5. Bake 7 minutes, rotate cookie sheet and bake 7 minutes, until just firm around edges and cracked on top. Cool on baking sheet 2 minutes, then move to rack
6. While still warm, place $\frac{1}{2}$ c confectioners' sugar in a small bowl and dip tops of cookies into sugar. Be gentle so sugar doesn't press into crinkles

Ingredients

- 1 $\frac{1}{3}$ c flour
- 1 t baking soda
- $\frac{1}{2}$ t baking powder
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ c butter, room temperature
- 1 c brown sugar
- $\frac{3}{4}$ c peanut butter
- 1 egg
- 1 t vanilla extract
- $\frac{1}{3}$ c sugar
- $\frac{3}{4}$ c confectioners' sugar, divided

Peanut Butter Crunch

Recipe by Andrew Stock, Columbus, Ohio
First place and Best of Show, Candies (Peanut Butter Fudge), 2017



TEMPERATURE
Medium-low heat



TIME
45 minutes



YIELD
64

Ingredients

- 2 c milk
- $\frac{3}{4}$ c sugar
- 4 T butter
- 1 t vanilla extract
- 1 heaping c peanut butter
- $\frac{1}{2}$ c slightly crushed peanuts
- Pinch of sea salt



Instructions

1. Whisk together milk and sugar in saucepan over medium heat and bring to a low simmer
2. Continue to simmer until milk has reduced by about half, then remove from heat to add in butter and vanilla
3. Place back on burner and add peanut butter to saucepan to melt
4. Once peanut butter has melted, fold in peanuts
5. Pour into square pan, sprinkle with sea salt and place in refrigerator until cooled (about 2 hours)
6. Cut into 1 inch pieces

Pineapple Mango Pie w/Coconut Crumb Topping

Recipe by Cheryl Bater, Dublin, Ohio
First place, Baked Pies (AnyCrumb), 2017



TEMPERATURE
400, 375 degrees



TIME
30 minutes, 30 minutes



YIELD
One 8-inch pie

Instructions

1. Mix all ingredients for filling in a large bowl. Toss to coat fruit evenly.
2. Fold into prepared pie shell
3. Bake at 400 degrees for 30 minutes
4. Prepare topping- combine flour, coconut, sugar and salt in food processor and pulse to mix
5. Scatter butter over the top and pulse until mixture resembles fine crumbs
6. Add freeze dried mango and pulse briefly to combine
7. Empty crumbs into large bowl and rub between fingers to make larger crumbles
8. Refrigerate until ready to use
9. Remove pie from oven and reduce temperature to 375 degrees
10. Carefully scatter crumbs evenly over top of pie and press down gently to compact them
11. Return pie to oven and bake for 30 minutes until golden brown and juices are bubbly
12. If necessary, cover with foil after 15 minutes to prevent over browning

Crust:

1. Combine flour, sugar, salt in large chilled mixing bowl
2. With pastry blender, cut butter and lard into dry ingredients until pieces are pea-sized or slightly smaller
3. In small bowl, whisk egg yolk and ice water
4. Add egg-water mixture to dry ingredients tossing with a pastry fork to blend
5. Form into 1 dough disc
6. Wrap in wax paper and chill in refrigerator for 1 hour

To prepare pie shell:

1. On floured surface, roll out larger disc of dough into 10-inch circle
2. Transfer dough to pie pan, trim and crimp edges
3. Freeze crust
4. Tear off a piece of aluminum foil about 16 inches long or use silicone ring
5. Tuck the foil around the edges of the frozen crust

Ingredients

Filling:

- 2 c canned pineapple chunks
- 2 c mango peeled and cut into chunks
- 1/3 c sugar
- 1 t lemon juice
- 1/8 t lemon zest
- 1/8 t mace
- 4 1/2 T clear gel
- 1 t rum
- 1/3 c sweetened flaked coconut
- Seeds scraped from 1/2 of a vanilla bean
- 1 1/2 c flour
- 1/2 c unsalted butter
- 1/2 c leaf lard
- 3/8 t salt
- 1 t sugar
- 3-4 T ice water
- 1/2 egg yolk

Topping:

- 2/3 c all-purpose flour
- 1/2 c sugar
- 1/2 c sweetened flaked coconut
- 1/2 t salt
- 1/2 freeze dried mango
- 7 T cold unsalted butter cut into 1/2 inch pieces

Pumpkin Roll

*Recipe by Carol Ferguson, West Jefferson, Ohio
First place and Best of SHoW, Cookies & Pastries (Any Filled Pastry), 2017*



TEMPERATURE
325 degrees



TIME
15 minutes



YIELD
15.5 x 10.5 x 1 pan

Ingredients

Cake:

- 3 large eggs
- 1 c sugar
- 3/4 c flour
- 1 t baking soda
- 2/3 c canned pumpkin

Filling:

- 8 oz. cream cheese softened
- 1 c powdered sugar
- 2 T margarine
- 1 t vanilla

Instructions

1. For cake: Mix all ingredients by hand
2. Grease pan well
3. Pour batter and smooth into pan
4. Bake for 15 minutes, set out to cool for 15 minutes. Be sure to loosen edges
5. Remove cake and lay on kitchen hand towel and then roll up...let set in towel for 5 minutes
6. For Filling: Use mixer, add all ingredients and beat well
7. Unroll cake and ice, then roll cake back up
8. Slice like a jelly roll

Rustic Fudgy Peanut Butter Brownie

Recipe by Vivki Chisholm, Copley, Ohio
First place and Best of Show, EGGstra (Brownie), 2017



TEMPERATURE

350 degrees



TIME

30-35 minutes



YIELD

18 x 12 pan

Instructions

Brownies:

1. Melt butter and baker's chocolates. Stir eggs, vanilla and sugar and add to chocolate mixture. Cool to room temperature
2. Sift flour, baking powder and salt. Add to cooled mixture. Stir in chocolate chips/flour. Bake for 30-35 minutes

Peanut Butter Center:

3. Mix all together

Ganache:

4. Heat cream, then add chocolate. Stir to melt

Fudge frosting:

5. Add cocoa powder to boiling water and stir and cool to room temperature. Melt the 1 ½ lbs. of chocolate, also bring to room temperature

6. Beat the butter and powdered sugar until light and fluffy. Add the 1 ½ lbs. melted chocolate, then add the cocoa powder mixture. Beat to smooth consistency

Caramel Sauce:

7. Boil water and add sugar, making sure completely dissolved
8. Swirl around pan until a nice yellowish brown color. Do not stir!
9. Take off heat and add butter swirling until melted
10. Add the whipping cream and vanilla. Drizzle on brownies and sprinkle with sea salt

Stacking brownie: brownie, fudge frosting, peanut butter, ganache, caramel sauce and salt

Ingredients

- Brownies:
 - 1 lb. butter
 - 1 lb. baker's chocolate
 - 6 oz. baker's unsweetened chocolate
 - 12 oz. chocolate chips tossed in ½ c flour
 - 7 large eggs
 - 2 T vanilla
 - 2 ½ c sugar
 - 1 c unbleached flour
 - 1 T baking powder
 - 1 t salt
- Peanut Butter Center:
 - ¾ c peanut butter
 - ½ c butter
 - 2 ½ c powdered sugar
 - 2 T milk
 - 1 t vanilla
- Ganache:
 - 8 oz. heavy whipping cream
 - 8 oz. chocolate
- Fudge Frosting:
 - ½ c Dutch cocoa powder
 - ½ c boiling water
 - 4 ½ sticks butter
 - 1 ½ c powdered sugar
 - 1 ½ lb. chocolate
- Caramel sauce:
 - ¾ c sugar
 - 3 T water
 - 1 T butter
 - 3 T heavy whipping cream
 - ½ t vanilla
 - Sea salt

Shortbread Cookies

*Recipe by Tammie Cramer, Gahanna, Ohio
First place, Cookies & Pastries (Scotch Shortbread Cookie), 2017*



TEMPERATURE
280 degrees



TIME
40 minutes



YIELD
16 cookies

Ingredients

- 2 ½ c flour
- 1 t coarse salt
- 1 ½ c Kerrygold butter
- 7/8 c confectioner's sugar

Instructions

1. Sift flour and salt into bowl. Set aside. Put room temperature butter into bowl of electric mixer. Mix on medium-high speed until fluffy. Scrape down sides of bowl. Gradually add confectioner's sugar; beat until fluffy, about 2 minutes. Reduce speed to low. Add flour mixture all at once, mix until just combined
2. Using plastic wrap, press dough into 10-inch tart pan with a removable bottom. With plastic on dough, refrigerate 45 minutes. Remove plastic wrap. Cut dough into 16 wedges with a paring knife. Prick all over with a wooden skewer
3. Bake in preheated oven until golden brown. Transfer to wire cooling rack. Recut shortbread along original lines and let cool completely in pan

Sour Cream Cookies

Recipe by Melinda Gale, Coshocton, Ohio
First place, Cookies & Pastries (Gluten-Free Cookie), 2017



TEMPERATURE
375 degrees



TIME
10-12 minutes



YIELD
2 dozen

Ingredients

- ½ c butter
 - 1 ½ c brown sugar (not packed)
 - 2 eggs
 - 2 ½ c King Arthur 1-1 flour
 - 1 t baking soda
 - ½ t baking powder
 - ½ r salt
 - ½ c sour cream
- Icing:
- 4 T butter
 - 1 ½ c powdered sugar
 - ½ t vanilla

Instructions

1. Cream together butter and brown sugar. Add eggs, blend well. Add dry ingredients and sour cream, blend well. Drop by teaspoon onto baking sheet. Bake for 10-12 minutes at 375 degrees

2. Allow to cool

Icing:

3. Brown butter (no substitutes). Add powdered sugar and vanilla and enough hot water to make a spreading consistency

4. Once cookies are cooled, drizzle or spread the icing then ready for eating

State Fair Pecan Pie

Recipe by Karri Perry, Cincinnati, Ohio
First place, Baked Pies (Single Crust), 2017



TEMPERATURE
350 degrees



TIME
55 minutes



YIELD
1 pie, 8-12 servings

Ingredients

Crust:

- 2 c all-purpose flour
- 8 T cold unsalted butter
- 2 T cold lard
- 2 T cold Crisco
- 2 T granulated sugar
- 1 t salt
- ½ c water and vodka mixed and chilled

Filling:

- Pecans- 1 ½ c chopped and toasted (plus 20 whole untoasted pecans for edging)
- 3 eggs
- ½ c each: dark and light brown sugar
- ½ c dark corn syrup
- ½ c light corn syrup
- 6 T melted butter
- 1 t vanilla
- Pinch of salt

Instructions

For Crust:

1. In a food processor, pulse flour, sugar and salt
2. Add cold butter, Crisco and lard. Pulse until mixture is like sand
3. Slowly drizzle the cold water/vodka mixture into flour mixture
4. Once dough comes together, chill dough well covered for 1 hour- up to 24 hours
5. After chilling dough, roll to ½ inch thickness and fill pie plate. Use extra dough to cut out creative star shapes to cover pie or roll out a top crust. Chill dough in prepared pie plate while working on the pie

For Filling:

1. Chop toasted pecans, set aside. Count 20 whole pecan halves (untoasted) set aside
2. In a large bowl with a whisk, add brown sugars, salt eggs, vanilla and melted butter
3. Whisk until emulsified, and then add chopped pecans
4. Pour mixture into the prepared pie shell
5. Lay pecans neatly around edge of the pie
6. If desired, gently lay dough cut-outs on the surface of the pecan mixture
7. Bake on the lowest rack of a preheated 350 degree oven for 55 minutes

Strawberry Rhubarb Pie

Recipe by Emily O'Brien, Akron, Ohio
First place, Baked Pies (Any Fruit), 2017



TEMPERATURE
350 degrees



TIME
60 minutes



YIELD
8



Instructions

1. Mix crust ingredients with pastry cutter
2. Roll out crust
3. Put crust in pie pan
4. Mix filling ingredients
5. Put ingredients in crust
6. Add top crust
7. Bake

Ingredients

Filling:

- 2 c rhubarb
- 2 c strawberries
- 1 ½ c sugar
- 2 t tapioca

Crust:

- 2 cups flour
- 1 t salt
- ¼ T butter
- 6 T lemonade

Summer Berry Star Spangled Pie

*Recipe by Karri Perry, Cincinnati, Ohio
First place, Baked Pie (Berry Pie), 2017*



TEMPERATURE
375 degrees



TIME
60 minutes



YIELD
1 pie, 8-12 servings

Ingredients

- 2 c all-purpose flour
- 8 T cold unsalted butter
- 2 T cold lard
- 2 T cold Crisco
- 2 T granulated sugar
- 1 t salt
- ½ c water and vodka mixed and chilled

Filling:

- 2 c fresh blackberries
- 1 c fresh blueberries
- 2 c fresh cleaned and sliced strawberries
- 1 cup granulated sugar
- ½ t lemon zest
- 1/8 t cinnamon
- ½ c plus 2 t instant clear gel

Instructions

For Crust:

1. In a food processor, pulse flour, sugar and salt
2. Add cold butter, Crisco and lard. Pulse until mixture is like sand
3. Slowly drizzle the cold water/vodka mixture into flour mixture
4. Once dough comes together, chill dough well covered for 1 hour- up to 24 hours
5. After chilling dough, roll to ½ inch thickness and fill pie plate. Use extra dough to cut out creative star shapes to cover pie or roll out a top crust. Chill dough in prepared pie plate while working on the pie

For Filling:

6. Place fresh cleaned berries (blackberries, strawberries and blueberries) in a medium bowl and set aside
7. In a small bowl combine sugar, cinnamon, zest and clear gel. Mix well.
8. Pour sugar mixture over the prepared fruit
9. Fill pie shell with the fruit mixture
10. Lay pie crust cut-outs on top of pie or add a full top crust. Crimp edges.
11. If desired, brush with egg wash (1 beaten egg and 1 t cold water) and sprinkle with sanding sugar
12. Bake on the lowest rack of a preheated 375 degree oven for 60 minutes

Sweet Addiction

Recipe by Sally Clemmer, Columbus, Ohio
First place, Candies (Nuts), 2017



TEMPERATURE
325 degrees



TIME
40 minutes



YIELD
8 servings

Instructions

1. Preheat oven to 325 degrees
2. Beat egg whites until soft peaks begin to form
3. Add sugar, salt, vanilla and spices. Beat until glossy
4. Fold nuts into egg white mixture and coat well
5. Place butter in 9 x 13" pan and put in oven to melt butter
6. Spread nuts evenly over melted butter
7. Bake for 30 minutes, stirring and turning nuts every 65 minutes until no butter remains in pan. Nuts will be light brown, dry and crispy
8. Allow to cool and store in an airtight container. Will keep for a couple of weeks, but they won't last that long!

Ingredients

- 2 egg whites
- $\frac{3}{4}$ c sugar
- $\frac{1}{8}$ t salt
- $\frac{1}{2}$ t vanilla
- $1 \frac{1}{2}$ t cinnamon
- $\frac{1}{8}$ t allspice
- 4 c pecans (about 1 lb.)
- $\frac{1}{3}$ c butter

Sweet Potato Cake

Recipe by Janet Gill, Canton, Ohio

First place and Best of Show, Cakes (Other Favorite Cake), 2017



TEMPERATURE
350 degrees



TIME
25-30 minutes



YIELD
1 cake

Ingredients

- 3 c cake flour
- 3 t baking powder
- 1 ½ t cinnamon
- ¾ t nutmeg
- ½ t cloves
- ½ t salt
- 5 large eggs, separated
- 2 ½ c sugar, divided
- 1 c cooked, pureed, sweet potato, cooled
- 10 T unsalted butter, softened
- 1 ½ t vanilla
- 1 ½ c whole milk
- Brown Sugar Cream Frosting:
 - 2 (8 oz.) packages cream cheese, softened
 - ½ c unsalted butter, softened
 - ½ c brown sugar
 - 2 t vanilla
 - 7 c powdered sugar
 - ½ c chopped pecans, divided

Instructions

1. Preheat oven to 350 degrees. Grease three 9" round cake pans, line bottoms with parchment paper and grease
2. Sift flour, baking powder, spices and salt in a bowl together and set aside. In a large mixing bowl, using whisk attachment beat egg whites on medium speed until frothy. Gradually beat in ½ c sugar, increase speed to high, and beat until moderately stiff peaks are formed. Set aside.
3. In another large bowl combine sweet potato, butter, vanilla and remaining 2 c sugar. Beat until light and fluffy, 2-3 minutes. Add egg yolks, one at a time, mixing well after each. With mixer on low, add 1/3 of flour mixture alternately with ½ of milk, beginning and ending with flour. Mix just until combined. Gradually fold egg whites into batter just until incorporated
4. Pour batter into pans, divided evenly. Bake until a toothpick inserted in cake centers comes out clean, about 25-30 minutes. Cool 10 minutes before removing from pans to cool completely on wire racks

To make frosting:

1. Beat cream cheese, butter and brown sugar until creamy. Beat in vanilla. Gradually beat in powdered sugar. When all is combined mix on high speed 1 minute until light and creamy. For the filling between layers, remove 2 c of frosting to another bowl and stir in 1/3 c of the pecans
2. When cakes are cooled, fill with the pecan frosting between the layers and frost top and sides with the remaining frosting. Sprinkle top with remaining pecans. Store in refrigerator

The Depression Cake

*Origin pre-1887 Germany/Austria
Recipe by Vicki Chisholm, Copley, Ohio
First place, Family Heirloom Recipe, 2017*



TEMPERATURE

325 degrees



TIME

45 minutes



YIELD

Two 8" round or a
Bundt cake



Instructions

1. Cream sugars, Mazola
2. Add eggs, baking soda and buttermilk
3. Sift flour, baking powder, salt, cinnamon, nutmeg, cloves
4. Alternate prunes and flour last
5. Divide in two round pans
6. Make holes and drizzle syrup

Frosting:

7. Cook flour and milk until thick and creamy. Set aside.
8. Beat sugar, butter, vanilla. Add cooled mixture. Beat until smooth

Ingredients

- 1 ½ c sugar
- 1 t brown sugar (added after WWII)
- 3 eggs beaten
- 1 c Mazola (solid shortening was originally used, possibly even lard)
- 1 c buttermilk
- 1 t baking soda
- 2 c flour
- 1 t baking powder
- 1 t cinnamon
- 1 t nutmeg
- ½ t cloves
- ¾ t salt
- 1 c boiled, pitted and chopped prunes
- Syrup: (only made if butter was available, never made during the Great Depression, usually made after WWII)
- ½ c sugar
- ½ c buttermilk
- 1 stick butter
- 1 t vanilla
- Cooked Frosting: (only made if butter was available, never made during the Great Depression, usually made after WWII)
- 5 T flour
- 1 c milk
- 1 c sugar
- 2 sticks butter
- 2 t vanilla

Tiramisu Bundt Cake

Recipe by Tina Hocker, Hilliard, Ohio
First place, EGGstra (Bundt Cake), 2017



TEMPERATURE

325 degrees



TIME

50 minutes



YIELD

12-15

Ingredients

Cake:

- 3 c all-purpose flour
- 2 t baking soda
- 1 t baking powder
- 1t salt
- 3/4 c unsalted butter, softened
- 1 1/2 c sugar
- 4 large eggs
- 1 t pure vanilla
- 1 1/2 c whole milk
- 1/2 c Kahlua
- 2 T coffee extract
- 1 1/2 t instant espresso
- 2 T strong Pike Place coffee
- Kahlua Mascarpone

Frosting:

- 1 stick unsalted butter, softened
- 4 oz. mascarpone cheese, softened
- 1 T Kahlua
- 2 t instant espresso
- 2 c confectioner's sugar
- 1 T cocoa

Instructions

Cake:

1. Preheat oven to 325 degrees. Grease and flour Bundt pan
2. In medium bowl, whisk together flour, baking soda, baking powder and salt- set aside
3. In a large bowl, cream together butter and sugar until light. Beat in eggs- one at a time, followed by vanilla extract. Alternate flour mixture and milk, ending with flour just until incorporated
4. Remove one cup of batter into small bowl, add Kahlua and whisk. Remove another cup of batter to another small bowl, add coffee extract, instant espresso, and strong coffee and whisk. Both of these batters will be thinner
5. Pour half of the plain batter into the Bundt pan and spread into even layer. Pour the Kahlua batter into an even layer- DO NOT mix or stir in, just pour over. Carefully spread all the remaining plain batter into the Bundt pan
6. Bake for 50 minutes or until toothpick inserted comes out clean
7. Let cool in pan for 15 minutes, then turn cake out onto wire rack and cool completely before frosting

Frosting:

8. Combine all ingredients in medium bowl and beat at medium-high speed until very smooth and fluffy
9. Apply frosting evenly over cake. Dust with cocoa

Traditional Cream Puff

Recipe by Theresa M. Burke, DVM, Upper Arlington

First place, EGGstra (Éclair or Cream Puff), 2017



TEMPERATURE

375 degrees



TIME

25-30 minutes



YIELD

28 small

Instructions

1. In a medium stock pan warm water over medium heat, add butter to melt
 2. Add salt and granulated sugar and mix with wooden spoon mixing to low boil. Add flour continually mixing about 2-3 minutes with wooden spoon until it starts to leave a flour film on the bottom of the pot or pulls away from sides
 3. Transfer paste-like mixture from pot to a medium-sized mixing bowl allowing to cool slightly, about 3 minutes
 4. Blend one egg at a time into the mixture. Dough is ready when it appears sticky, not slick. Dough should be stiff enough to hold a peak when removing the spoon
 5. Transfer dough to a pastry bag fitted with a 5/8" tip
 6. Pipe out dough into 1 1/2" circles on a parchment lined cookie sheet, careful to swirl or spin the tip so as not to create a peak. If needed, wet finger and pat peak down
 7. Brush tops of dough with whipped egg wash
 8. Bake in preheated oven for 25-30 minutes
 9. Cool completely. Using a small paring knife, cut a small slit in the bottom of each puff
- Pastry Cream:
10. In another medium sauce pan, add sugar and corn starch. Whisk until well blended. Add pinch of salt
 11. In another bowl whisk milk and egg yolks until evenly incorporated
 12. Continuing to whisk, add milk/egg mixture to the corn starch mixture over medium heat
 13. Add butter and continue to whisk over medium heat, bringing to a boil, until butter is melted and cream starts to thicken. Add vanilla and continue whisking for 1 minute
 14. Strain cream through a fine mesh sieve into a medium mixing bowl
 15. Cover cream in bowl with plastic wrap with wrap laying directly on cream. Chill in refrigerator for approximately 2 hours, until firm
 16. Place cream in pastry bag fitted with small tip (1/4") and pipe cream into each puff through the slit
 17. Place powdered sugar in a wire sieve and sprinkle tops of each puff

Ingredients

Puff:

- 1 c water
- 1/2 c butter, cut into cubes
- 1/2 t salt
- 1 t granulated sugar
- 1 c all-purpose flour
- 4 large eggs
- 1 egg, whisked, for egg wash

Pastry Cream:

- 1/2 c granulated sugar
- 1/2 c corn starch
- Pinch of salt
- 2 c whole milk
- 4 egg yolks
- 2 T butter, cut into cubes
- 1 t vanilla extract
- 1 c powdered sugar

Vanilla Bean Fudge

*Recipe by Melinda Gale, Coshocton, Ohio
First place, Candies (Vanilla Fudge), 2017*



TEMPERATURE
240 degrees



TIME
25 minutes



YIELD
Serves 25

Ingredients

- 1 ½ c granulated sugar
- 6 T unsalted butter, cut into pieces
- 1/3 c evaporated milk
- 1 cup white chocolate chips
- 1 c marshmallow fluff
- 1 t vanilla extract
- 1 vanilla bean, cut lengthwise and seeds scraped

Instructions

1. Line an 8 x 8 inch pan with parchment paper
2. In a heavy-bottom saucepan, combine the sugar, butter and milk. Bring to a rolling boil, stirring until everything is smooth. Boil for 5 minutes, stirring often (do not cut time short or fudge may not firm up when cool)
3. Remove from heat and stir in the chocolate chips, marshmallow fluff, vanilla extract and the bean seeds
4. Spread into the pan and let cool until firm, at least 4 hours or overnight before cutting

Velvet Pound Cake

*Recipe by Jennifer Crisman, Ravenna, Ohio
First place, Cakes (Pound Cake), 2017*



TEMPERATURE
325 degrees



TIME
90 minutes



YIELD
Approximately 9 servings

Instructions

1. Preheat oven to 325 degrees.
2. In electric mixer bowl, beat together butter and cream cheese, at high speed, until it's very light and fluffy
3. Add salt, sugar, flour and baking powder and mix to combine; the batter will be stiff. Add the extracts, and 1 egg. Beat well. Continue to add the eggs one at a time, beating well after each egg is added; the finished batter should be extremely light and fluffy
4. Spoon the batter into a greased 9 x 5 loaf pan. Bake the cake in a preheated 325 degree oven for 90 minutes (tenting it lightly with aluminum foil after 60 minutes) until a cake tester inserted into the center comes out clean
5. Remove the cake from the oven, and after 5 minutes turn it out of the pan to cool on a rack. Serve the cake warm or at room temperature. Store well-wrapped at room temperature

Ingredients

- 14 T unsalted butter, at room temperature
- 3 oz cream cheese, at room temperature
- $\frac{3}{4}$ t salt
- 1 $\frac{1}{2}$ c sugar
- 1 $\frac{3}{4}$ c all-purpose flour
- 1 t baking powder
- 2 $\frac{1}{2}$ t vanilla extract
- 5 eggs

Vintage Harbor Tiramisu

Recipe by Victoria Geib, Bellefontaine, Ohio

First place and Best of Show, Ohio Wines - Love at 1st Sip (Dessert), 2017



TEMPERATURE

Double boiler needed



TIME

4.5 hours to make



YIELD

One 8 x 10" dish

Ingredients

- 7 large egg yolks
- 1 ½ c sugar
- 3 c Mascarpone
- 1 t vanilla
- 4 ½ T water
- 2 packets unflavored gelatin powder
- 3 egg whites
- 1 c heavy cream, whipped to stiff peaks
- 2 c Vintage Harbor Reserve Dessert Wine (Wyandotte Winery)
- 26 ladyfingers
- 10 oz. dark chocolate Kisses, crushed in food processor
- Sweetened cocoa powder for garnish

Instructions

1. Over a double boiler, whisk egg yolks and 1 c sugar until warm to the touch
2. Transfer to a stand mixer with whip attachment, whip yolks until thick and light yellow
3. Add Mascarpone and vanilla and whip on medium high until light and well incorporated
4. Pour water over gelatin in a small bowl. Let sit for 15 minutes or until all the water has been absorbed
5. Place gelatin over double boiler until gelatin is completely dissolved
6. In another bowl, whisk together egg whites and ½ c sugar until warm to the touch
7. Transfer to a stand mixer with a whip attachment, whip whites until medium peaks and slowly add the melted gelatin. Continue mixing until stiff, glossy peaks have formed
8. Fold together the yolks mixture, meringue and whipped cream to form a custard and set aside.
9. In a shallow bowl, pour two cups of Vintage Harbor Reserve and soak one ladyfinger at a time for 3 seconds each and arrange close together in neat rows to cover the bottom of an 8x10 in. dish
10. Place a thin dusting layer of crushed Kisses, followed by a ½ in. layer of custard, then another dusting layer of crushed Kisses
11. Repeat the ladyfinger layer again as previously directed, followed by crushed Kisses and pipe custard with a star tip to reach just over the edge of the dish
12. Garnish with cocoa powder as desired
13. Chill to let set overnight or at least 4 hours

White Cake

Recipe by Janet Gill, Canton, Ohio
First place, Cakes (White Cake), 2017



TEMPERATURE

350 degrees



TIME

25-30 minutes



YIELD

1

Instructions

1. Preheat oven to 350 degrees. Grease and flour two 8 or 9" round cake pans
2. To make cake: Add milk, egg whites and extracts to a 2 c liquid measuring cup and mix with fork until blended
3. Add flour, sugar, baking powder and salt to large bowl and mix on low. Add the butter and beat on low until mixture resembles moist crumbs
4. Add all but $\frac{1}{2}$ c of milk mixture to the crumbs, beat at medium for 1-2 minutes. Pour in the remaining milk mixture and beat another minute, scraping the bowl as needed
5. Pour batter into pans, divided evenly. Bake until a toothpick inserted in cake centers comes out clean, about 25-30 minutes. Cool slightly before removing from pans to finish cooling on wire racks

Make frosting:

1. Beat butter, extracts and 4 T milk together. Gradually beat in powdered sugar. Add a bit more milk or sugar if needed for spreading consistency

To assemble cake:

1. Combine $\frac{3}{4}$ c of frosting with the almonds for the center layer of frosting. Place first cake layer, bottom side up on cake plate. Spread on almond frosting, and then carefully spread jam over this. Top with second cake layer, bottom down, frost top and sides of cake.

Ingredients

- 1 c milk, room temperature
 - 6 large egg whites, room temperature
 - 1 $\frac{1}{2}$ t vanilla extract
 - 1 $\frac{1}{2}$ t almond extract
 - 2 $\frac{1}{2}$ c cake flour
 - 1 $\frac{3}{4}$ c sugar
 - 4 t baking powder
 - 1 t salt
 - 12 T unsalted butter, softened
- Frosting:
- $\frac{1}{2}$ c butter, softened
 - 1 t vanilla extract
 - $\frac{1}{2}$ t almond extract
 - 4-5 T milk
 - 5 c powdered sugar
- Filling:
- $\frac{1}{2}$ c slivered almonds, toasted and coarsely chopped
 - $\frac{1}{3}$ c seedless raspberry jam



Jams,
Jellies
&
Butter

Apple Butter

*Recipe by Denise Hay, Lewis Center, Ohio
First place, Jams/Marmalades/Butters (Apple Butter), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
8 - 1/2 pint jars

Ingredients

- 2 c. sugar
- 3 T cinnamon
- 3- 46 oz. jars of unsweetened apple sauce
- 1 c. brown sugar

Instructions

1. Place all ingredients in a large slow cooker and turn on high
2. Place cover loosely over the mixture leaving a gap. You can place chop sticks under the lid so that there is a gap
3. Cook for 6-8 hours stirring occasionally until apple butter thickens
4. Remove from heat and ladle into clean jars and tighten lids
5. Place in boiling water bath for 15 minutes

Blackberry Jelly

*Recipe by Jennifer Noble, Granville, Ohio
First place, Jellies (Blackberry Jelly), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
6 cups

Ingredients

- 3 $\frac{3}{4}$ c prepared juice (requires about 2 $\frac{1}{2}$ quarts fully ripe blackberries)
- 1 box Sure-Jell
- $\frac{1}{2}$ t butter
- 4 $\frac{1}{2}$ c sugar

Instructions

1. Prepare juice- crush berries. Pour through cheesecloth. Hang over bowl and let drip
2. Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil on high heat, stirring constantly. Stir in sugar. Return to full rolling boil 1 minute stirring constantly
3. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids
4. Process in water bath canner 5 minutes

Cherry Jam

Recipe by Claire-Ellen Rankin, Cardington, Ohio
First place, Jams/Marmalades/Butters (Cherry Jam), 2017



TEMPERATURE

Water bath



TIME

10 minutes



YIELD

6 cups

Instructions

1. Measure exactly 4 cups of cherries into a large saucepan
2. In a bowl measure exactly 4 $\frac{3}{4}$ c. sugar. Do not reduce amount. Do not use sugar substitutes
3. Stir one box Sure-Jell fruit pectin into fruit saucepan
4. Bring mixture to a full, rolling boil over high heat, stirring constantly
5. Add sugar quickly and stir. Return to a full, rolling boil and boil exactly 1 minute. Stir constantly
6. Remove from heat and skim off any foam with a metal spoon
7. Quickly ladle into jars that have been washed in hot, soapy water and rinsed with hot water and sterilized. Fill to within $\frac{1}{2}$ inch of the top. Wipe jar rims and threads. Cover with flat lids that have been resting in boiling hot water. Tightly screw on metal bands
8. Process in boiling water bath for 10 minutes. After jars cool, check seals. Store jars in a cool, dry place for up to one year

Ingredients

- 3 lbs. sour (pie) cherries, cleaned, stems and pits removed, finely chopped
- 1 box Sure-Jell fruit pectin
- 4 $\frac{3}{4}$ c. sugar

Cherry Jelly

Recipe by Jennifer Noble, Granville, Ohio
First place, Jellies (All Other), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
5 cups

Ingredients

- 3 $\frac{3}{4}$ c prepared juice
(from 3 $\frac{1}{2}$ lbs. of cherries)
- 1 box Sure-Jell
- $\frac{1}{2}$ t butter
- 4 c sugar

Instructions

1. Prepare juice- discard cherry stems. Pit, then finely chop cherries; place in large saucepan. Add $\frac{1}{2}$ c water; stir
2. Bring to a boil; cover. Simmer on medium-low heat 10 minutes, stirring occasionally
3. Pour through cheesecloth. Hang over bowl and let drip
4. Stir Sure-Jell pectin into juice in saucepot. Add butter to reduce foaming.
5. Bring mixture to full rolling boil on high heat, stirring constantly. Stir in sugar. Return to full rolling boil 1 minute stirring constantly
6. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids
7. Process in water bath canner 5 minutes

Chocolate Chile Raspberry Jam

Recipe by Jeanette Kuder, Columbus, Ohio
First place and Best of Show, Jams/Marmalades/Butters (All Other), 2017



TEMPERATURE
N/A



TIME
45 minutes



YIELD
6 - 1/2 pint jars

Instructions

1. Clean and crush fresh raspberries
2. In large, heavy-bottomed saucepan, combine raspberries, lemon juice and sugar
3. Stir over medium-high heat until sugar is dissolved
4. Slowly add cocoa, stirring constantly to dissolve
5. Add jalapeno, chile powder, turmeric and pepper
6. Continue cooking slowly, stirring frequently until mixture boils heavily
7. Add pectin, boil hard for 1 minute
8. Remove from heat. Spoon mixture into hot, sterilized jars. Seal
9. Boil rapidly in a hot water bath for ten minutes
10. Remove from water. Cool. Listen for popping lids to check seals

Ingredients

- 5 c crushed raspberries
- 2 T lemon juice
- 4 c sugar
- ½ c cocoa powder
- 1 jalapeno pepper, finely grated
- 1 heaping t turmeric powder
- ½ t Chile powder
- 1 r crushed red pepper flakes
- 1 pouch liquid pectin

Grape Jelly

Recipe by Claire-Ellen Rankin, Cardington, Ohio
First place, Jellies (Grape Jelly), 2017



TEMPERATURE

Water bath



TIME

10 minutes



YIELD

8 cups

Ingredients

- 3 ½ lbs. of concord grapes, crushed
- 1 box Sure-Jell® fruit pectin
- 7 c sugar

Instructions

1. Wash grapes. Discard stems and crush grapes. Place in saucepan and add 1 ½ cups water and bring to a boil. Reduce heat; cover and simmer 10 minutes
2. Pour crushed fruit into cheesecloth. Tie closed and hang, letting juice collect in bowl below until dripping stops. Press gently
3. Measure exactly 5 cups of juice into a large saucepot
4. In a separate bowl, measure exactly 7 cups sugar. Do not reduce amount. Do not use substitutes
5. Stir one box Sure-Jell® fruit pectin into juice in saucepot
6. Bring mixture to a full, rolling boil over high heat, stirring constantly
7. Add sugar quickly and stir. Return to a full, rolling boil and boil exactly 1 minute. Stir constantly
8. Remove from heat and skim off any foam with a metal spoon
9. Quickly ladle into jars that have been washed in hot, soapy water and rinsed with hot water and sterilized. Fill to within ½ in. of the top. Wipe jar rims and threads. Cover with flat lids that have been resting in boiling-hot water. Tightly screw on metal bands
10. Process in boiling water bath for 10 minutes. After jars cool, check seals. Store jars in a cool, dry place for up to one year

Hot Pepper Jelly

*Recipe by Judy Nightingale, Cedarville, Ohio
First place and Best of Show, Jellies (Pepper Jelly), 2017*



TEMPERATURE

N/A



TIME

N/A



YIELD

6 - 1/2 pint jars

Ingredients

- 1 c small diced green bell pepper (seeded)
- 1 c small diced red bell pepper (seeded)
- ½ c small diced jalapeno peppers (seeded)
- 1 ½ c apple cider vinegar
- ½ t butter
- 1 T red pepper flakes
- 6 ½ c sugar
- 1 pack liquid pectin

Instructions

1. Bring all ingredients except pectin to a full rolling boil
2. Add pectin and return to a full rolling boil
3. Boil for 1 minute
4. Remove from heat
5. Ladle hot jelly into hot jars, leaving 1/8 inch at top
6. Adjust two-piece jar lids
7. Process in boiling water bath for 10 minutes

Orange Marmalade

*Recipe by Denise Hay, Lewis Center, Ohio
First place, Jams/Marmalades/Butters (Orange Marmalade), 2017*



TEMPERATURE

N/A



TIME

N/A



YIELD

8 - 1/2 pint jars

Ingredients

•5 large oranges

•1 T orange zest

•2 lemons

•8 c water

•8 c sugar

Instructions

1. Cut oranges and lemons into very thin slices
2. Place oranges, orange zest and lemons and water in a large Dutch oven and bring to a boil. Turn off and remove from heat
3. Add sugar and let the mixture sit overnight
4. Bring to a boil, reduce heat to simmer and cook until thick
5. Remove from heat and ladle into clean jars and tighten lids
6. Place in boiling water bath for 15 minutes

Peach Butter

Recipe by Jennifer Noble, Granville, Ohio
First place, Jams/Marmalades/Butters (Peach Butter), 2017



TEMPERATURE

N/A



TIME

N/A



YIELD

8 cups

Ingredients

•4 to 4 ½ lbs. peaches

•½ c water

•4 c sugar

Instructions

1. Peel and chop peaches, removing pits
2. Combine peaches in water in saucepan. Cook at a simmer until soft. Puree mixture in food processor. Measure 2 quarts of peach pulp; return to saucepan
3. Add sugar, stirring until sugar dissolves
4. Cook at a gentle boil over medium heat until thick enough to mound on spoon, stirring frequently
5. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids
6. Process in water bath canner 10 minutes

Peach Jam

*Recipe by Jennifer Noble, Granville, Ohio
First place, Jams/Marmalades/Butters (Peach Jam), 2017*



TEMPERATURE

N/A



TIME

N/A



YIELD

7 cups

Ingredients

- 4 c finely chopped peaches
- 2 T fresh lemon juice
- 5 ½ c sugar
- 1 pkg. Sure-Jell
- ½ t butter

Instructions

1. Peel, pit and finely chop peaches
2. Measure sugar into separate bowl
3. Stir one package of Sure-Jell and lemon juice into prepared fruit in saucepan. Add butter to reduce foaming
4. Bring mixture to a full rolling boil on high heat, stirring constantly
5. Add sugar to fruit mixture. Return to full rolling boil; boil 1 minute stirring constantly
6. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids
7. Process in water bath canner 10 minutes

Strawberry Jam

Recipe by Laura Miller, Holmesville, Ohio
First place, Jams/Marmalades/Butters (Berry Jam), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
24 - 1/2 pint jars

Instructions

1. Sterilize jars, lids and rings for at least 10 minutes in boiling water
2. Crush strawberries, measure out 5 cups of crushed strawberries into saucepan
3. Measure 7 c of sugar in a separate bowl
4. Stir in 1 pkg. of Sure-Jell Fruit Pectin into the crushed strawberries
5. Stirring constantly, bring mixture to a rolling boil on medium high to high heat
6. Add sugar to fruit mixture in the saucepan. Return to full rolling boil, then boil exactly one minute while constantly stirring
7. Remove from heat and skim off any foam with metal spoon. Ladle immediately into prepared jars. Wipe jar rims and threads, then cover with lids and rings
8. Place jars on elevated rack in canner. Lower rack into the canner, ensuring water covering jars by 1-2 inches, adding more boiling water if needed
9. Cover, bring water to gentle boil. Process for 10 minutes, adjusting processing time if necessary for altitude. Remove jars and place upright on towel to cool completely
10. Repeat process twice more to complete 2 additional batches for a total of 24, 1/2 pint jars
11. After jars cool, check seals by pressing centers of lids gently with a finger. If lid springs back, jar is not sealed and refrigeration is necessary. Let prepared jars stand at room temperature for 24 hours. Store unopened jars in cool, dark place up to 1 year

Ingredients

- 8 quarts strawberries cleaned, stems and leaves removed
- 10 lb. sugar
- 3 pkgs. Sure-Jell Fruit Pectin
- Additional items needed:
 - 24 1/2 pint jars
 - Measuring cups
 - Ladle
 - 2 large bowls
 - Large saucepan
 - Canning rack and canner

A large, faded watermark of the Ohio State University logo is centered in the background. It features a shield with a central tower and the words "OHIO STATE" on a banner across the middle.

Sauces

&

Condiments

Applesauce

Recipe by Jennifer Crisman, Ravenna, Ohio
First place, Sauces (Applesauce), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
8 pint jars

Instructions

1. Prepare/sanitize jars, lids and bands by washing in hot soapy water then rinsing and placing in a pot of barely simmering water until ready to fill
2. Combine apples with just enough water to prevent sticking in a large stainless steel saucepan
3. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, for 5 to 20 minutes, until apples are tender (time varies based upon the variety of apple and their maturity)
4. Remove from heat and let cool slightly, about 5 minutes
5. Transfer apples, working in batches to a food mill or a food processor fitted with a metal blade and puree until smooth
6. Return apple puree to saucepan. Add sugar (if using) and lemon juice. Bring to a boil over medium-high heat, stirring frequently to prevent sticking. Maintain a gentle boil over low heat while filling jars
7. Ladle hot apples into hot jars leaving $\frac{1}{2}$ in headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight
8. Process jars in a boiling water bath canner 20 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed
9. Label and store jars

Ingredients

- 12 lbs. apples, peeled, cored and quartered (softer varieties such as Golden Delicious, Fuji, and McIntosh provide the best results)
- Water
- 3 c granulated sugar
- 4 T lemon juice
- 8 pint glass preserving jars with lids and bands

Mississippi Sweet and Sour BBQ Sauce

Recipe by Nina Bagley, Columbus, Ohio

First place and Best of Show, Sauces (Honey BBQ Sauce), 2017



TEMPERATURE

N/A



TIME

1 hour



YIELD

1 pint jar

Instructions

- 1 c ketchup
- $\frac{3}{4}$ c dark brown sugar
- 1 5.5 oz. can tomato paste
- $\frac{1}{2}$ c apple cider vinegar
- $\frac{3}{4}$ c dark fall honey (Ohio honey from my back yard)
- 2 oz. pineapple juice
- 1 oz. bourbon whiskey
- 2 T water
- 2 T minced white onion
- 1 t salt
- 1 t black pepper
- 1 t onion powder
- $\frac{1}{8}$ t ground allspice
- A pinch of Chinese five spice
- A pinch of celery salt
- 1 teaspoon Tabasco sauce
- 2 teaspoon lemon juice
- 1 $\frac{1}{2}$ teaspoon mustard powder

Ingredients

1. Combine all ingredients in a saucepan over medium heat. Bring to a boil
2. Reduce heat to low and simmer until flavors have blended and sauce is reduced, about an hour
3. Process in boiling water bath for 15 minutes.

*A sweet and sour version of BBQ sauce for shrimp, pork, chicken.

To make into a dipping BBQ sauce, increase the amount of honey

Pam's Barbeque Sauce

Recipe by Pam Scott, City of Groveport, Ohio
First place, Sauces (BBQ Sauce (Not Honey)), 2017



TEMPERATURE

N/A



TIME

N/A



YIELD

1 1/2 quarts

Instructions

1. Put all ingredients in a large pan. Bring it to a boil. Simmer for 2 to 2 1/2 hours. Refrigerate and use as needed (I usually quadruple the recipe x3 and simmer 3 pans on the stove. I then process it in a pressure canner)
2. In a medium size pan, place bands and lids covered completely with water and bring to a boil, simmering for 10 minutes
3. Wash the jars (I use an assortment of sizes) in the dis washer. Add BBQ sauce to each hot jar. (I didn't dip the jars into a pan of hot water, but will do this in the future.)
4. Fill each jar with the BBQ sauce, leaving 1/2 inch space at the top of the jar
5. With a clean, wet wash cloth, wipe the rim and sides of the jar. I repeat this step 2-3 times
6. Put the lids and bands on the top of the jar and secure them snugly
7. Using a pressure canner, put 2-3 inches of warm water in the bottom of the canner
8. Add the jars to the canner, process them at 11 pounds of pressure for 25 minutes
9. Add a dish towel to the top of a cutting board
10. Place the jars on the cutting board
11. Listen for the "pop" and look for the lid indentation. Enjoy!

Ingredients

- 32 oz. ketchup
 - 1/2 c tarragon vinegar
 - 1 c sugar
 - 2 T Worcestershire sauce
 - 2 t chili powder
 - 1/2 t onion powder
 - 1/2 t garlic salt
- (To make recipe gluten-free, use rice vinegar and Heinz ketchup)

Rhubarb Grilling Sauce

*Recipe by Jennifer Noble, Granville, Ohio
First place, Sauces (All Other), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
5 cups

Ingredients

- 1 1/3 c brown sugar
- 1 c red wine vinegar, 5% acidity
- 4 t grated fresh ginger
- 1 1/2 t grated lemon peel
- 4 c chopped rhubarb
- 2 c finely chopped tart cherries
- 2/3 c finely minced Serrano Peppers
- 1/2 c finely chopped onion

Instructions

1. Combine rhubarb, cherries, peppers, onion, sugar and vinegar in a medium sauce pan
2. Cook over medium-high heat until rhubarb is tender. Add grated ginger and lemon peel
3. Cook 5 minutes, stirring to prevent sticking
4. Ladle hot sauce immediately into prepared jars. Wipe rims and threads. Cover with two-piece lids
5. Process in water bath canner 15 minutes

Salsa

*Recipe by Julia Frost, Grove City, Ohio
First place, Sauces (Salsa), 2017*



TEMPERATURE
N/A



TIME
N/A



YIELD
5-6 pint jars

Ingredients

- 30 – 40 tomatoes, peeled
- 1 green pepper
- 1 stalk of celery
- 2 medium onions
- 1-2 jalapeno peppers
- 1 T minced garlic
- 1 T vinegar
- 2 t sugar
- 3-4 T chopped cilantro

Instructions

1. Chop everything, add all ingredients to a large stock pot. Bring to a boil
2. Cook for 30 minutes, stirring occasionally
3. Remove from heat
4. Ladle immediately into prepared jars, leaving ½ inch headspace
5. Process in boiling water bath for 10 minutes

A large, faded watermark of the Ohio State University logo is centered in the background. The logo features a shield with a block 'S' and 'H' on the left and a block 'O' on the right, with 'OHIO STATE' written across the middle. Below the shield is a banner with 'BUCKEYE' written on it.

Pickles
&
Relishes

Bread and Butter Pickle Chips

Recipe by Jennifer Crisman, Ravenna, Ohio
First place, Pickles & Relishes (Pickles), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
7 pint jars

Instructions

1. Prepare/sanitize jars, lids and bands by washing in hot soapy water then rinsing and placing in a pot of barely simmering water until ready to fill
2. Place cucumbers in sink with cold water. Scrub each cucumber by hand. Rinse all the cucumbers and drain
3. Slice $\frac{1}{4}$ in off each end of each cucumber and discard. Slice the cucumbers into $\frac{1}{4}$ in thick slices
4. Thinly slice onions and garlic. Place the cucumbers, onions, garlic and pepper in a large pot and stir gently by hand to mix
5. Sprinkle salt over mixture
6. Cover the mixture with about 2 inches of crushed or cubed ice
7. Refrigerate the mixture for 3-4 hours, or overnight, adding more ice as needed during this time
8. Drain cucumber mixture and rinse well to remove salt. Let drain
9. In a large pot, add vinegar, sugar, mustard seed, celery seed pickling spice and turmeric. Stir well
10. Bring to a boil over medium high heat and boil for 10 minutes
11. Add cucumber and onions to the pot, bring back to low boil and boil for 1 minute
12. Remove from heat and ladle into hot jars, leaving $\frac{1}{2}$ in. head space in each jar
13. Remove any air bubbles by inserting a wooden skewer along inside edge of the jar
14. Ladle hot jam into hot jars leaving $\frac{1}{2}$ in headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight
15. Process jars in a boiling water bath canner 10 minutes. Remove jars and cool 12 hours. Check lids for seal- lids should not flex up and down when center is pressed
16. Label and store jars

Ingredients

- 6 lbs. pickling cucumbers
- 2 large onions
- 2 cloves garlic
- 1 red bell pepper, diced
- $\frac{1}{2}$ c canning or pickling salt
- 4 c white vinegar
- 4 c sugar
- 2 T mustard seed
- 1 $\frac{1}{2}$ T celery seed
- 1 T pickling spice
- 1 t turmeric
- 7 pint glass preserving jars with lids and bands

Clara Shay's Green Tomato Relish

Recipe by Kristyne McDougle, Lorain, Ohio
First place, Pickles & Relishes (All Other), 2017



TEMPERATURE
N/A



TIME
N/A



YIELD
8 pints

Ingredients

- 3 lbs. green tomatoes, cored and chopped
- 2 green peppers, seeded and diced
- 2 red peppers, seeded and diced
- 3 large onions, diced
- 1 small head of green cabbage, finely grated
- 3 T salt
- 2 ½ c white vinegar
- 3 c sugar
- 1 t celery salt
- 2 T mustard seed
- 2 t ground mustard
- 2 t turmeric

Instructions

1. Combine all vegetables in large bowl, salt vegetables and soak overnight. The next day, drain well
2. Combine all other ingredients in a large pot and bring to a simmer
3. Add vegetables and bring to a boil, boil 10 minutes
4. Ladle relish into prepared jars, leaving ½ inch headspace and process for 15 minutes

Pickled Beets

Recipe by Claire-Ellen Rankin, Cardington, Ohio
First place and Best of Show, Pickles & Relishes (Pickled Beets), 2017



TEMPERATURE

Water bath



TIME

30 minutes



YIELD

Varies

Instructions

1. Cut off tops of beets leaving 1" of stem. Leave on root. Wash beets thoroughly
2. Cover with boiling water in large kettle and boil until skins slip off easily
3. Skin and trim and cut beets into cubes or slices
4. Pack hot beets into sterilized jars and cover with the pickling juice to within ½ in or jar top
5. Add ½ t salt to each pint
6. Wipe rims of jars. Prepare lids (sterilize) and screw bands. Tighten metal bands
7. Process for 30 minutes in boiling water bath canner. After jars cool, check seals. Store jars in a cool, dry place for up to one year

Ingredients

•4 quarts of beets, similar in size

Pickling juice:

•2 c cider vinegar

•1 cup water

•2 ½ c sugar

•1 t mixed pickling spice

wrapped in a cheesecloth bag and tied shut

•½ t salt per pint

Miscellaneous

OHIO STATE

Fire and Ice Mixer

Recipe by Catherine L. Blackwood, Columbus, Ohio

First place and Best of Show, Ohio Wines - Love at 1st Sip (Wine Creation), 2017



TEMPERATURE

N/A



TIME

Minutes



YIELD

6-8 servings

Ingredients

- 2/3 c sugar
- 1/2 c water
- 2 t minced jalapeno or serrabi chili
- 2 T finely chopped yellow bell pepper
- 2 t minced fresh mint
- 1/2 c fresh lime or lemon juice
- 2 c sparkling mineral water
- 2 c apple juice
- 2 c Ohio Gewurztraminer or Riesling wine
- ice cubes for serving

Instructions

1. In a large saucepan, combine sugar and water
2. Bring to a boil over high heat, stirring until the sugar is dissolved
3. Remove from heat, stir in the chili and let cool
4. Add the bell pepper, mint or lemon juice, mineral water, apple juice and Ohio wine
5. Stir thoroughly
6. Transfer to a pretty pitcher
7. Pour over ice cubes in wine glasses

Mexican Street Corn Deviled Eggs

Recipe by Michele Kusma, Columbus, Ohio

First place, Deviled Egg Live Challenge (Amateur and Professional), 2017



TEMPERATURE

N/A



TIME

N/A



YIELD

12 servings

Ingredients

- 6 hard-boiled eggs, cut in half lengthwise
- ½ c finely crumbled cotija cheese
- 2 T Hellman's Light mayonnaise
- 2 T Miracle Whip Light
- 1/8 t ground mustard powder
- 1/8 t garlic powder
- 1/8 t chili powder, + additional for garnish
- ½ T fresh squeezed lime juice
- Salt, to taste
- ½ c roasted corn (canned or frozen)
- 12 cilantro leaves, for garnish

Instructions

1. Place the yolks of the eggs and the cotija cheese in the bowl of a food processor, fitted with the S-blade. Pulse several times until well combined. Add the Hellman's, Miracle Whip, mustard powder, garlic powder, chili powder and lime juice and process until smooth, approximately 15-20 seconds. Taste and add salt if desired
2. Remove the blade from the food processor and stir in the roasted corn into the yolks. Place the yolk mixture in a large zip-top plastic bag. Seal the top of the bag, then cut off a small corner
3. Place the egg whites on a serving platter. Squeeze an even amount of the yolk mixture into each egg white. Sprinkle eggs with additional chili powder, then top each egg with a cilantro leaf
4. Serve immediately or refrigerate up to 2 days

Tomato Juice

Recipe by Claire-Ellen Rankin, Cardington, Ohio
First place, Preserved Fruits and Vegetables (Fruits), 2017



TEMPERATURE

Water bath



TIME

10 minutes



YIELD

1 quart

Instructions

1. Wash tomatoes and cut into pieces
2. Simmer until soft
3. Put through Squeez-o strainer
4. Return juice to saucepot and heat to just boiling
5. Pour carefully into sterilized jars
6. Divide evenly the salt and citric acid, then add to each pint jar
7. Wipe rims of jars. Prepare lids (sterilize) and screw bands. Tighten metal bands
8. Process for 10 minutes in boiling water bath canner. After jars cool, check seals. Store jars in a cool, dry place for up to one year

Ingredients

- 3-4 lbs. of ripe, juicy tomatoes
- 1 t canning salt
- ½ t citric acid