

2011 Fresno County 4-H Festive Faire



Dairy Recipes

Nutty Cheese Ball

**By: Mary Merritt, Blossom Trail
4-H**

Junior Gold Medalist

2 c. Blue Cheese	2 c. Walnuts
2 c. Cream Cheese	4 tsp. Paprika
8 tbs. Butter	8 tsp. Minced Parsley
3 tsp. Worcestershire sauce	8 tsp. Dried Thyme
Dash of cayenne pepper	Crackers for serving

Directions:

1. Mix the two cheeses, butter and Worcestershire sauce in a food processor or by hand.
2. Shape the mix into one large ball.
3. Chop up parsley and walnuts until finely chopped.
4. Combine nuts & spices and spread onto wax paper.
5. Roll the ball over the nuts to coat it.
6. Chill well before serving. Serve with crackers.



Pear Custard Bars

By: Hunter Ward, Reedley 4-H

Junior Silver Medalist

½ c. butter, softened	1/3 c. sugar
¾ c. flour	¼ t. vanilla extract
2/3 c. chopped macadamia nuts	

Filling/Topping

1 (8 oz.) pkg. cream cheese	½ c. sugar
1 egg	½ t. vanilla extract
1 can (15 ¾ oz.) pear halves, drained	½ t. sugar
½ t. cinnamon	

Directions:

1. In mixing bowl, cream, butter, and sugar. Beat in the flour and vanilla until combined. Stir in the nuts. Press into a greased 8 in. square baking pan. Bake at 350 degrees for 20 minutes or until lightly browned.
2. Increase heat to 375. In a mixing bowl, beat cream cheese until smooth. Add sugar, egg and vanilla; mix until combined. Pour over crust.
3. Cut pears into 1/8 slices; arrange in a single layer over filling.
4. Combine sugar and cinnamon; sprinkle over pears. Bake at 375 for 28-30 minutes. Cool on a wire rack for 45 min. Refrigerate for at least 2 hours before cutting. Yield: 16 bars.

Beverly Hills Chunky Cookie

By: Claire Santos, Reedley 4-H

Junior Bronze Medalist

1 cup butter	1 cup sugar
1 cup brown sugar	2 eggs
1 tsp. vanilla	2 cups flour
2 tsp. salt	1 tsp. baking powder
2 ½ cups Old Fashioned Oatmeal	
12 oz. mini chocolate chips	1 ½ cups chopped nuts

Directions:

Preheat oven to 350 degrees. Cream butter and both sugars. Add eggs and vanilla; mix together with flour, salt, baking powder and baking soda. Add oatmeal, chocolate chips and nuts. Mix well. Roll into balls and place two inches apart on ungreased cookie sheet. Bake for 14 minutes at 350 degrees or until edges are brown.

Makes 36 cookies.



Crème Brulee

By: Holly Watkins, Foothill 4-H

Intermediate Gold Medalist

1 quart heavy cream	
1 vanilla bean, split and scraped	
1 cup sugar, divided	6 large egg yolks
2 quarts hot water	

Directions:

Preheat oven to 325 degrees.

Place the cream, vanilla bean and its pulp into a medium saucepan set over medium-high heat and bring to a boil. Remove from the heat, cover and allow to sit for 15 minutes. Remove the vanilla bean. In a medium bowl, whisk together ½ cup sugar and the egg yolks until well blended and it just starts to lighten in color. Add cream a little at a time, stirring continually. Pour the liquid into 6 (7 to 8 oz.) ramekins. Place the ramekins into a large cake pan or roasting pan. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake just until the crème brulee is set, but still trembling in the center, approximately 40-45 minutes. Remove the ramekins from the roasting pan and refrigerate for at least 2 hours and up to 3 days. Remove from the refrigerator for at least 30 minutes prior to browning the sugar on top. Divide the remaining ½ cup sugar equally among the 6 dishes and spread evenly on top. Using a torch, melt the sugar and form a crispy top. Allow the crème brulee to sit for at least 5 minutes before serving.

Holiday Cheese Ball

By: Katelyn Merritt, Blossom Trail 4-H

Intermediate Silver Medalist

½ cup unsalted butter, softened 5 dashes hot sauce
3 pkg. (8 oz each) cream cheese ½ tsp. coarse salt
2 tbs. fresh lemon juice ¼ tsp. pepper
½ tsp. Worcestershire sauce 2 tbs. chutney
8 oz. sharp cheddar cheese
¾ c. chopped cranberries, dried
Crackers for serving

Directions:

1. Put butter, cream cheese, lemon juice, Worcestershire sauce, hot sauce, salt and pepper into the bowl of an electric mixer fitted with a paddle.
2. Mix on medium speed until well combined.
3. Stir in cheddar cheese and chutney with above mixture.
4. Form into a ball.
5. You may refrigerate for up to 3 days or freeze for up to a month.
6. Roll cheese ball in cranberries to coat it before serving.
7. Serve with crackers.

Cheesecake Tarts

By: Thomas Suarez, Fairmont 4-H

Intermediate Bronze Medalist

2 pkgs. 8 oz. cream cheese 2 tsp. vanilla
¾ cup sugar Foil cupcake liners
Vanilla wafers 2 eggs

Directions:

Place a wafer on the bottom of each cupcake liner. Beat all ingredients together until creamy. Fill cup ¾ full. Bake at 350 degrees for 10-15 minutes, the tops will remain white. Top with cherry pie filling.



Banana Whoopee Pies

By: Taylor Campbell, Fairmont 4-H

Senior Gold Medalist

4 ½ cups flour	1 tsp. salt
2 tsp. baking powder	1 tsp. baking soda
1 cup shortening	2 cups sugar
2 eggs	
2 cups mashed ripe bananas	
½ cup buttermilk	1 tsp. vanilla
1 tub white frosting	

Directions:

In large bowl combine the flour, salt, baking powder, and baking soda. Mix well and set aside. In separate large bowl, cream the shortening and sugar together. Add the eggs, mashed bananas, buttermilk, and vanilla and beat thoroughly. Beat in the dry ingredients. Drop by rounded tablespoon full onto ungreased cookie sheets, 2 ½ inches apart. Bake in a preheated oven at 375 degrees for 10 to 12 minutes or until the cookies spring back when pressed lightly in the center. Remove from cookie sheets to wire rack or paper towels. Let cool completely before spreading with the frosting.



Bumble Bees

By: Leslie Miller, Reedley 4-H

Senior Silver Medalist

28 FAMOUS Chocolate Wafers, divided
4 cups cold milk
1 pkg. (8 serving size) Jell-O Vanilla flavor instant pudding
4 large black gumdrops
1 piece black shoestring licorice (12 inch), cut into 1-in pieces

Directions:

Place 24 of the wafers in large resealable plastic bag; seal bag. Use rolling pin to roll over wafers in bag until finely crushed. Break remaining 4 wafers in half; set aside.

Pour milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Spoon 1/3 of the pudding evenly into 4 clear dessert cups; top each with about 1 tbsp. of the crushed wafers. Repeat layers of pudding and crushed wafers; top with remaining pudding. Refrigerate at least 1 hour or until ready to serve.

Decorate with gumdrops and licorice to resemble the antennae, stingers and eyes of bumble bees. Insert 2 of the reserved water halves into each cup for the “wings.”

Traditional Recipes

Nana's Baconny Goodness

Nichole Heady, Fowler 4-H

Senior Bronze Medalist

1 box of cream cheese

1 package of hickory smoked bacon

Directions:

1. Fry bacon strips.
2. Let cool, allow cheese to soften.
3. Dry excess grease off of bacon.
4. Chop bacon finely, mix approximately half of the bacon into the cheese.
5. Roll cheese into a ball.
6. Then roll cheese into bacon to decorate the outside.
7. Enjoy with crackers.

Reindeer Chow

By: Luke Renna, Sierra 4-H

Junior Bronze Medalist

1 lb. white chocolate (melting type)

3 c. Rice Chex Cereal

3 c. Corn Chex Cereal

3 c. Cheerios cereal

2 c. Stick Pretzels

Directions:

Slowly melt chocolate in double boiler over water. Combine rest of ingredients, then pour chocolate over top and mix well.

"At our house, Santa gets cookies and the reindeer need a treat too."

-Luke Renna



Spritz Cookies

By: Katelyn January, Blossom Trail 4-H

Intermediate Silver Medalist

1 cup butter 4 egg yolks

2 ½ cups flour 1/8 salt

1 t. almond extract

Cream, egg, butter, and sugar. Add flour, salt, extract, then mix. Place on lightly greased baking sheet, bake 375 degrees for 12 minutes



Fudge Brownies

Thomas Suarez, Fairmont 4-H

Intermediate Bronze Medalist

½ cup butter

2 squares unsweetened chocolate

2 eggs 1 cup sugar

1 tsp. vanilla ¾ cup flour

1 square unsweetened chocolate shaved

1 peanut M&M

Directions:

In a medium saucepan melt butter and chocolate over low heat. Remove from heat. Stir in sugar, eggs, vanilla, and shaved chocolate. Beat lightly by hand just till combined. Stir in flour. Spread batter into a greased 8x8x2 inch baking pan. Bake in a 350 degree oven for 30 minutes. Cool on wire rack. Cut into bars. Makes 24.

“I found this recipe in my Great Grandmother’s recipe book. My mom said she would make this every Christmas and put 1 peanut M&M and whoever found it got to open the first present on Christmas Eve.”

-Thomas Suarez

“Made From a Mix” Recipes

Triple Layer Cookie Bars

By: Taylor Campbell, Fairmont 4-H

Senior Gold Medalist

1 ½ cups of graham cracker crumbs

½ cup of melted butter

2 1/3 cups of flaked coconut

1 can (14 oz.) sweetened condensed milk

1 cup (6 oz.) semi sweet chocolate chips

½ cup creamy peanut butter

Directions:

Heat oven to 350 degrees. Spray 13x9 inch baking pan with no stick cooking spray. Combine graham cracker crumbs and butter in a small bowl. Press into the bottom of the prepared pan. Top evenly with coconut. Pour sweetened condensed milk evenly over coconut layer. Bake 20-25 minutes or until lightly browned. Loosen from sides of the pan while still warm. Melt chocolate chips with peanut butter in a small microwavable bowl on high for 1 minute. Stir until smooth. Spread evenly over hot coconut layer cool for 15 minutes on wire rack. Refrigerate for 45 minutes or until chocolate is set. Cut into squares or diamonds.

Easy Oreo Truffles

By: Claire Santos, Reedley 4-H

Junior Gold Medalist

1 Package (8 oz.) Philadelphia Cream Cheese, softened

1 Package (1 lb. 2 oz.) Oreo Cookies, finely crushed (about 4 ¼ cups)

2 packages (8 squares each) Baker’s semi0sweet chocolate, melted.

Directions:

Mix cream cheese and 3 cups cookie crumbs until well blended.

Shape into 48 (1 inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

Refrigerate 1 hour or until firm. Store in a tightly covered container in the refrigerator.

S'more Cupcakes

By: Joshua Watkins, Foothil 4-H

Junior Silver Medalist

1 cup graham cracker crumbs

¼ cup sugar ¼ cup melted butter

½ cup mini chocolate chips

1 box milk chocolate cake mix

6 egg whites 1 ½ cups sugar

½ tsp. cream of tartar

1 tsp. vanilla extract

Directions:

Mix graham cracker crumbs, sugar, and melted butter. Put one tablespoon of mixture in bottom of each of 24 paper muffin cups. Press down. Place 1 teaspoon mini chocolate chips on top of graham cracker crumbs.

Make cake according to directions on box. Fill cupcake cup 2/3 full with cake batter. Bake until toothpick comes out clean. Allow to cool completely.

Place 6 egg whites, cream of tartar, and sugar in a large metal bowl. Set over a saucepan of simmering water. Whisk constantly until sugar is dissolved and whites are warm to the touch, about 3 or 4 minutes. Transfer to large bowl of an electric stand mixer. Beat 5 to 7 minutes, starting on low speed and gradually increasing to high, until stiff, glossy peaks form. Beat in vanilla. Spoon into a large Ziploc bag.

Snip a 1" opening off one tip. Pipe topping onto each cupcake. Using handheld torch, lightly brown the topping, taking care not to burn the cupcake liners. Serve immediately or store in airtight containers at room temperature for up to 2 days.

Tanner's Birthday Dirt Pudding with Worms

By: Tanner Colvard, Dry Creek 4-H

Junior Bronze Medalist

2 boxes of Chocolate Pudding 4 cups of cold milk

16 Oreo cookies 1 bag of gummy worms

Directions:

Mix the chocolate pudding with 4 cups of cold milk for 1 minute with a beater, let sit for 5 minutes. Crush Oreo cookies and mix into pudding, place gummy worms throughout the pudding and enjoy.



Chocolate Mint Brownies

By: Rebecca Edgbert, McKinley 4-H

Intermediate Gold Medalist

Brownie Base

1 box (1 lb. 2.4 oz.) brownie mix

Water Vegetable Oil

Egg (called for on brownie mix box)

Filling

2 ½ cups powdered sugar

3 tbsp. butter or margarine, softened

3 tbsp. whipping cream

2 oz. cream cheese, softened (from 3 oz. package)

1/8 to ¼ teaspoon mint extract

2 drops green food color

Topping

1/3 cup whipping cream

1 1/3 cups (8 oz.) semisweet chocolate chips

1/3 cup butter (do not use margarine)

Directions:

Heat oven to 350 degrees (325 for dark or nonstick pan). Grease bottom only of 9 inch square pan with shortening or cooking spray. (for easier cutting, line pan with foil, then grease foil on bottom only of pan.) Make and bake brownie mix as directed on box. Cool completely, about 1 ½ hours.

In large bowl, beat filling ingredients with electric mixer on medium speed until smooth. Spread over cooled brownies. Refrigerate about 1 hour or until set. Meanwhile, in 2-quart nonstick saucepan, heat topping ingredients over medium low heat, stirring constantly, until melted and smooth. Cool about 10 minutes or until lukewarm.

Pour topping over filling; spread to cover. Refrigerate uncovered about 2 hours or until set. Before cutting into bars, let stand 10 minutes at room temperature. For bars, cut into 5 rows by 4 rows. Store covered in refrigerator.



My Favorite Turtles

By: Katelyn January, Blossom Trail 4-H

Intermediate Bronze Medalist

1 package small pretzels (waffle shapes or rounds)

1-13 oz. package unwrapped Rolo® candies.

1 package pecan halves (toasted), almonds or M&M® candies.

Directions:

Preheat oven to 250 degrees.

Cover cookies sheet with tin foil. Place one layer of pretzels on foil. Unwrap Rolo® candies and place one candy on top of each pretzel. Bake 4 minutes or until the candies get soft. The candy should be warm but not melted. Remove from oven and quickly place a pecan half on top of a candy and squash down. Cool for 20 minutes then put in refrigerator for 20 minutes to set.



Chocolate Cake Pops

By: Kristen Kahaian, Fowler 4-H

Senior Gold Medalist

-Two chocolate cakes (made from mix)

-3/4 can of chocolate frosting & nbsp;

-Dipping chocolate and/or colored candy coating

Directions:

After baking two chocolate cakes, crumble them in a bowl with your hands and add frosting. Refrigerate for one hour. Form them into balls and push sticks into them. Dip into chocolate then let them dry. You can dip them again in colored candy coating if you want after they dry. You can also add decorations such as m & m's or sprinkles.



Peppermint Roll

By: Taylor Campbell, Fairmont 4-H

Senior Silver Medalist

Angel food cake mix Whipping cream

Powdered sugar Vanilla

Peppermint Candy

Directions:

Preheat oven to 350 degrees. Prepare 1 box of angel food cake as directed. Line two 17x11 pans with parchment paper. Pour a thin layer of batter into the pans. Bake for 15 minutes. Take out of pan and roll in a towel while still hot. Leave rolled up in towel till cooled.

While the cake is cooling, take a quart of whipping cream. Crush up some peppermint candy. I used about $\frac{3}{4}$ cup. Adjust to you taste. (that depends on how much you like peppermint candy) Whip the cream with about a tablespoon of powdered sugar (more if you like it sweeter) and a teaspoon of vanilla. Whip the cream with a mixer adding the powdered sugar and vanilla till stiff. Stir in the crushed peppermint candy.

Then you unroll the cake on plastic wrap. Spread some of the peppermint whip cream inside the roll. Toll the cake up again. Put some whip cream mixture on the plastic wrap the length of the roll. Then frost the roll with the whip cream mixture. Wrap the plastic wrap around the roll. Then wrap in foil. Place into the freezer for at least a day. Can be made several weeks ahead of time. Then slice and serve.

Cake Balls

By: Nicole Alatorre, Fowler 4-H

Senior Bronze Medalist

1 (18.25 oz.) package chocolate cake mix

1 (16 oz.) container prepared chocolate frosting

1 (3 oz.) bar chocolate flavored confectioners coating

Directions:

1. Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into a large bowl, and stir in the frosting until well blended.
2. Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.
3. Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.



Candies

Cream Cheese and Peanut Butter Candy

By: Jason Mullikin, Golden Tri-C

Junior Gold Medalist

4 oz. Cream Cheese

3 tbsp. sweet butter at room temp.

1 ½ cups powdered sugar

¼ cup peanut butter

Directions:

Mix together until smooth. Roll into ball and then into ground peanut pieces.



Friendship Fudge

By: Tanner Colvard, Dry Creek

Junior Silver Medalist

3 cups (18 oz.) semi-sweet chocolate chips

1 can (14 oz.) sweetened condensed milk

Dash of salt

1 ½ tsp. Vanilla

Directions:

In a heavy saucepan, over low heat, melt chocolate chips with sweetened condensed milk and salt. Remove from heat; stir in vanilla. Spread evenly into a wax-paper lined 8 or 9 inch square pan. Chill for 2 hours or until firm. Turn fudge onto a cutting board. Peel off paper and cut into squares. Store in refrigerator.

Zingy Peppermint

By: Sabrina Lanfranco, Kerman 4-H

Junior Bronze Medalist

1 egg white 3 cups powdered sugar

3 drops of peppermint essence

2 drops green food coloring

4 oz. semi sweet chocolate broken into pieces

Directions:

Whisk egg whites until frothy. Sift in powdered sugar and mix well. Add peppermint flavoring and food coloring. Sprinkle powdered sugar and roll into teaspoon sized balls and place on lined cookie sheet. (Non-Stick) Flatten each ball with fork and refrigerate for one hour.

Melt chocolate in a heat proof bowl. Remove from heat and let cool. Dip each zingy into chocolate then let chill for 1 hour.

Hawaiian Toffee

By: Rachel Zurcher, Foothill 4-H

Intermediate Gold Medalist

3 ½ oz. macadamia nuts, coarsely chopped

1 cup unsalted butter

1 cup sugar

1 teaspoon vanilla

4 oz milk chocolate

1 cup toasted coconut

Directions:

Line a 9 inch square pan with foil, sprinkle the nuts in the pan. Combine butter, sugar, water and salt in saucepan. Bring to a boil over medium heat, stirring frequently. Attach candy thermometer to side of pan. Continue boiling until the thermometer reaches the hard crack stage, 305 degrees to 310 degrees stirring frequently. Remove from heat and stir in vanilla. Pour over nuts, allow to cool complete about 30 minutes. Melt the chocolate in the microwave at medium 4 to 5 minutes, stirring every 2 minutes. Lift the toffee from the pan spread the chocolate over the toffee. Press the coconut in the chocolate. Refrigerate about 30 minutes, until chocolate is set. Bring to room temperature. Break into pieces. Serve and enjoy!



Almond Cream Cheese Candy

By: Chyna-Marie Milikin, Golden Tri-C

Intermediate Silver Medalist

4 oz. of cream cheese

3 tbsp. sweet butter at room temp.

1 ½ cup powdered sugar

1 tsp. vanilla extract

2 drops almond extract

Directions:

Mix together until smooth. Roll into a small ball and then roll in grated coconut. Drizzle with chocolate. Wrap in a clear wrap or put into a pretty box for a friend.



Treats for Santa

By: April Rodriguez, Sierra 4-H

Intermediate Bronze Medalist

2 cups creamy peanut butter, (not all-natural)

¼ cup butter or margarine, softened

3 ¾ cups (16 oz. box) powdered sugar

2 cups (12 oz. pkg.) semi-sweet chocolate morsels

2 tbsp. vegetable shortening

Directions:

Line baking sheets with wax paper. Beat peanut butter and butter in large mixing bowl until creamy. Beat in powdered sugar until mixture holds together and is moistened. Shape into 1-inch balls; place on prepared baking sheets. Freeze for 1 hour.

Melt morsels and shortening in microwave on high for 1 minute. Stir. Microwave for 15 seconds. Stir. Repeat until melted. Place toothpick in peanut butter balls. Dip in chocolate.



Healthier Goodies

Hunter Ward, Reedley 4-H

Junior Gold Medalist

1 (.25 oz) pkg. rapid rise yeast	1 t. granulated sugar
½ c. warm water (110 degrees F.)	
1 (12 oz.) can evaporated milk	¼ c. water
¼ c. shortening, melted	¼ c. honey
2 t. salt	2 c. whole wheat flour
3 c. white flour	2 t. butter

Directions:

1. Dissolve yeast and sugar in ½ c. warm water.
2. Combine milk, ¼ c. water, shortening, honey, salt, and wheat flour in mixing bowl. Mix in yeast mixture and let rest 15 minutes.
3. Add white flour and process until dough forms a ball. Use hook attachment to knead in mixer or knead by hand 10 minutes. Place dough in greased bowl to rise for one hour or doubled in size.
4. Punch down; divide dough in half. Form into loaves and place in buttered 9x5 inch bread pans. Butter the tops of the dough and cover loosely with plastic wrap. Let rise in warm place 30 to 60 minutes.
5. Place a small pan of water on the bottom shelf of the oven. Preheat to 375 degrees.
6. Bake for 25-35 minutes, or until tops are dark golden brown. Butter crusts while warm. Slice when cool.

Twilight Popcorn Balls

By: Nichole Heady, Fowler 4-H

Senior Gold Medalist

1 cup of butter
1/3 cup of corn syrup
1 cup of cinnamon red hots
2 bags of popcorn

Directions:

Pop the two bags of popcorn and put it in a large bowl, make sure to get all the kernels out. Melt the butter, corn syrup, and red hots in a double boiler stir often until the red hots are melted. Pour the hot mixture on the popcorn then mix it all together. Form into balls. After cooling sink your fangs into your delicious Twilight popcorn balls.

Spiced Apples

By: Tanner Colvard, Dry Creek 4-H

Junior Silver Medalist

4 large firm apples, peeled, cored and thinly sliced

1 tsp. vegetable oil

½ cup unsweetened cranberry juice

¼ tsp. cinnamon

1/8 tsp. ground allspice

1/8 tsp. grated nutmeg

Directions:

In a large skillet, cook the apples in the oil over medium heat for 10 minutes, or until tender but not mushy. Transfer to a bowl to keep warm.

Add cranberry juice, brown sugar, cinnamon, allspice, and nutmeg to the skillet. Cook over medium-high heat continuously for 5 minutes or until syrupy.

Return the apples to the skillet and heat for 1 minute, stirring to glaze the apples.

Makes 4 servings: 1 gram fat-100 calories per serving.

Healthy Zucchini Bread

By: Kathryn Ramirez, Kingsburg 4-H

Junior Bronze Medalist

2 cups whole wheat flour

1 cup oatmeal finely blended

3 eggs

1 cup vegetable oil

2 cups granulated sugar

½ cup walnuts chopped

2 cups zucchini grated

2 teaspoons of vanilla extract

1 teaspoon iodized salt

1 teaspoon baking soda

½ teaspoon baking powder

Directions:

1. Wash zucchini. Leaving the skin on, grate whole zucchini, with a cheese grater. Measure out 2 cups grated zucchini. Set aside
2. Using a food processor, blend oatmeal until a fine flour. Then measure out 1 cup. Set aside.
3. Crack 3 eggs. One at a time, into a separate bowl. Whisk the eggs slightly, to break the yolks. Set aside.
4. In a large bowl, mix all ingredients together in the order given.
5. Stir all ingredients thoroughly.
6. Divide mixture into two greased, 8 inch loaf pans.
7. Bake loafs at 325 degrees for 1 hour.

Aunt Terri's Spiced Nuts

By: Jesse Miller, Reedley 4-H

Intermediate Gold Medalist

2 cups mixed nuts
2 tbsp. vegetable or Canola oil
1 tsp. dried thyme leaves
1 tsp. Kosher salt
½ teaspoon cayenne powder

Directions:

Preheat oven to 350 degrees. Mix nuts, oil and spices together and back on a cookie sheet for 10-12 minutes. Check nuts and shake once while cooking. Let cool for 2 hours. Store in air tight container.



Whole Wheat Prosciutto Muffins

By: Rebecca Edgbert, McKinley 4-H

Intermediate Silver Medalist

2 tbsp. butter
½ cup minced prosciutto
1 tsp. minced fresh rosemary
1 ½ tsp. baking powder
½ tsp. salt
1 cup nonfat buttermilk
2 tbsp. extra-virgin olive oil

1 ½ cups finely chopped onion
2 cups whole wheat pastry flour
½ tsp. baking soda
1/8 tsp. freshly ground pepper
2 large eggs

Directions:

Preheat oven to 400 degrees. Coat 12 (1/2-cup) muffin cups with cooking spray.

Melt butter in a large skillet over medium heat. Add onion and cook, stirring, until golden, about 5 minutes. Stir in prosciutto and cook, stirring, for 2 minutes. Remove from the heat.

Whisk flour, rosemary, baking powder, baking soda, salt and pepper in a large bowl until combined. Whisk buttermilk, eggs, and oil in a medium bowl until blended.

Fold the onion mixture and buttermilk mixture into the dry ingredients with a rubber spatula until evenly moistened. Divide the batter among the prepared muffin cups.

Bake the muffins until lightly browned and a toothpick inserted in the center comes out clean, 18 to 20 minutes. Serve warm.

Chocolate Crispies

By: Lexi Lanfranco, Kerman 4-H

Intermediate Bronze Medalist

½ stick butter (¼ cup)

3 tbsp. corn syrup

3 ½ oz. milk chocolate (broken into pieces)

4 ½ cup corn flakes

12 paper liners

Directions:

1. Put butter, syrup, chocolate in a mixing bowl.
2. Place over a pan of simmering water to allow the butter, syrup and chocolate to melt-stirring to mix well.
3. Remove from pan.
4. Add corn flakes (mix well)
5. Spoon into paper liners.
6. Set in refrigerator for 1 hour.
7. Serve and enjoy!

Congratulations to all of our winners, and thank you to all of our sponsors, judges, volunteers, and participants who made the 2011 Festive Faire a success!

Melanie

Melanie Curtis

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2011 Cookbook compiled by 4-H Intern, Amanda Cherry.

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