





Ingredients

Crust:

- 2 cups all purpose flour
- 1 cup butter, softened
- 1/2 cup white sugar

Filling:

- 1 1/2 cups white sugar
- 1/4 cup all purpose flour
- 4 eggs
- 2 lemons, juiced

Piper Kari- Trabuco Trailblazers Lemon Bars

Directions

Step 1

Preheat the oven to 350 degrees F

Step 2

- To make the crust:
 - Blend 2 cups flour, softened butter, and 1/2 cup sugar in a medium bowl until well combined
 - o press into the bottom of a ungreased 9x13 inch pan.
 - Bake in the preheated oven until firm and golden, about 15 minutes.

Step 3

- Meanwhile, make the filling
 - Whisk remaining 1 1/2 cups sugar and 1/4 cup flour in a medium bowl. Whisk in eggs,then lemon juice until smooth; pour filling over the baked crust.

Step 4

- Bake in the preheated oven for 20 minutes.
- Set the pan aside to cool completely
- the bars will firm up as they cool.
- When cooled, cut into uniform squares.

Nathan Hansell age 9 - Yorba Linda Cloverleaf Macadamia Nut Bars

TIME:

Prep: 25 min.

Bake: 50 min. + cooling

INGREDIENTS:

1 sheet refrigerated pie crust

3 large eggs

1 cup dark corn syrup

2/3 cup sugar

2 tablespoons butter, melted

2 teaspoons vanilla extract

2 cups chopped macadamia nuts

DIRECTIONS:

 Unroll crust and place in a brownie pan and set aside. In a small bowl, beat the eggs, corn syrup, sugar, butter and vanilla until combined. Stir in the nuts. Pour into crust.

2. Bake at 325° for 40 minutes or until center is set and top is golden brown. Cool on a wire rack. Refrigerate leftovers.

Sadie Sauer-OABB Pistachio Bundt Cake Part 1

Ingredients for cake

- 1 1/4 cups Buttermilk
- 3 Large Eggs
- 2 Large Egg yolks
- 1 Tbsp Vanilla Extract
- 2 1/2 cups All Purpose Flour
- 1 1/2 cups Sugar
- 1 1/4 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 1 cup Unsalted Butter, room temperature
- 1 packet of jello pistachio pudding

Directions for cake:

- 1. Preheat oven to 350°F (176°C) and grease and flour the bundt pan
- 2. Combine the buttermilk, eggs, egg yolks and vanilla extract in a largebowl, then separate about 3/4 cup of the mixture into another bowl or measuring cup. About 1 1/4 cups should remain in the other bowl. Set both aside.
- 3. In a large mixer bowl, combine the flour, sugar, baking powder, baking soda and salt.
- 4. With the mixer on the lowest speed, add the butter about a tablespoon at a time, allowing it to incorporate before adding the next tablespoon. As you add more butter, the mixture will start to clump together a bit a should end up resembling wet sand.
- 5. Add the larger of the reserved egg mixture (about 1 1/4 cups) to the dry ingredients/butter mixture. Stir on the lowest speed until it's incorporated, then scrape down the sides of the bowl.
- 6. Increase the speed to medium high and beat until light and fluffy, about 45 seconds to a minute. Scrape down the sides of the bowl.
- 7. Turn the speed down to low and slowly add the remaining egg mixture in a slow stream until incorporated.
- 8. Scrape the sides of the bowl, then turn speed back up and mix until well combined, about 10-15 seconds.
- 9. Mix in the pistachio pudding mix just until combined
- 10. Pour into the bundt pan and bake for 20-25 minutes or until a toothpick inserted comes out clean.
- 11. Remove cake from the oven and allow to cool for 5-10 minutes, then turn out onto a cooling rack to cool completely.



Sadie Sauer- OABB Pistachio Bundt Cake (Continued)

Ingredients for icing

- 11/2 cups of powdered sugar
- 2 tbsp of half and half
- 1/8 tsp of salt
- 1/4 tsp of vanilla extract
- 2-3 tbsp of melted butter

Directions for icing

- 1. Combine all ingredients in a mixing bowl and stir until there are no lumps.
- 2. Add more or less half and half until the consistency is correct.
- 3. Drizzle icing on cake after cake is cooled
- 4. Add any decorations you like



Celeste Kari-Trabuco Trailblazers Mexican Hot Chocolate Popcorn Topping

Ingredients for Topping:

- 1Tbsp Cocoa powder
- 1Tbsp Powdered Sugar
- 1 tsp Cinnamon
- 1/4 tsp Salt

Ingredients for popcorn:

- 1/2 cup unpopped popcorn
- 2 Tbsp Coconut oil
- 2 Tbsp Olive oil
- Salt to taste



Instructions:

- Mix all the topping ingredients together.
- 2. Pop the popcorn in a Whirly Popwith coconut oil.
- 3. Transfer popcorn to a large bowl and toss with olive oil and salt.
- 4. Add the mixed topping and toss well.



Jason Hoskin- Yorba Linda Cloverleaf Cheeto Mac and Cheese Enchiladas

Ingredients

Mac and cheese (recipe below)

2 tablespoons unsalted butter 1 cup sour cream

2 cups low-fat milk

1 teaspoon dry mustard

Pinch cayenne

1/2 teaspoon salt

1/4 teaspoon black pepper

1 pound sharp cheddar cheese

1/2 pound uncooked elbow pasta

1 can Red enchilada sauceCorn tortillas2 cups shredded cheddar cheese1 package of Cheetos

Directions: Heat oven to 375 F and position an oven rack in upper third of oven. Use one tablespoon butter to grease a 9-inch round or square baking pa.

Whisk sour cream with the milk, mustard, cayenne, salt, and pepper in a large bowl.

Reserve 1/4 cup grated cheese for topping and add the rest, along with the uncooked pasta, to milk mixture, stirring to combine. Pour into prepared pan, cover tightly with foil and bake 30 minutes.

Uncover pan, sprinkle with reserved cheese and dot with remaining tablespoon butter. Bake, uncovered, 30 minutes more, until browned. Let cool at least 15 minutes before serving.

Enchiladas

- Prepare Mac & Cheese. Let cool for 15 minutes.
- •Warm enchilada sauce in saucepan then dip your corn tortillas in the sauce until they are soft and immediately put it into a greased 11x7 pan.
- •Add ¼ cup mac and cheese to tortilla and roll it up and push it to the end of the pan.
- •Continue doing this with your tortillas until your pan is full. From there you will pour the excess sauce over your tortillas.
- Sprinkle the top with cheese.
- Crush Cheetos and sprinkle
- Bake at 350 for 20-25 minutes.







Michaela Beckman-MGG Mango-Coconut Black Sticky Rice Pudding

Ingredients:

- 1 cup black glutinous rice
- 4 tbsp white glutinous rice
- 4 cups water
- 1 cup brown sugar
- 5/8 tsp salt
- 1/2 cup coconut cream
- 1/2 cup shaved coconut
- Mango pieces

Directions:

- Soak both rices for 4-12 hours
- Strain the rice
- Simmer rice in 4 cups of water for 30 minutes
- The consistency of the rice should be soft and creamy
- Add the sugar and salt and stir until it dissolves
- Toast coconut flakes in the oven
- Prepare mango as a topping
- Add 1/8 tsp of salt to coconut cream
- Plate the dessert while the rice pudding is warm.
- Ladle the rice first, adding the coconut cream, mango, and coconut flakes on top
- Enjoy!



Ruby Thai- OABB Ruby's Tropical Refresher

Ready in 15 minutes

Serves 2 people

Ingredients

- 1 Dragon Fruit
- Pulp of 1 Passion Fruit
- 2 Oranges
- Sparkling Plain or Flavored Water

Preparation

- Prepare the fruit:
 - scoop the pulp out of a passion fruit,
 - dice the oranges
 - slice ¼ inch pieces of dragon fruit.
- Put half of the diced orange into a bowl and use the back of a spoon to smash the pieces until they are juicy.
- Put half the passion fruit pulp into each cup.
- Put 2 tablespoons of smashed orange into each cup.
- Put the remaining diced orange into each cup.
- Fill each glass with sparkling water.
- Garnish each glass with a slice or two of dragon fruit.

Tips

Adding ice is recommended on a hot day.

Sparkling water can be replaced with fruit soda.



James Beckman-MGG Coconut Macaroons

INGREDIENTS

- 1 14-oz bag sweetened flaked coconut, such as Baker's Angel Flake
- 7/8 cup sweetened condensed milk (see note below on measurement)
- 1 teaspoon vanilla extract
- 2 large eggs whites
- 1/4 teaspoon salt
- 4 ounces semi-sweet chocolate, best quality such as Ghirardelli, chopped (optional)

Note: 7/8 cup = 3/4 cup plus 2 tablespoons

INSTRUCTIONS

- 1. Preheat the oven to 325°F. Set two oven racks near the center of the oven. Line two baking sheets with parchment paper.
- 2. In a medium bowl, mix together the coconut, sweetened condensed milk and vanilla extract. Set aside.
- 3. In the bowl of an electric mixer, beat the egg whites and salt until stiff peaks form. Use a large rubber spatula to fold the egg whites
- into the coconut mixture.
- 5. Using a mini ice cream scoop or two spoons, form heaping tablespoons of the mixture into mounds on the prepared baking sheets,
- 6. spacing about 1 inch apart. Bake for 23 to 25 minutes, rotating the pans from top to bottom and front to back, until the tops and
- edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cool completely.
- 8. If dipping the macaroons in chocolate, melt the chocolate in a microwave-safe bowl at medium power, stopping and stirring at 30 second intervals, until just smooth and creamy. (Alternatively, melt the chocolate in a double boiler over simmering water.)
- 9. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the bowl, and return to the lined baking sheets.
- 10. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an airtight container at room temperature for about a week.

Ingredients

- 1 cup buckwheat flour
- 1 cup guava nectar/paste
- 1 cup milk
- 2 eggs
- 2 Tablespoons oil
- 2 Tablespoons maple syrup
- 2 teaspoons vanilla extract
- ½ teaspoon apple cider vinegar
- ½ teaspoon baking soda
- ½ teaspoon salt

Topping

- Sliced Banannas
- Guava Syrup
 - 2 Cups guava nectar
 - ½ cup sugar
 - ¼ cup cornstarch
 - o 3 Tablespoons water

Maite Alexander-MGG Guava Pancakes

Directions

- Mix ingredients together and pour on greased pan
- Flip after you see bubbles on poured mixture
- After it is cooked, put on plate with banana slices and guava syrup





Lola Blash-MGG Chocolate Chip Mango Cookies

Ingredients

- 1 cup unsalted butter, at room temp
- 1/2 cup granulated sugar
- 1 1/2 cups light brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon coarse sea salt
- 1 teaspoon baking soda
- 1 1/2 teaspoons baking powder
- 1 1/2 cups chocolate chips
- 1 cup diced fresh mango

Method:

- Preheat oven to 350 degrees F.
 Line a baking sheet with a silicone mat or parchment paper and set aside.
- 2. Cream butter, sugar, and brown sugar until it is light and fluffy, about 3 minutes. Add the eggs and vanilla extract. Beat for an additional 2 minutes.
- 3. In a medium bowl, whisk together the flour, salt, baking soda, and baking powder. Add the dry ingredients to the wet ingredients. Mix until combined.
- Stir in the chocolate chips until well distributed. Gently fold in the mango chunks.
- 4. Drop about 2 tablespoons of dough or use a medium cookie scoop and plop the batter onto prepared baking sheet. Bake for 12-14 minutes or until the edges are nice and golden brown. Remove from heat and allow the cookies to stay on the cookie sheet for an additional 2 minutes. Transfer cookies to a wire cooling rack and cool completely. Makes about 3 dozen cookies



Jessica Smith-OABB Mango Smoothie



Instructions

- First put your mangoes, blueberries, strawberries, and Lactose-free milk in the blender.
- Blend for 1 minute
- Using a silicone spatula, stir.
- Next, blend again for 2 minutes or until creamy.
- Last, enjoy!

Jessica Smith-OABB Acai Bowl

Ingredients:

- Frozen mango
- Frozen berries
- Lactose-free milk
- Regular banana
- Sambazon acai superfruitpacks

For garnish,

- blueberries
- strawberries
- steel cut oats
- mangoes

Instructions:

- First
 - o put 3 cups of frozen mango
 - 4 cups of frozen berries
 - o 5 cups of lactose free milk
 - whole banana
 - one acai superfruit pack in the blender.
- Next, blend all ingredients until creamy or ice cream-like.
- Last, pour into bowl and
 - o garnish with strawberries, blueberries,
 - o steel-cut oats, and un-frozen mangoes.
- Enjoy!

Jason Hoskins Star Wars Galaxy's Edge, Blue Milk

Ingredients

- 1 Cup Pineapple Juice
- 1/2 Cup Rice Milk
- 1/2 Cup Canned Coconut Milk
- 1/2 Cup passion fruit juice
- 1 Tablespoon Lime Juice
- 1 Tablespoon Watermelon Syrup
- 2 Drops Blue Food Coloring



Instructions

In a blender, add all the ingredients together, and pulse until well combined.

You can do this in a bowl with a whisk instead -- the blender just does a good job breaking up the coconut milk and spreading the food coloring.

JR Alexander-MGG Kahlua Pig

Ingredients:

- 4 pound pork shoulder
- 2 TB liquid smoke
- 2 TB Himalayan Salt
- 2-3 Banana leaves
- 1 c chicken broth
- 1 TB rice vinegar
- 1 ½ c liquid from cooking pork
- 1 ½ cup white jasmine rice
- 5 pounds cabbage
- 1-2 c liquid from cooking pork

Instructions

- In a large bowl, rub the pork with the liquid smoke and salt, let the meat marinate at room temperature for 30-60 minutes before cooking
- 2. Wrap the meat in 2-3 large banana leaves and tie into a packet with kitchen twine, its okay to have some gaps around the sides, but none of the meat should fall out into the cooking liquid.
- 3. Add chicken stock to a 6qt or 8 qt instant pot. Place the meat packet on top of a trivet and insert into the pot.
- 4. Lock the lid and cook 90 minutes on manual/high followed by full natural pressure release before reopening. Approx 2 hours
- 5. Remove the meat packet and trivet to a large bowl and let it cool while you move on to the side dishes.
- 6. Make the rice: Pour 1½ cups of the cooking liquid into a 3qt IP Mini (or another 6qt). Add 1 TB rice vinegar and 1½ cups of rinsed white rice (jasmine in the video). Lock the lid and cook for 8 minutes on manual/high followed by a quick pressure release. Fluff the rice with a rice paddle.
- 7. Make the cabbage: In the same pot used for the pork, make sure you still have 1-2 cups of liquid. If not, add/remove some broth. Too little liquid will prevent the pot from coming to pressure and too much liquid with take longer to come to pressure and turn your cabbage to mush. Layer your cabbage wedges into the pot. Lock the lid and cook for 2 minutes on manual/high followed by a quick pressure release. Move the cabbage to a serving plates
- 8. Use extra cooking liquid to pour over the plates as you serve also pour it over any leftover pork before putting into the refrigerator. ENJOY!





Taco Soup Recipe Submitted by Heather Hernandez Prepared by Sandy Jacobs

Ingredients:

- 2 pounds ground beef
- 1 can each of the following
 - Red Kidney Beans
 - White Beans
 - Pinto Beans
 - Black Beans
 - o Corn
 - Petite diced tomatoes-Basil, garlic and olive oil
 - Tomato Sauce
- 1 Packet Taco seasoning
- 1 Packet Hidden Valley Ranch seasoning
- Water-amount varies

Directions:

- Season and brown ground beef to your liking, then drain and set aside
- Drain and rinse all the beans and corn
- Place the ground beef, beans,corn,diced tomatoes, tomato sauce and 1 can full of water in a crockpot
- Add in taco seasoning and ranch packet and stir
- Add more water if the mixture looks too dry
- Cook on low for 4 hours
- Serve with sides of
 - Cheese, onions, sour cream, and tortilla chips

Ingredients:

- about 1 pound red potatoes
- 2-3 carrots
- 3-4 celery stalks
- 1 large onion
- 3 summer squash (zucchini, yellow squash, Mexican squash – a variety makes the soup colorful)
- ½ medium-sized head of cabbage
- 2-3 cups broccoli florets
- 2-3 cups cauliflower florets
- 1 bag (16oz.) frozen corn
- 2 cans (15oz.) Great Northern/cannellini beans
- 2T olive oil
- 2T (or to taste) prepared pesto sauce
- 2-3 bay leaves
- 1 bottle (64oz.) V8 juice (can use low sodium)
- salt and pepper to taste

Rita Jakel Minestrone (Vegetable) Soup

Directions:

- Quarter the potatoes, or make smaller pieces if potatoes are large. Chop the carrots, onion, celery, and squash into
- slices about ½" thick. Chop cabbage into about 1" square pieces.
- In a large stock pot with about 2 T. olive oil, saute all of the above until onions start to soften, about 10 min.
- Lightly season veggies with salt and pepper.
- Add broccoli, cauliflower, and frozen corn. Add pesto sauce and bay leaves and mix well.
- Increase heat and add bottle of V8 plus fill bottle with water and add to pot. Bring to boil then reduce heat to simmer.
- Drain and rinse beans and add to pot. Simmer soup for about an hour for flavors to blend and deepen.
 While simmering,
- check for salt and pepper, adding more if desired.

A big thank you to our event volunteers

Evaluators:

- Maryam Handley
- Tammy Majcherek
- Esperanza Reyes
- Heather Witcher
- Jaimee Rojas
- Kathy Briles
- Niki Miller
- Susie Roeser



Primary Evaluators:

- Katie Handley
- Aidan reyes
- Jaz Jacobs
- James Beckman
- Michaela Beckman
- Laurelyn Roeser

Administrative helpers:

- Michaela Beckman
- Sheyla Jacobs

Knowledge Test:

- Aidan Reyes
- James Beckman
- Jaz Jacobs

A big thank you to our event volunteers

Runners:

- Ella Rojas
- Laurelyn Roeser

Food Table Organizers:

- Becky Smith
- Kaoru Beckman
- Mark Beckman

Check In

- Beverly Schreiber
- Lena D'Andrea

Clean Up Crew:

- Kaoru Beckman
- Mark Beckman





Sandy Jacobs Our Event Chair

Paul Jacobs-Her right hand man

Rita Jakel Our Orange County 4-H Program Rep <u>always</u> willing to lend a helping hand

Heather Hernandez-Our Cookbook Creator former Orange County Club Leader who moved away but just won't leave