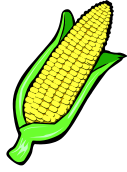


**Baked Stuffed Mushrooms**  
*Sarah Walls, Oakvale 4-H*

- 1 lb. (18-20) medium size mushrooms
- 1 link hot Italian sausage
- ½ cup chopped onion
- ½ cup chopped celery
- 2 tablespoons butter or margarine
- 2 tablespoons olive oil
- 1 clove garlic minced or pressed
- 2 tablespoons chopped fresh parsley
- ½ tsp. Salt
- 1/8 tsp. each thyme leaves and oregano leaves
- ¼ cup each soft bread crumbs and shredded parmesan cheese

Carefully remove stems from washed mushrooms. Reserve caps and chop stems finely. In a medium-sized skillet over medium heat, sauté Italian sausage. Break the sausage into small bits as it cooks. Remove from skillet. Add butter and olive oil. Sauté chopped mushroom stems for 3-5 minutes. Add sausage, onion, celery, garlic, parsley, salt, thyme and oregano. Cook until mushroom mixture is lightly browned and juices have evaporated. Add bread crumbs and cheese. Stir and remove from heat. Mound equal amounts of cooked mixture into mushroom caps, and sprinkle evenly with Parmesan cheese. Place caps in a greased shallow baking pan. Bake uncovered in a 400 degree oven for 20 to 25 minutes or until cheese is lightly browned. Recipe makes 18-20 appetizers. Mushrooms may be served warm or chilled.



**Corn on the Cob Pops**  
*Joshua Weiglein, Mid-Valley 4-H*

- 6 corn nibblers
- 3 tablespoons butter, softened
- 1 teaspoon honey
- 6 wooden sticks with a pointed end

Microwave 6 ears of corn in a microwaveable dish with ¼ cup of water, cover loosely. Microwave on high for 9-10 minutes, turn ears halfway through cooking time. In a small bowl, combine butter and honey and mix well. Insert sticks into corn. Serve with butter mixture. Serves six.



**Karli's Shrimp Louie**  
*Karli Draxler, Central Valley 4-H*

**Salad**

- 1 head of lettuce
- 1 can of olives
- 1 can of sliced beets
- 6 hard boiled eggs
- 2 pounds of ready to eat small shrimp

Mix all of the above ingredients in salad bowl and chill 1 hour with a wet towel over the top.

**Thousand Island Dressing**

- 1 cup mayonnaise
- ½ cup catsup
- 2 tablespoons pickle relish

Mix all together. Pour over salad when ready.



**Big Chocolate Chip Cookies**  
*Jessica Jones, Guernsey 4-H*

2 ¼ cups flour	¾ cup light brown sugar
1 tsp. baking powder	1 tsp. vanilla extract
½ tsp. salt	1 large egg
½ tsp. baking soda	½ cup semisweet morsels
1 cup non-salted butter (softened)	½ cup milk chocolate morsels
¾ cup granulated sugar	½ cup white chocolate morsels

1. Preheat the oven to 350° F.
2. Sift together the flour, baking powder, baking soda and salt into a medium bowl and set aside.
3. Place the butter, granulated sugar and light brown sugar in the bowl of an electric mixer and cream the ingredients on high speed. Scrape down the sides of the bowl with a rubber spatula.
4. Add vanilla extract at medium speed.
5. Add flour mixture and mix on low speed just until batter is stiff – don't over do it!
6. Turn off the mixer and, using a large spoon or spatula, fold in the chocolate chips.
7. Using a tablespoon, scoop about 2 spoonfuls of the dough into a ball and place on a baking sheet. Repeat with remaining dough; keep the scoops about 2 inches apart. Using your fingers, or the back of the spoon, press down on each ball of dough to slightly flatten. You should get about 9 cookies on each sheet.
8. Bake until golden brown, about 20 minutes. (Depending on the size of your oven, you may need to do this in batches.)
9. Using oven mitts or potholder, remove the cookies from the oven and transfer to cooling rack. Repeat with remaining sheets if necessary.

**Gingerbread House**  
*Amy Jensen, Central Valley 4-H*

**House**

3/4 c. butter	2 t. baking soda
1 c. brown sugar	1/2 t. salt
1/4 c. molasses	1 t. ginger
1 egg	1 t. cinnamon
2 1/4 c. flour	1/2 t. ground cloves

Sift flour, baking soda, salt and spices. Melt butter in a pan. Add sugar and molasses. Mix well. Pour butter mixture into dry mixture and mix well. Add egg. Roll out 1/2 inch thick onto a floured board and cut out into desired shapes. (see suggestion below). Place one inch apart on baking sheets and bake at 350° for 10 minutes.

**Icing Glue**

1 cup confectioners' sugar	1/4 tsp cream of tartar
1 egg white	1/3 c boiling water

Combine sugar, cream of tartar and egg white; add boiling water. Beat until icing holds stiff peaks. Apply icing with pastry bag or spatula.

Working with the front and sides of the house first, apply the icing along adjoining sides. Hold the walls upright while the icing hardens. Repeat with remaining sides.

Next, apply icing to top edges of side, front and back walls, and along peak of roof. Gently press roof pieces in place. Allow icing to harden before decorating.

Use your imagination to decorate your house using candies, pretzels, cereals, crackers, nuts and sugar cones