



RESULTS & RECIPES

Thursday, October 16th, 2025

“KEEP YOUR EYE ON THE PIE-ZE” NO BAKE PIE CHALLENGE

Friday, October, 17th, 2025

STREET TACO CHALLENGE

Saturday, October, 18th, 2025

SAVORY WITH SOME SPIRIT CHALLENGE

Sunday, October, 19th, 2025

“SMOKE EM UP”- SMOKED TURKEY BREAST CHALLENGE

Monday, October, 20th, 2025

“SUGAR SHOWDOWN” CANDY CHALLENGE

Tuesday, October, 21st, 2025

“EGG-STRAVAGANT QUICHE” CHALLENGE

Wednesday, October, 22nd, 2025

**“AMERICA 250-CELEBRATING THE GREAT STATE FAIR”
CHALLENGE**

Thursday, October, 23rd, 2025

PIG ON A STICK CHALLENGE

Friday, October, 24th, 2025

“SOUPS ON” CHICKEN SOUP CHALLENGE

Saturday, October, 25th, 2025

“SALSA SHOWDOWN” SALSA CHALLENGE

Sunday, October, 26th, 2025

“NOT YOUR CLASSIC BLT SANDWICH” CHALLENGE



**“KEEP YOUR EYE ON THE PIE-ZE” NO
BAKE PIE CHALLENGE**

Thursday, October, 16th, 2025



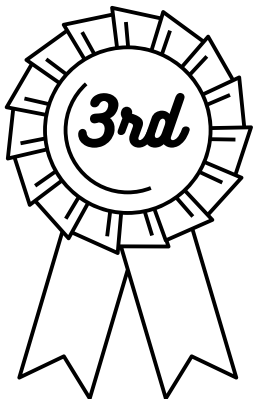
FAATIMAH HASAN

“Berry Demure”



LISA JOLLEY

*“Raspberry Cream Pie with White
Chocolate & Pistachio Ganache”*



JOY GOREMAN

“Joy’s Heart Delight Pie”

Berry Demure

No-Bake, Layered, Dark Berry CheesePie

This no-bake cheesecake pie is as gorgeous to the eyes as it is delicious to the tongue! Made with a dreamy blend of dark berries (blueberries and black berries!), lemon, sugar, and rich cream, it's the perfect balance of tangy and sweet. This classy cheesecake "Berry Demure" will have you wanting more and more!

Ingredients:

Dark berry sauce

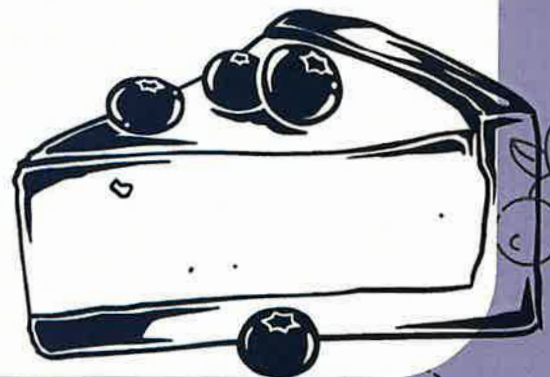
1 1/4 cups blueberries
1 1/4 cups blackberries
1 cup granulated cane sugar
2 tablespoons lemon juice
Cornstarch slurry

Crust

2 cups graham crackers
1/2 cup of butter
2 tablespoons of brown sugar
Pinch of salt

Cheesepie filling

4 blocks of cream cheese
1/4 cup sour cream
1 tablespoon lemon juice
1 1/2 cups powdered sugar
3/4 cup (cold) heavy cream
1/2 tablespoon vanilla extract
2 tablespoons pudding powder



Dark berry sauce

In a sauce pan, mix:

1 1/4 cups blueberries
1 1/4 cups blackberries
1 cup granulated cane sugar
2 tablespoons lemon juice

Allow to cook/simmer for 3 minutes

Then, add

2 tbsp cornstarch slurry

Crust

In a medium sized bowl, mix:

2 cups graham crackers (**crumbled/pulsed**)
1/2 cup of butter (**melted**)
2 tablespoons of brown sugar
Pinch of salt

Cheesepie filling

In a medium sized bowl, whip:

4 blocks of cream cheese
1/4 cup sour cream

Then, add:

1 tablespoon lemon juice
1 1/2 cups powdered sugar
1/2 tablespoon vanilla extract
2 tablespoons pudding powder (**dissolved in milk**)

Whip until combined.

Gently fold in:

3/4 cup (cold) heavy cream (**whipped**)

Split the batter and add the dark berry sauce in half

Assembly:

Prepare crust in pie pan by pushing the mixture down and turning with a flat bottomed cup

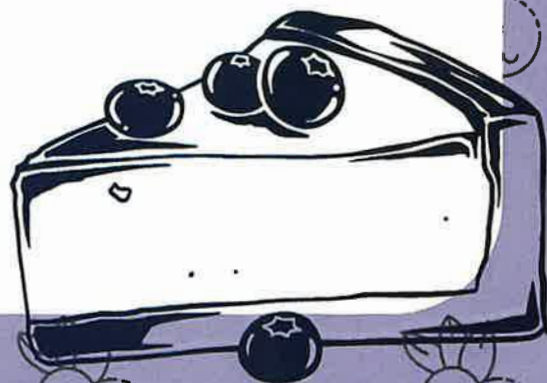
Chill in fridge or freezer for 10 minutes

Layer cheese pie filling and dark berry mixed filling

Chill in fridge for 5 hours

Decorate the top with berry sauce and whipped cream

enjoy



Raspberry Cream Pie with White Chocolate & Pistachio Ganache

(Biscoff/Pistachio Crust)

1 9-inch pie

6-8 SERVINGS, SERVING SIZE 1 SLICE

Ingredients

For Pie Crust:

- 3 cups ground Biscoff cookies (1 ½ packages)
- ⅓ cup ground pistachios
- 6 tbsp salted butter, melted

For White Chocolate Pistachio Ganache:

- 200g white chocolate, finely chopped (w/cocoa butter, no oils)
- 100g heavy whipping cream (2:1 Ratio, if you can't weigh)
- 2 tbsp pistachio paste

For Cream Filling:

- 1 ½ cups heavy whipping cream
- 1 8 oz. package cream cheese, softened
- ¾ cup powdered sugar
- 1 tbsp vanilla extract
- ½ cup sour cream

For Raspberry Jam:

- ¼ cup white sugar
- 1 tablespoon cornstarch
- 6 oz. (½ package) frozen raspberries
- 6 oz. fresh raspberries
- 1 ½ tablespoons water
- 1 ½ tablespoons lemon juice
- 1 tablespoon unsalted butter
- ½ teaspoon vanilla extract

For White Chocolate Curls:

- Use a bar of good white chocolate, (Ghirardelli, Lindt, Tony's, etc.)

Preparation

Make the Raspberry Jam Topping: (I do this a day ahead)

- Whisk sugar and cornstarch together in a medium saucepan. Stir in raspberries, water, and lemon juice. Bring to a boil, stirring constantly. Boil until thickened, about 5 minutes.
- Remove from heat; stir in butter and vanilla extract. Set aside to cool, then refrigerate until ready to use in a covered container.

Make the Crust:

- Preheat oven to 350 degrees
- Grind the cookies and pistachios in a food processor until you have fine crumbs (you can also put them in a ziploc bag and bash them, but that will only work for the cookies, so a food processor is necessary for a fine crumb).
- Melt the butter, and combine with the crumbs in a medium bowl
- Press the mixture into your pie dish (9 or 10 inch), and use a spoon to create a rounded crust edge that will keep your filling in when you slice it.
- Bake for 15-18 minutes, and let cool completely before filling.

Make the Ganache :

- Finely chop white chocolate and place it in a medium heat-proof bowl over a simmering pot of water. The water should not be high enough to touch the bowl. Once melted, set aside.
- Pour the heavy cream into a small saucepan and heat over medium-low heat until it just begins to simmer, with small bubbles appearing around the edges. Do not let it come to a rapid, rolling boil.
- Pour the hot cream over the chopped chocolate in the bowl. Stir until smooth. Add the pistachio paste to the mixture and stir to combine well. You can also use an immersion blender for this.
- Allow the ganache to cool to room temperature and pour a thin layer into your pie crust. You should be able to move the pie dish around to fully coat. Refrigerate.

Make the Cream Filling:

- Pour heavy cream into the bowl of a stand mixer fitted with the whisk attachment. Beat on medium speed until stiff peaks form. Transfer to another bowl.
- Combine cream cheese, powdered sugar, and vanilla extract in the stand mixer bowl. Switch to the paddle attachment and beat until well combined, fold in sour cream, and then whipped cream until evenly blended.

Finishing the Pie:

- Once ganache has completely set in your pie crust, spoon cream filling onto the ganache layer, then chill until set.
- Once cream filling has completely set, top with the raspberry jam, leaving a tiny space between the jam and the crust, if possible. Chill again.
- Using a vegetable peeler, create white chocolate curls (these work best if your chocolate bar is in larger pieces, if not whole and a little soft - if it gets too melty to handle, stick it in the fridge) and arrange your chocolate curls all over the top of the pie. Chill until serving.

“Joy’s Heart Delight Pie”

Ingredients:

Crust

7 oz (200g) Oreo cookies

4 tbsp butter, melted Raspberry

Coulis

1 1/2 cups of fresh raspberries

1/4 cup of sugar

1 tbsp lemon juice

1 tsp cornstarch

Cream Cheese Filling

6 oz white chocolate, small pieces

4 tbsp whipping cream

1 pound cream cheese, room temperature

1/4 cup powdered sugar

Lemon zest of a lemon

2 tsp vanilla extract

1 cup whipped cream, chilled

Cream Cheese frosting

Ingredients

1/2 cup (1 stick unsalted butter, softened

8oz cream cheese softened

2 cups of powdered sugar

Directions:

1. Prepare the raspberry coulis. In a small saucepan, whisk together sugar, cornstarch and lemon juice. Add raspberries and bring them to a boil over medium-low heat, stirring constantly. Simmer for 5 minutes and remove from heat. Sieve the sauce to remove seeds and set aside to cool down until ready to use.
2. Prepare the crust. Place the Oreo cookies into the bowl of a food processor and crush until crumbs form. Add melted butter and process until evenly moistened.
3. Press the mixture into the bottom of a greased 8-inch (20 cm) springform pan using the back of a spoon. Refrigerate until the filling is prepared.
4. Prepare the filling. Place white chocolate and the 4 tbsp of cream into a heatproof bowl and place over a pan with simmering water. Melt over low heat.
5. In a large bowl mix cream cheese until smooth. Add powdered sugar, lemon zest and vanilla extract and mix to combine. Mix in melted chocolate and set aside.
6. In another bowl mix whipping cream until stiff peaks form. Gently fold the whipped cream into the white chocolate and cream cheese mixture.
7. Pour the filling over the prepared crust, use an offset spatula to spread it evenly.
8. Place the raspberry coulis into a piping bag fitted with a plain small tip and pipe small circles in a swirl pattern on the top of the cheesecake.
9. Use a toothpick and run it into the center of each circle to create heart shapes.
10. Cover and refrigerate the cheesecake for at least 4 hours or better overnight.

Instructions for Cream Cheese frosting:

Combine butter and cream cheese in the bowl with a mixer and beat until creamy, well-combined, and lump-free.

With mixer on low, gradually add powdered sugar until completely combined.

11. Decorate with cream cheese frosting and fresh raspberries. Enjoy!



STREET TACO CHALLENGE

Friday, October, 17th, 2025



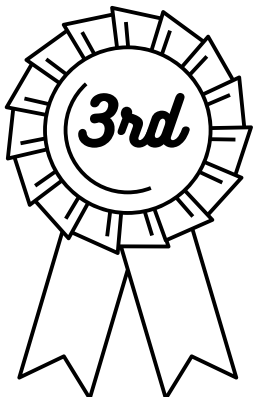
CARLETTE BLEDSOE

"Smoky Smashfire Chicken Tacos"



SWAPNA KOLIMI

"Kolimi's Desi-Mex Fiesta Street Tacones"



NATHAN HASKINS

"Fried Ravioli Taco Italiano"

Smoky Smashfire Chicken Tacos

A smoky, spicy, and savory explosion!

Smashed chicken and smoked gouda meet jalapeño heat and sundried tomato sweet for a modern street taco that has a Southern soul!

Serving Size-1 taco

Makes 12 Street Size Tacos

Creamy Jalapeno Sauce:

½ c mayonnaise	¼ teaspoon cayenne pepper
4 teaspoons jalapeno, minced	¼ teaspoon garlic powder
4 teaspoon jalapeno juice	1/8 teaspoon salt
1 ½ teaspoon sugar	1 teaspoon cumin
1 teaspoon paprika	

Taco Seasonings and Garnishes:

1 Stick Butter
12 Street Size Flour Tortillas
8 oz shredded Mexican blend cheese
1 pound ground chicken
Lowerys Seasoning Salt
Garlic powder
Onion powder
Smoked Gouda, sliced into thin slices with Cheese Planer
1 c Baby spinach, torn
¼ c Sundried Tomatoes, well drained
8 oz Shredded Chihuahua Cheese

Instructions:

1. Combine all ingredients for the Creamy Jalapeno Sauce in a small mixing bowl and set to the side.
2. Preheat griddle to 400F or large frying pan over high to medium high heat.
3. Melt 1tablespoons of butter on griddle or large frying pan. Dip tortillas in butter on both sides and heat until toasty on one side, flip over and add ¼ cup Mexican cheese blend.

4. Smash 1/8-pound chicken onto tortilla and season with garlic powder, onion powder and Lawerys Seasoning Salt to taste. Flip over and cook for 3 minutes until chicken is cooked thoroughly and has a nice crust.
5. While chicken is cooking melt Gouda Cheese on griddle with taco until crispy.
6. Place taco chicken side down onto Gouda Cheese and flip over.
7. Add 1 tablespoon of jalapeno sauce, torn baby spinach, sundried tomatoes to taste and sprinkle with Chihuahua Cheese. Fold in half and remove from heat.
8. Repeat with remaining tortillas.
9. Top with additional jalapeno sauce if desired and enjoy!!!

Kolimi's Desi-Mex Fiesta Street Tacones

Swapna Kolimi

Ingredients -

Tacones	Tacones filling
• 3 burrito-style flour tortillas • egg wash (1 egg, beaten with 1 teaspoon water) • 1-2 tablespoons extra virgin olive oil	• 1 ½ pounds (680 grams) chicken breasts skinless boneless • 2 teaspoons vegetable oil • ½ yellow onion minced • 2 cloves garlic minced • 1 teaspoon ground cumin • 1 tbsp hot chili seasoning • 1 teaspoon chili powder • 1 teaspoon salt • ½ cup (120 grams) home made salsa – thinly sliced tomatoes, onions, cilantro • 2 tsbp Honey

Instructions –

1. Form the tortilla cones to form tacones. Preheat oven to 400 degrees Fahrenheit.
2. Brush the tacones with egg wash and fill with tin foil balls.
3. Bake cones, with the open edge toward the back of the oven, for 8-10 minutes, until lightly golden brown.
4. Poach chicken. Place chicken in a saucepan, and cover with water. Bring to a boil, then reduce the heat to simmer for 10-12 minutes or until the internal temperature of the chicken reaches 165°F/74°C. I use the kitchen thermometer to check as overcooked chicken will be dry.
5. Transfer the chicken to a cutting board or bowl, and shred it with 2 forks.
6. In a skillet, heat oil and sauté the onion until it's soft and translucent (3 minutes).
7. Add the garlic, and sauté for 30 seconds. Add cumin, hot chilli seasoning, chili powder, and salt. Cook for 1 more minute. *Add honey*
8. Add salsa, and just mix it in (if necessary, you can add a splash of water) and let it warm up.
9. Add the chicken, and mix it in with the sauce. Simmer for 2-3 minutes.
10. Serve in hot out of the oven tacones. .

Extra credit - Home made Cinnamon Churros -

Dab a pastry sheet with cinnamon & sugar & fry for 12 mins (cut into sticks)

FRIED RAVIOLI TACO ITALIANO

Yield: 3 Servings (1 Serving = 2 Tacos)

INGREDIENTS

RAVIOLI FILLING

8 ounces ricotta cheese
6 ounces shredded mozzarella cheese
2 Tablespoons shredded parmesan cheese
1 large egg
1½ teaspoons Italian seasoning
½ teaspoon kosher salt
¼ teaspoon black pepper

FRIED RAVIOLI SHELLS

32 ounces canola oil
12 egg roll wrappers
4 ounces cold water
¾ Cup Italian style bread crumbs
¾ Cup Italian style panko bread crumbs
2 large eggs
2 Tablespoons grated parmesan cheese
2 Tablespoons milk
¾ teaspoon Italian seasoning
½ teaspoon kosher salt
¼ teaspoon black pepper

CHICKEN MEATBALLS

24 ounces marinara sauce
16 ounces ground chicken
5 Tablespoons grated parmesan cheese
2 slices white bread
2 ounces milk
1 large egg
½ Tablespoon fresh parsley
¾ teaspoon kosher salt
¼ teaspoon black pepper

TOPPINGS

4 ounces fresh spring mix
4 ounces shredded mozzarella cheese

BRUSCHETTA

3 ounces Roma tomato
2 Tablespoons red onion
4 kalamata olives
1 garlic clove
½ Tablespoon balsamic vinegar
½ Tablespoon fresh basil
½ Tablespoon fresh parsley
½ Tablespoon pepperoncini
1 teaspoon olive oil
½ teaspoon sugar
¼ teaspoon kosher salt
⅛ teaspoon black pepper

CALABRIAN CAESAR

4 ounces Caesar dressing
2 Tablespoons marinara sauce
½ Tablespoon basil pesto
½ teaspoon crushed Calabrian chili peppers

FRIED RAVIOLI TACO ITALIANO

RECIPE INSTRUCTIONS

RAVIOLI FILLING

1. Add all ingredients to mixing bowl.
2. Mix with fork until all ingredients combined.

FRIED RAVIOLI SHELLS

1. Place oil in medium pot and heat to 350°.
2. Add eggs and milk to small bowl and whisk.
3. Add egg mixture to shallow pan.
4. Add both bread crumbs, cheese and seasonings to shallow pan.
5. Mix until all ingredients combined.
6. Lay out 6 egg roll wrappers.
7. Spread 2 ½ ounces of ravioli filling on each one, leaving ½ inch edges.
8. Lightly brush edges of each egg roll wrapper with cold water.
9. Place an egg roll wrapper on top of each filling ravioli.
10. Press around edges of egg roll wrappers with fork.
11. Brush both sides of 1 ravioli with egg mixture.
12. Place in shallow pan with bread crumbs.
13. Lightly press down to coat ravioli with bread crumbs.
14. Flip ravioli and lightly press down to coat other side.
15. Repeat steps 10 through 13 with remaining ravioli.
16. Place 1 breaded ravioli in oil and fry 2-3 minutes until golden brown.
17. Remove fried ravioli from oil with tongs and place on a parchment lined sheet pan.
18. Repeats steps 16 and 17 with remaining breaded ravioli.

CHICKEN MEATBALLS

1. Place marinara sauce in medium pot over medium heat.
2. Once sauce is simmering, reduce heat to medium-low and cover with lid.
3. Tear bread into small pieces.
4. Add bread and milk to a small bowl and allow to soak for 5 minutes.
5. Add to mixing bowl with remaining ingredients.
6. Mix with hands until all ingredients combined.
7. Form mixture into 2 ounce meatballs and place into sauce.
8. Bring heat to medium and simmer partially covered for 20 minutes.
9. Remove lid and flip meatballs with a spoon.
10. Simmer uncovered for 20 minutes.
11. Remove meatballs from sauce, dice and return to sauce.

BRUSCHETTA

1. Dice tomato, onion, olives and pepperoncini.
2. Mince garlic and basil
3. Add to small bowl with remaining ingredients.
4. Mix until all ingredients combined.

CALABRIAN CAESAR

1. Add all ingredients to small bowl.
2. Mix until all ingredients combined.

FRIED RAVIOLI TACO ITALIANO

BUILD INSTRUCTIONS

1. Fill each fried ravioli shell with 2 ounces diced chicken meatballs.
2. Top with $\frac{2}{3}$ ounce spring mix, $\frac{2}{3}$ ounce shredded mozzarella cheese, 1 Tablespoon bruschetta and 1 Tablespoon of Calabrian Caesar.
3. Play "That's Amore" by Dean Martin and enjoy!

Place any remaining ingredients in sealed containers and store in refrigerator.
Enjoy chicken meatballs within 3-4 days and everything else within 5-7 days.



SAVORY WITH SOME SPIRIT CHALLENGE

Saturday, October, 18th, 2025



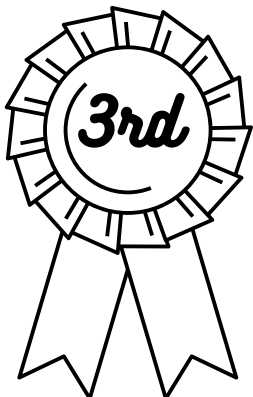
MATTHEW HERONEMUS

"Birdy" Martini



KATRINA GUCILATAR

"Pineapple Boozy Bowls"



DERRICK THOMAS

"Hard Knocks Comfort Pockets"

“Birdy” Martini

Ingredients

For the Chicken:

3 boneless, skinless chicken breasts
1 ½ oz of 712 Vodka
½ cup of olive Brine from mixed pitted Greek olives
Pinch of freshly ground black pepper
⅓ cup of All-purpose Flour
1 tbsp Garlic Powder
½ tsp Paprika
1 tsp Dry Mustard
Pinch of Black Pepper
3 Large Eggs
2 cups Italian Breadcrumbs
Vegetable Oil

Blue Cheese Stuffed Olives:

5oz Pitted Green Olives (I've used Frescatrano)
4oz Blue Cheese Crumbles

Tapenade:

1 ½ cups Pitted Mixed Greek Olives, drained
2 tsp Anchovy Paste
2 Cloves of Garlic, peeled
2 tbsp Capers, drained
2 tbsp Pine Nuts
3 Fresh Basil Leaves
Juice of ½ Lemon
2 tbsp Extra Virgin Olive Oil

Cheese Sauce:

2 tbsp Unsalted Butter
2 tbsp All-purpose Flour
1 cup Whole Milk, or Heavy Cream
1 oz 712 Vodka
1 tsp Dry Mustard
1 ½ cups Gruyere Cheese, grated
3 tbsp Blue Cheese

1. Take chicken breasts and slice in half. creating thin chicken breast cuts
2. Grab a cutting board and lay a layer of plastic wrap on it. Place the chicken breast cutlets on top of the plastic wrap, then cover with another layer of plastic wrap.
3. Using a meat tenderizer. hammer until the breasts are about ¼"-½" thick.
4. Once tenderized, place chicken into a gallon ziploc bag, or a container you can marinate the chicken in.
5. Take one of your jars of mixed Greek olives and drain ½ cup of brine into the gallon bag.
6. Add 1 ½ oz of 712 Vodka into the gallon bag, along with a pinch of freshly ground black pepper.
7. Close ziploc bag, mix the chicken in with the marinade for full coverage. then marinate up to 8 hours. or at minimum 30 minutes.
8. While chicken is marinating, prepare the Blue Cheese Stuffed Olives. the Olive Tapenade, and the Emmental Cheese Sauce.
9. **Blue Cheese Stuffed Olives:** Take your Pitted Green Olives and hand stuff them with the Blue Cheese Crumbles. Set aside 10-12 for garnish at the end. Any leftovers can be used as a treat while you cook!
10. **Tapenade:** Combine Pitted Mixed Greek Olives, Anchovy Paste, peeled Garlic Cloves, Capers, Pine Nuts, Basil Leaves, Lemon Juice, and Extra Virgin Olive Oil into a food processor or blender and pulse until chopped.
11. **Gruyere Cheese Sauce:** Melt Butter over low heat. Add Flour and cook 1-2 min until light brown, whisking constantly. Add Whole Milk and Vodka, whisk to combine. Season with Ground Mustard. whisk. Add the cheeses a little at a time. stirring constantly, until they are combined. Keep on low, until ready to serve, stirring occasionally.
12. Once the chicken is done marinating, take it out of the refrigerator.
13. Set up 3 bowls in a line. The first bowl will have ½ cup of Flour, 1 tbsp Garlic Powder, ½ tsp of Paprika, 1 tsp Dry Mustard, and a pinch of Black Pepper. Stir to combine. The second bowl will have 3 Eggs, beat the eggs. In the third bowl there will be 2 cups of Italian Breadcrumbs.
14. Dredge both sides of the cutlet in the flour mixture. Dip into the eggs, both sides. Let extra egg drip off, then dredge both sides in the Italian Breadcrumbs. Repeat with all remaining cutlets.
15. Once all chicken cutlets are breaded, add 2 tbsp of Vegetable Oil and heat over medium-high heat. Once oil is heated, cook cutlets for 3-4 min a side or until cooked to internal temperature of 165 degrees Fahrenheit. Reduce heat if browning too quickly. When removing, place cutlets on a paper towel lined plate.
16. Serve gruyere sauce in a martini glass or ramekin on the side, garnish with 2 blue cheese olives stuck through with a toothpick.
17. Serve chicken with the tapenade dolloped on top. Pour cheese sauce on top of chicken, and enjoy!

Pineapple Boozy Bowls

Marinating time: 6-24 hours

Cooking time: 2 hours

Serving size: 4

Cooking materials needed:

- Medium sized bowl
- Ziploc or food storage bags
- Whisk
- Tongs
- Knife
- Cutting board
- Measuring cups and spoons
- Large pan (I used cast iron skillet)

Ingredients

- 3lbs boneless chicken thighs
- $\frac{3}{4}$ cup soy sauce
- 2 small onions, chopped
- 8 garlic gloves, minced
- $\frac{3}{4}$ cup unsweetened apple sauce
- $\frac{1}{3}$ cup apple cider vinegar
- $\frac{1}{2}$ cup Mystic Bourbon (Mystic Farm and Distillery, Durham, NC)
- $\frac{1}{4}$ cup oyster sauce
- $\frac{1}{4}$ cup dark brown sugar
- $\frac{1}{4}$ cup pineapple juice
- 2 tbsp peanut oil
- 1 cup chicken broth
- 2 teaspoons cornstarch + 2 teaspoons water
- 2 cups dried jasmine rice + 3 cups water
- 1 pineapple

Instructions:

1. In a medium sized bowl, combine soy sauce, onion, garlic, unsweetened apple sauce, apple cider vinegar, bourbon, oyster sauce, dark brown sugar, and pineapple juice.
2. Put chicken thighs in Ziploc bag and pour marinade from bowl into bag (I double bag this to prevent any leakage). Massage marinade into chicken for 5-10 minutes and let rest in the fridge for 6 hours, but preferably, overnight.
3. Heat pan or cast iron skillet over medium-high heat with peanut oil and once slightly smoking, add chicken thighs to pan.
4. Let chicken cook in pan for 6-8 minutes each side and set aside to different plate. Scrape off majority of black bits at bottom of pan.
5. Pour marinade from bag onto pan until boiling and lower to medium-low heat. Mix cornstarch and water to create slurry and add slurry and chicken broth to pan. Simmer on medium-low for 15-20 minutes.
6. Boil water in a pot and once boiling, add rice and lower heat to low and cover pot. Allow rice to cook for 15 minutes.
7. While rice is cooking and sauce is thickening, transform pineapple into 2 pineapple bowls by cutting down the middle and scooping out the pulp from the inside.
8. After pineapple bowls are cut, cut the chicken thighs into 1 inch squares.
9. Toss the chicken thighs into the sauce and mix.
10. Put rice in the pineapple bowls and top with chicken thighs.

Hard Knocks Comfort Pockets

A creamy, spiced, and irresistibly flaky pot pie infused with Jamaican rum.

Ingredients

- 2 cups cooked chicken, diced
- 1 cup mixed vegetables (peas, carrots, corn, or diced potatoes)
- 2 tbsp butter
- 2 tbsp flour
- 1 tbsp Jamaican curry powder (mild or hot, to taste)
- 1 cup chicken broth
- ½ cup coconut milk (or heavy cream for richer texture)
- 1–2 tbsp Old Nick Williams Jamaican Rum
- 1 small onion, finely diced
- 2 cloves garlic, minced
- 1 tsp grated fresh ginger
- ¼ tsp ground allspice
- ½ tsp paprika
- Salt & pepper to taste
- 6–8 mini foil ramekins (5 oz)
- Pie crust or puff pastry, cut to fit ramekins
- 1 egg, beaten (for egg wash)
- Optional garnish: fresh cilantro, thyme, or thin fried plantain slice

Instructions

Make the Curry Rum Cream Sauce

1. Melt butter in a saucepan over medium heat.
2. Add onion, garlic, and ginger; sauté until fragrant (2–3 minutes).
3. Stir in curry powder and allspice; cook 30 seconds to bloom the spices.
4. Add flour, whisk to form a roux.
5. Slowly whisk in chicken broth, then coconut milk.
6. Stir in rum, paprika, salt, and pepper. Simmer 4–5 minutes until thickened.
7. Fold in chicken and vegetables.

Assemble

1. Preheat oven to 375°F (190°C).
2. Spoon filling into ramekins.
3. Cover with puff pastry or crust; seal edges.
4. Brush with egg wash and cut a small slit for steam.

Bake

Bake 20–25 minutes until tops are golden brown and filling is bubbling. Cool 5 minutes before serving.



**“SMOKE EM UP”- SMOKED TURKEY
BREAST CHALLENGE**

Sunday, October, 19th, 2025



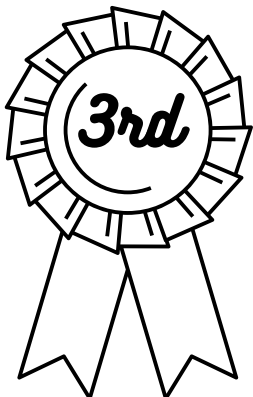
JESSICA WILLIAMS-HENRY

“If A Cardinal Could Talk”



JENNIFER CURRIE

“Smoked Turkey Baddie Brunswick Stew”



ALI WOODY

If A Cardinal Could Talk

Servings: 4-6

Prep Time: 45 minutes

Brine Time: 24 hours

Cook Time: 3 hours

Ingredients:

- 4-6 pound turkey breast
- 1/2 tablespoon adobo
- 1/2 tablespoon coarse pepper
- 1/2 tablespoon garlic powder
- 1/2 tablespoon onion powder
- 1/2 tablespoon smoked paprika
- 1/2 teaspoon celery seed
- 1/4 teaspoon smoked chipotle powder
- 1 stick unsalted butter (melted)
- 4-6 Cackalacky® Cheerwine®
- Sweet Sauce Cups (for dipping)

Sweet Tea Brine:

- 1 gallon spring water
- 1 cup brown sugar
- 1/2 cup Kosher salt
- 1/2 cup soy sauce
- 1 tablespoon black peppercorns
- 6 black tea bags
- 6 garlic cloves (smashed)
- 3 spring fresh rosemary
- 3 pineapple sage leaves
- 1 lemon (juice and carcass)

Equipment:

- Smoker
- 1 large box of Kindled Provisions cherry smoking chucks
- 1 aluminum pan

Instructions:

1. Fill up a 4 quart saucepan halfway with water. Add all the other brine ingredients except the tea bags, and bring the mixture to a boil.

2. Simmer for 5 minutes, stirring frequently to make sure the salt and sugar is completely dissolved.
3. Remove the liquid from the heat and add the tea bags. Steep for 5-10 minutes to extract all the flavor.
4. Next, Discard the tea bags and pour the hot water with all the contents into your brining container. Add 2 quarts of ice to cool the brine down.
5. Once the brine is cooled down, add your 4-pound turkey breast into the sweet tea brine. Allow turkey to brine for 24 hours.
6. Remove your turkey breast from the brine. Rinse the exterior of the turkey breast with cold water, and pat dry. Discard the remaining brine.
7. Coat the exterior of the turkey breast with melted butter and then season with the dry rub seasonings listed above.
8. Before adding your turkey breast to your smoker, please allow the breast to rest before adding to smoker.
9. In the meantime, load your smoker up with Kindled Provisions Cherry Smoking Chunks, and set to fire. Wait til a desired temperature of 225 degrees F is reached.
10. Once the desired temperature is met. Place your turkey breast in a roasting aluminum pan & place the turkey breast on to the smoker.
11. Check on your breast about 1.5 hours to 2 hours in, adding the rest of the melted butter over the exterior of turkey breast. Cover the top of the roasting pan with aluminum foil (leave a slight tint)
12. Cook for another hour or until the internal temperature reaches 160 degrees.
13. After the internal temperature is met. Remove the turkey breast from the smoker and allow the breast to rest before serving.
14. Get your carving knife & Cackalacky® Cheerwine® Sauce Cups ready. Slice, serve, dip and enjoy!

Jennifer Curie

Recipe:

Smoked Turkey Baddie Brunswick Stew

From the Kitchen of _____

Cook Time: 60-90 min Temperature: _____ Servings: 12

Ingredients:

Turkey breast: 1 5-7 lb turkey breast

Brine: 3 qts hot water 1/4 cup salt

8 oz vegetable broth 8 oz honey

4 large scoops of ice

Rub: 1/2 cup mayonnaise

1 Tbsp each - poultry seasoning, garlic powder, onion powder, smoked paprika

Stew: 4 Tbsp butter 3 cloves garlic - minced 1 large onion -chopped

32 oz diced tomatoes 2 Tbsp Worcestershire sauce

3 cups boiled potatoes - diced 1/4 tsp cayenne pepper

1 1/2 lbs shredded smoked turkey breast

2 cups corn 2 cups butter beans

2 cups green beans salt & pepper to taste

*2 cups smoker pellets (I use onion
garlic, + paprika pellets)*

Directions:

In a large stockpot, combine all brine ingredients, then place turkey breast in brine and cover overnight. Pat turkey dry, then slather with mayo.

garlic, onion, paprika
Apply rub to turkey. Place turkey breast in pellet smoker over indirect heat. I use ~~pecan~~ pellets. Cook 40 minutes per pound or until internal temp is 160 degrees.

Remove from grill, cover with foil and let rest for 30 minutes. Slice turkey breast - shredding & chopping 1 1/2 lbs for stew .

Stew: In a small pan over medium heat, melt butter and saute onions and garlic.

In a 6 qt dutch oven or crock pot, combine all ingredients - using chopped and shredded smoked turkey

Notes:

Simmer on low to medium heat for 30 minutes. Serve with a slice of Turkey breast.

Refrigerate leftovers in an airtight container.

1 tablespoon peppercorn

64 ounces of cranberry juice

One whole sweet onion, chopped

1 gallon of water

One sliced granny, Smith, apple

3rd cup Celtic sea salt

2 tablespoons of oregano

Three sprigs of rosemary

1/8 cup oregano

One orange sliced

Two limes sliced

1/2 cup brown sugar

1/2 cup coarse, kosher salt

One bundle of garlic, chopped

Ali Woody

Brine

12 hours

Garlic powder, onion powder, salt, and pepper rub then put on the smoker for four hours at 300°
The brest is on a bed of kale leaves with a sliced orange and sugar coated cranberries.



“SUGAR SHOWDOWN” CANDY CHALLENGE

Monday, October, 20th, 2025



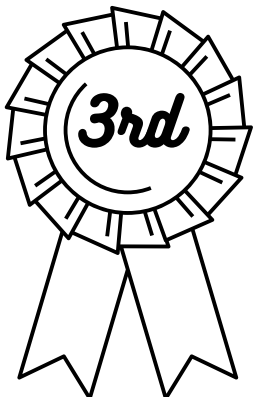
LEVE MOORE

“Pops’ Coffee Toffee Fudge”



JENNIFER CURRIE

“Chocolate Covered Peanut Butter Balls”



KIRUTHIKA SATHEESKUMAR

“Cashew Caramel Crunch”

Pops' Coffee Toffee Fudge

Yields: 40-50 Pieces

Ingredients

- 1 (14 Ounce can) sweetened condensed milk
- 1 Stick butter
- 1 Cup white granulated sugar
- 1 (13 Ounce) jar marshmallow crème
- 1 (12 Ounce) bag semi-sweet chocolate chips
- 2 (8 Ounce) bag crushed toffee pieces
- 2 Tablespoons instant coffee

Preparation

Mix milk, butter, sugar, and coffee in medium sauce pan. Bring to a rolling boil then reduce heat to medium and continue to cook for 5 minutes, stirring constantly. Reduce heat to low and fold in chocolate and marshmallow crème. Once combined remove from heat. Line a 13in x 19in sheet pan(9 x 13 for thicker pieces) with wax paper. Pour fudge mixture onto wax paper, sprinkle 1 bag of toffee bits on top. Cool 3-4 hours, remove from pan, cut into squares and hand mold into preferred shape. Pour remaining bag of crushed toffee into zip top bag, place fudge in bag and toss gently to cover. Place into refrigerator to set minimum 1 hour. Serve as is or wrap in wax/cellophane wrappers and enjoy. (Best served chilled!!)

Recipe:

Chocolate Covered Peanut Butter Balls

From the Kitchen of _____

Cook Time: 20 minutes

Temperature: _____

Servings: 10

Ingredients:

1 cup peanut butter

1 stick butter

1 box powdered sugar (16 oz)

1 tsp vanilla

12 oz chocolate chips

1/3 block paraffin wax

Directions:

Cream peanut butter and butter until smooth. Add vanilla. Mix in a sugar a little at a time until incorporated.

Roll into bite size balls.

Melt chocolate and wax together in a double boiler. Dip balls into chocolate and place on wax paper to cool

Store in air tight container

Notes:

These can be made ahead of time and frozen!

* White eyeball is edible - but decoration purposes only

Cashew Caramel Crunch

Servings

20 servings / 12 gm per servings

Ingredients

Cashew nuts - 1 cup

Sugar - 1/2 cup

Salt - 1/8 tsp

Ghee (Clarified Butter) - 1/4 cup

Water - 2 tbsp

(small pinch)



Instructions

Step 1:

Dry roast the cashew nuts *over low heat* until they turn light brown. Let them cool completely. Roughly chop the cashews, then pulse-blend them just until coarse (not a fine powder). Transfer to a bowl.

Step 2:

Grease a *sheet pan* with *ghee* (clarified butter) and set it aside.

Step 3:

In a pan, combine the sugar, ghee, salt and water. Cook *over low to medium heat* until the mixture *caramelizes and turns golden brown*. To test, drop a little into *cold water* — it should become hard and crisp. Turn off the heat and quickly add the caramel to the pulse-blended cashews, as the mixture changes color fast. Mix well.

Step 4:

Spread the mixture *evenly* on the greased sheet pan and shape it however you like — rectangles, hearts, or any candy shape.

Step 5:

Let it cool and set completely. Once firm, cut or break into pieces and wrap them individually in parchment paper.





“EGG-STRAVAGANT QUICHE” CHALLENGE

Tuesday, October, 21st, 2025



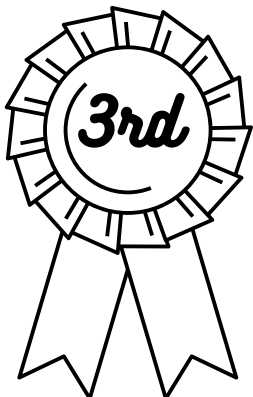
LISA BRESCIA

*“Duck Egg Goes To The Ocean With
Smoky Poblano Quiche”*



CATHRYN HAYNES

“Creamy Italian Quiche”



JENNIFER CURRIE

“Deer Me It’s Egggggstra Delicious Quiche”

DUCK EGG GOES TO THE OCEAN WITH SMOKY POBLANO QUICHE

Ingredients:

1 pre made 9 inch pie crust

1 tablespoon olive oil

1/4 cup roasted and seeded poblano chopped

1/2 cup finely chopped shallots

4 duck eggs

1 and 1/2 cups of heavy cream

1/2 cup shredded gruyere

1/2 cup shredded fontina

6 oz of lump crabmeat drained and picked over for shells

3 oz langostino lobster chopped

Preheat oven to 375. place the thawed pie crust in a 9 inch pie plate. Blind bake the crust for 10 minutes and then remove it from the oven.

In a large skillet, heat the olive oil over medium heat. Add the shallots and cook for 2-3 minutes until softened.

add the langostinos and cook for a minute. take off stove and let rest. Add the roasted, chopped poblano.

In a large bowl, whisk the eggs until well beaten. Add the heavy cream and whisk to combine. then add 1/4 of cup of gruyere and 1/4 cup of fontina.

Add the shallot mixture to the eggs and then gently fold in the crab.

Take the pie shell and place the remaining 1/4 cup of each cheese to cover the bottom of the pie pan.

Pour the egg mixture over the layer of cheese in the pie pan and bake 35-45 minutes or until the center is set and the top lightly golden brown.

Cool the quiche on a wire rack for at least 10 minutes before slicing. Serve at room temperature.

Roasted Poblano Pesto:

4 poblanos

1 cup cilantro

1 garlic clove chopped

1 tablespoon pine nuts

1/4 cup grated parmigiano

olive oil

Put the poblanos, cilantro, garlic, pine nuts in a food processor. pulse until combined.

add olive oil one tablespoon at a time to reach a pesto consistency.

Add the cheese and pulse until combined.

ENJOY!

Creamy Italian Quiche

Adapted from Heavenly Home Cooking Italian Quiche

8 Servings

Ingredients

- 1 tablespoon butter
- 1 medium shallot, diced
- 1 teaspoon garlic
- 4 ounces of Italian sausage, cooked and drained
- 6 large eggs
- ½ cup heavy cream
- 1 cup mini pepperoni
- 1 large green bell pepper, chopped
- 1 small can diced tomatoes, drained
- 1 small can sliced black olives, drained
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 teaspoons dried Italian seasoning
- 1 ½ cups mozzarella, grated
- ¾ cup Parmesan, grated
- 1 unbaked pie crust or pasta crust (recipe on back)

Instructions

1. Preheat oven to 350 degrees.
2. Heat butter in a skillet over medium heat. Add shallot and cook, stirring, until lightly browned, about 3-4 minutes.
3. Lower heat to low-medium, add garlic and cook until fragrant about 1 minute. Remove skillet from heat and set aside.

4. In a large bowl, whisk together the eggs, cream, pepperoni, Italian sausage, bell pepper, salt, black pepper and Italian seasoning. Stir in tomatoes, olives, mozzarella, parmesan, and shallot mixture.
5. Follow the directions on the package for the crust. No need to pre-bake. Or prepare the Pasta Crust using the recipe below.
6. Pour the filling mixture into the unbaked pie shell. If you like, you can top it with extra tomatoes, olives or cheese.
7. Bake until golden and set in the center, about 40-45 minutes.
8. Remove from oven and let stand for 5-10 minutes before slicing and serving.
9. It can be stored in the refrigerator for 3 days or frozen for 2 months.

Pasta Crust

Cook Orzo pasta per package directions. Drain.

Add 1 tablespoon of oil and 1 tablespoon of butter. Stir till butter melts.

If you like, you can add grated parmesan cheese, herbs, salt and black pepper to taste. Mix well.

Grease bottom and sides of pan. Press the pasta into a thin layer. Add quiche mixture. And bake.

Recipe:

Deer Me It's Eggggstra Delicious Quiche

From the Kitchen of _____

Cook Time: 45 Temperature: 350 Servings: 6-8

Ingredients:

1 pie crust - see recipe

8 oz browned venison 8 oz browned sausage

8 oz browned breakfast sausage

8 oz mushrooms

1 small onion chopped 1 Tbsp minced garlic

2 cups fresh spinach

8 eggs salt & pepper to taste

2 green onions thinly sliced

1 cup half n half 1/2 cup heavy cream

1 tsp smoked paprika 2 tsp hot sauce

2 cups shredded cheese - I use Havarti

6-8 asparagus spears - cut off bottom

Directions:

In a large skillet over medium high heat - brown venison and sausage. Add mushrooms, onions, and garlic.

Saute until onions are translucent. Add spinach and saute until wilted. Stirring occasionally.

In a large bowl, whisk eggs, half n half, heavy cream, green onions, paprika, hot sauce, and salt & pepper together.

Stir in meat mixture. Add cheese and stir to combine.

Pour into prepared pie crust. Place asparagus spears in a spoke pattern on top.

Notes:

Bake in a preheated 350 degree oven for 30-45 minutes.

Store leftovers in an airtight container in refrigerator.



“AMERICA 250–CELEBRATING THE GREAT STATE FAIR” CHALLENGE

Wednesday, October, 22nd, 2025



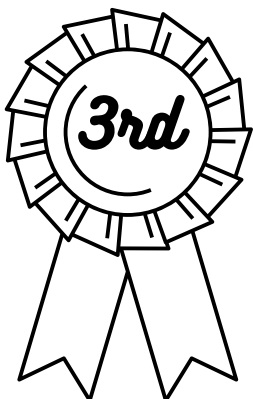
NATHAN HASKINS

*“Chorizo & Jalapeño Deep Fried
Potato Cheese Bombs”*



CRYSTAL RIDGE

*“Beer Battered Bourbon & Salted Caramel
Apple Nachos”*



BRIAN SHORTT

“Bacapeño Mac and Cheese Bites”

CHORIZO & JALAPENO DEEP FRIED POTATO CHEESE BOMBS

Yield: About 42 Potato Cheese Bombs

INGREDIENTS

Crispy crushed potato chip exterior filled with cheesy potato, chorizo and jalapeno.

Drizzled with sweet pepper jelly and smooth beer cheese.

Garnished with fresh cilantro and served with creamy jalapeno dipping sauce.

POTATO CHEESE FILLING

20 ounces frozen fries
8 oz ricotta cheese
7 ounces chorizo (*pre-cooked weight*)
4 ounces shredded cheddar cheese
4 ounces shredded pepper jack cheese
2 ounces mayonnaise
2 ounces softened cream cheese
1½ ounces diced pickled jalapeno
1½ ounces salsa verde
1 Tablespoon finely chopped fresh cilantro

POTATO CHIP BREADER

32 ounces canola oil
7 ounces crushed potato chips
2 ounces potato flakes
½ Cup all-purpose flour
2 large eggs
2 Tablespoons milk
1 teaspoon dried cilantro
1 teaspoon chili powder
¼ teaspoon black pepper

JALAPENO DIPPING SAUCE

3 ounces mayonnaise
2 ounces milk
2 ounces softened cream cheese
1½ ounces pickled jalapeno
1½ ounces salsa verde
5 grams fresh cilantro

PEPPER JELLY DRIZZLE

3 Tablespoons pepper jelly

BEER CHEESE DRIZZLE

2 ounces milk
2 ounces diced American cheese
½ ounce shredded cheddar cheese
½ ounce shredded pepper jack cheese
2 Tablespoon lager beer
½ teaspoon hot sauce
¼ teaspoon chili powder
⅛ teaspoon dried cilantro

GARNISH

1 Tablespoons chopped fresh cilantro

CHORIZO & JALAPENO DEEP FRIED POTATO CHEESE BOMBS

RECIPE INSTRUCTIONS

MAKE POTATO CHEESE FILLING

1. Preheat oven and bake fries according to package instructions.
2. Remove fries from oven and finely chop.
3. Adjust oven to 375°F.
4. Place chorizo in oven safe pan.
5. Cook for 15 minutes, turn and cook additional 10 minutes.
Additional cook time may be necessary to ensure chorizo reaches an internal temperature of 160 degrees.
6. Remove chorizo from oven and dice.
7. Add fries, ricotta, chorizo, cheese, mayo, cream cheese, jalapeno, salsa and cilantro to mixing bowl.
8. Mix until all ingredients combined.
9. Line baking sheet with parchment.
10. Form mixture into 1 ounce balls and place on baking sheet.
11. Place baking sheet in freezer for 2 hours

MAKE JALAPENO DIPPING SAUCE

1. Add all ingredients to food processor and blend until smooth.
2. Move to refrigerator until ready to serve.

MAKE PEPPER JELLY DRIZZLE

1. Place jelly in small pot over medium heat.
2. Continuously whisk smooth.
3. Keep warm until ready to serve.

MAKE BEER CHEESE DRIZZLE

1. Place milk and American cheese in small pot over medium heat.
2. Continuously whisk until combined.
3. Reduce heat to medium-low and add seasonings, beer and hot sauce.
4. Whisk until combined.
5. Slowly add remaining cheese and continuously whisk until combined.
6. Keep warm until ready to serve.

MAKE POTATO CHEESE BOMBS

1. Place oil in medium pot and heat to 350°.
2. Add eggs and milk to small bowl and whisk.
3. Add potato chips, potato flakes and seasonings to mixing bowl.
4. Mix until all ingredients combined.
5. Add flour to small bowl.
6. Remove filling balls from freezer.
7. Dip each ball in flour, then eggs and then potato chip breader.
8. Place 6 breaded balls in oil and fry 3-4 minutes or until golden brown.
9. Remove from oil with metal slotted spoon and place on a parchment lined sheet pan.
10. Repeats steps 8 and 9 with remaining breaded balls.

CHORIZO & JALAPENO DEEP FRIED POTATO CHEESE BOMBS

PLATING INSTRUCTIONS

1. Place potato cheese bombs on plate of choice.
2. Drizzle with pepper jelly and beer cheese.
3. Garnish with chopped fresh cilantro.
4. Serve with jalapeno dipping sauce
5. Play "Bidi Bidi Bom Bom" by Selena and enjoy!

Place any remaining potato cheese bombs and sauces in sealed containers. Store in refrigerator. Reheat and enjoy any remaining potato cheese bombs within 3-4 days and any remaining sauces within 5-7 days.

Beer-Battered Bourbon & Salted Caramel Apple "Nachos"

Bourbon Caramel Sauce

1 cup salted butter
14 oz. sweetened condensed milk
1 c. light corn syrup
2 1/4 c. brown sugar
1/4 cup bourbon
1 teaspoon vanilla extract
1 teaspoon sea salt

Candied Pecans

1 c. chopped pecans
1 Tablespoon egg whites
1/4 c. sugar
1 teaspoon cinnamon

Beer-Battered Fried Apple Slices Ingredients

4 medium Granny Smith apples (leave peel attached)
1 cup all-purpose White Lily Flour
1/3 cup cornstarch
1 Tablespoon sugar
1 teaspoon salt
1 1/2 teaspoons cinnamon
1 large egg white
1 1/4 cups Blue Moon Belgian White Belgian-Style Wheat Ale
Peanut oil (4 quarts or so: enough to fill deep fryer)

"Nacho" Assembly and Toppings

Beer-Battered Fried Apple Slices (see above)
1/2 c. sugar mixed with 2 Tablespoons cinnamon (set aside in shaker)
Bourbon Caramel Sauce (see above)
3/4 c. Candied Pecans (see above)
3/4 c. Maple & Brown Sugar Granola
3/4 c. Moravian-style molasses ginger cookies, crushed (North Carolina-made)!!!
1/2 c. Butterscotch morsels
1/2 c. Heath English Toffee pieces
Flake Sea Salt
Edible Glitter (optional; for aesthetics)

Directions

Begin by preparing the cinnamon-sugared pecans: preheat oven to 350 degrees. Mix sugar and cinnamon in a bowl, until thoroughly blended; set aside. Beat egg whites until frothy; stir in chopped pecans and thoroughly coat pecans. Stir cinnamon and sugar in a separate mixing bowl until assimilated; add nuts and stir until well-coated. Place sugared nuts on baking sheet covered with parchment paper, spreading nut mixture evenly in a single-layer. Bake at 350 degrees for 12-15 minutes or until nuts are fragrant and crisp. Place pan on wire cooling rack and allow to cool completely. Break apart cooled mixture and reserve for the "nacho" topping mixture. (Cont. on next page).

Beer-Battered Bourbon & Salted Caramel Apple "Nachos" (Page 2 of 2)

Next, make the bourbon caramel sauce. Melt butter in saucepan over medium heat; add sweetened condensed milk, corn syrup, and brown sugar. Stir with a whisk over medium heat until simmering, ensuring to scrape sides and bottom of pan constantly. Continue to simmer until liquid reaches 200-205 degrees. Remove from heat and stir in bourbon, vanilla, and salt until thoroughly blended. Keep sauce warm while you prepare the apples. (Sauce will keep up to one month if covered in airtight container and refrigerated).

For the beer-battered apples, heat peanut oil a deep fryer at 350 degrees. In a small bowl, combine flour, cornstarch, sugar, salt, and cinnamon until thoroughly blended; set aside. Measure out beer into wide-rimmed mixing bowl set out on counter while you core and slice the apples into wedges. While oil is heating, whisk egg white until frothy; add beer and stir. Fold in flour mixture. Dip apple slices in batter, allowing excess batter to drain back into the batter bowl. Fry slices 1-2 minutes, until crispy and golden brown—working in batches, taking care not to overcrowd the deep fryer basket. Using a slotted turner, transfer the fried apples to wire cooling racks with parchment paper placed underneath to facilitate cleanup. Sprinkle apples with cinnamon sugar to your liking as you place them on the cooling racks, ensuring to coat both sides.

Once all batches have been fried, arrange apples on desired serving platter, starting in the center in a clockwise pattern and repeating until pan is covered. Re-heat the bourbon caramel sauce if needed and drizzle it evenly atop fried apples, picking them up as needed to ensure the sauce covers as much of the apples' surface area as possible. Generously sprinkle candied pecans, granola, crushed Moravian ginger cookies, butterscotch morsels, and Heath English Toffee pieces evenly over the top. Sprinkle with a light dusting flake sea salt and also edible glitter (if desired), and serve.

Serves 6-8

Bacapeño Mac and Cheese Bites

For the Mac and Cheese

Ingredients

1 pound of your favorite NC Bacon
1/2 stick butter
3-5 Jalapeños depending on your preference
1 medium sweet onion
1 pound box of elbow macaroni cooked according to package directions for Al dente
1 (8 oz) block of mozzarella cheese (shredded)
1 (8 oz) block of Colby Jack cheese (shredded)
1 (12 oz) can of evaporated milk
1 (8 oz) block of cream cheese
1 tbsp Cajun seasoning (I used Dan-O's)
Salt and pepper to taste (I used 1 tsp of each)

For the crust

Ingredients

1/2 cup corn starch
1/4 cup House Autry Hushpuppy mix
1. Cup water
Enough vegetable oil to fill a sauté frying pan to 3 inches

Instructions:

- 1) Boil the elbow macaroni according to the package instructions. When Al dente, drain the elbows and set aside in a bowl.
- 2) Dice the bacon to 1/4 inch strips. Dice the onion and jalapeño. Put bacon, onion and jalapeno into a cold frying pan. Turn heat to medium high and cook together until the bacon is done and the fat is rendered.
- 3) When bacon mixture is cooled, remove from the pan and set aside in a separate bowl.
- 4) Reserving the bacon fat, add the butter to the pan that was used to cook the bacon and melt.
- 5) Add the evaporated milk and cream cheese to the butter mixture and bring to a simmer.
- 6) Add both grated cheeses and stir until melted.
- 7) Season with the Cajun seasoning.
- 8) Add the bacon mixture and mix well.
- 9) Add the cooked elbow macaronis to the cheese mixture and stir until thoroughly mixed.
- 10) Transfer the macaroni mixture to two 8 inch square aluminum pans and spread evenly. Refrigerate for two hours.

For the bites:

- 1) Pour enough vegetable oil into a sauté pan so that there is at least 3 inches of oil. Heat oil to 350 degrees- check with food thermometer to ensure proper temperature.
- 2) Mix the corn starch, hushpuppy mix and water to create a batter- add more water if needed to create a consistency of pancake batter.
- 3) Remove one pan of the macaroni mixture and cut the Mac and cheese into 16 even 2 x 2 inch size squares. With a small spatula or fork, lift out the macaroni square and dip into the batter mixture, covering all sides.

- 4) As each square is battered, lower it into the hot oil with a fork and cook for 2-3 minutes or until golden brown. Turn each piece in the oil and cook the other side for 2-3 additional minutes or until golden brown. Lift each piece out as it becomes golden brown and drain on paper towels or a draining rack until excess oil has been removed.
- 5) Repeat with the remaining pan of Mac and cheese.
- 6) Serve individually or on a large platter. Enjoy them as they are or with your favorite dipping sauce!

Yield: 32 bites



PIG ON A STICK CHALLENGE

Thursday, October, 23rd, 2025



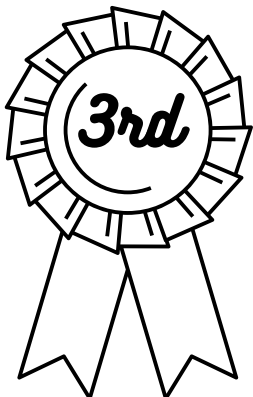
VIRGINIA KASE

"Piggy Bites Served With Fright!"



JACKIE BOEGEL

"Instant Pot Pig on a Stick"



JENNIFER CURRIE

"Bourbon Bacon Belly Booyah"

Piggy Bites Served With Fright! is a delicious combination of oven fried bacon and kielbasa sausage filled with an elegant mixture of goat cheese and cream cheese topped with jalapeno or chives. Accompanied with a sweet & spicy barbeque and garlic aioli sauce

Author: Davin Eberhardt

Servings: 32 bite sized pieces. Serving Size: 1 piece

Ingredients:

- 1) 1 pound regular, thin-cut bacon (about 16 slices)
- 2) 10 ounces fully cooked smoked sausage
- 3) 5 ounces (10 tablespoons) cream cheese
- 4) 5 ounces fresh (soft) goat cheese
- 5) Jalapeno pepper slices, chives, parsley to taste (optional)
- 6) Rosemary (optional)

Instructions:

- 1) Preheat oven to 375 degrees. Line a sheet pan with parchment paper.
- 2) Cut the bacon slices in half crosswise to make 32 pieces, depending on the number of bacon slices in your package of bacon.
- 3) Slice the sausage crosswise into roughly 32 discs to match the number of bacon pieces.
- 4) Take the piece of sausage and wrap the bacon around it, making something that resembles a little shot glass. The sausage is the bottom of the shot glass, while the bacon acts as the sides. Secure the bacon to the sausage with a toothpick, running it horizontally through the sausage.
- 5) Mix the 2 cheeses and microwave for 30 seconds to warm it until it is soft.
- 6) Add the cheese to a zip-top plastic bag and cut the bottom corner from the bag to use as a piping bag.
- 7) Pipe the cheese into the little piggy shot glasses, filling them nearly to the top. If you overfill them, the cheese mixture will run over during the baking process.
- 8) Add a slice of jalapeno, and/or chives and parsley to the top of the cheese mixture.

- 9) Place all the pieces into the prepared pan.
- 10) Bake until the bacon is crispy, 45-55 minutes.
- 11) Once the piggy bites are removed from the oven you can replace the toothpick with a rosemary stick for extra flavor and a pop of color.
- 12) Serve warm (but they're delicious as cold leftovers too).
- 13) Store in airtight container for up to three days in the refrigerator.



Instant Pot Pig on a Stick

Served on a bed of quinoa with sautéed green beans, zucchini & onion.

2 pounds pork tenderloin

Pork Rub

- 1 ½ teas. ground mustard
- 1 Tbsp. brown sugar
- 1 Tbsp. paprika
- ¼ teas. black pepper
- 1 ½ teas. Himalayan salt
- 1 teas. Syrian red pepper
- ½ teas. garlic powder
- 1 teas. onion powder
- 1 teas. herbed sea salt or season salt
- 2 teas. thyme
- 2 teas. basil

Mix the above dry ingredients together.

- 1 c. chicken broth or water
- 1 Tbsp. apple cider vinegar

Cut the pork tenderloin into 1 inch chunks. Dredge in the dry rub. Sauté the pork chunks in olive oil in the instant pot to seal in the juices. Remove pork chunks from the instant pot and skewer them. Add chicken broth and vinegar to pot and deglaze the bottom. Place skewered pork in the pot and pressure cook on high for 5 minutes. Let Instant pot natural release for 10 minutes, than release pressure manually. Serve with broth and your choice of grain and veggies.

Recipe:

Bourbon Bacon Belly Booyah
Bacon, Pork Belly, + Smoked Sausage with a Brown Sugar + Bourbon Glaze.
From the Kitchen of _____

Cook Time: 20 min Temperature: 2 skewers Servings: 14

Ingredients:

1 pound smoked sausage - 1" pieces

1 pound thick bacon - 14 slices

1 pound pork belly - cubed

4 Tbsp maple syrup

1/3 cup brown sugar

1/4 tsp red pepper flakes

1/4 cup caramel whiskey

28 bamboo skewers

nonstick oil spray

parchment paper

Directions:

Preheat oven to 350 degrees. Spray baking sheet with nonstick spray. Soak bamboo skewers in water for 20 minutes.

Score pork belly and bake for 45 minutes. In a medium bowl, combine sugar, syrup, and red pepper. Add whiskey and stir well.

Cut bacon strips in half. Toss ^{smoked sausage}bacon, and cubed belly with syrup mixture, turning over and coating all sides well.

Lay bacon flat on baking sheet and thread the skewer through - alternating with pork belly ^{+ sausage} - leaving a skewer handle.

~~and place in oven at 350 degrees and bake for 30-35 minutes.~~ Bake for 30-35 minutes.

Notes:

Transfer to wire rack to cool. Serve in a jar like lollipops.

Place leftovers on the baking sheet and wrap tightly with plastic and store in refrigerator.



“SOUPS ON” CHICKEN SOUP CHALLENGE

Friday, October, 24th, 2025



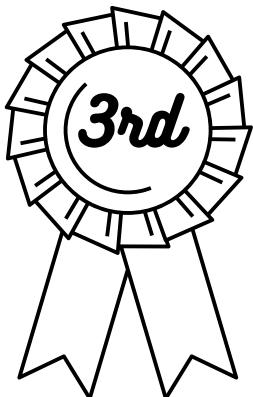
AMY MAY

“Granny’s Chicken Casserole in Disguise”



CRYSTAL RIDGE

“Southwestern Chicken Soup”



ANDRE DE LA VALLETTE

*“Golden Herb Chicken Chowder with
Toasted Sourdough Bowl & Herb Butter”*

Soup's On- Chicken Soup Home Chef Competition

Granny's Chicken Casserole in Disguise

Halloween's on the way; costumes are everywhere. The party theme is soup but under that disguise is Granny's creamy chicken casserole.

Allergy Note: contains milk/ dairy Topping contains wheat

Ingredients:

Base—

2 pieces boneless, skinless chicken breast

2 cups chicken broth

1 ½ Tbs rotisserie chicken seasoning

Rice—

1 cup chicken broth

1 cup water

1 cup white rice

Soup---

1 can cream of chicken soup

8oz sour cream

½ cup each chopped celery, carrot, green bean, broccoli

¼ cup chopped yellow onion

1 tsp seasoned pepper

In a 4 qt stockpot, add chicken broth, rotisserie seasoning and chicken breast. Boil until chicken is thoroughly cooked and tender. Remove chicken & slice/ pull/ shred as desired, then return to pot & liquid.

In a separate pot, add water, chicken broth & rice and cook til soft. (I cook rice separately to avoid overcooking to a mushy mess.)

In stockpot with chicken & broth, add all vegetables, cream of chicken soup, and seasoned pepper. Simmer for 20 minutes to soften vegetables. Add rice and sour cream. Simmer 10 more minutes to combine flavors.

Top or garnish as desired. Included today is gouda rosemary crumbles.

Southwestern Chicken Soup

Ingredients

For Southwestern Chicken Soup (items with * are added at the *end*, just prior to serving)

1 whole chicken, giblets and neck removed
Water to fill stockpot to cook the chicken
1 quart broth, reserved from cooking chicken in pot
1/4 c. grass-fed butter, melted
1/4 c. all-purpose flour
1 quart half-and-half
3 Tablespoons homemade taco seasoning (see below)
4 garlic cloves, minced
Garlic powder to taste—a few shakes to 1/8 teaspoon
1 tablespoon hot sauce
1/8 teaspoon white pepper
1 cup sour cream (plus another cup or so for garnish later)
1/2 cup sharp cheddar cheese, freshly grated*
1/2 cup pepper jack cheese, freshly grated*
1-15 oz. can black beans, drained*
1-15 oz. can kidney beans, drained*
1-15 oz. can Southwest Style corn (with Poblano and red peppers), drained*
1/2 cup cilantro, chopped*
1 c. homemade Pico de Gallo* (see below)
2 limes, juiced and zested

For Homemade Taco Seasoning

1/4 c. all-purpose flour
1/4 c. onion powder
2 t. garlic powder
4 t. sea salt
4 t. paprika
1/2 t. Cayenne pepper
2 t. sugar
2 t. cumin
2 t. oregano

For Pico de Gallo

4 heirloom or vine-ripened tomatoes
1 small red onion, chopped
1 teaspoon sea salt
1/4 c. cilantro, chopped
3 green onions, chopped

For Seasoned Bacon

1/4 teaspoon cayenne pepper
1/2 teaspoon cumin
1/4 teaspoon garlic powder
1 T. brown sugar
1-16 oz, pkg. bacon (not thick-sliced)

(recipe continued on next page)

Toppings Added at End/Served on the Side

Pico de Gallo (2 tablespoons or so atop each bowl; from above step)
1-6.5 oz. can sliced olives (add 3/4 tablespoons or so atop each bowl when serving)
Green onions, chopped (add 2 teaspoons atop each bowl when serving)
Sour Cream (1-2 tablespoons in a dollop atop each bowl)
Chili Powder (lightly sprinkled atop sour cream dollop on each bowl)
Extra Lime Zest (lightly sprinkled atop sour cream dollop on each bowl)
Seasoned bacon crumbles (1 -2 tablespoons atop each bowl; see above)
Extra sharp cheese (2 Tablespoons or so sprinkled atop each bowl)
Extra sharp cheese (2 Tablespoons or so sprinkled atop each bowl)
Hint of Lime Tortilla Chips (served on the side or crumbled into bowls when serving)
4-6 Limes, sliced in wedges (1 per bowl)

Directions

First, place chicken in a large stockpot, add 1 Tablespoon salt and a few twists of freshly ground pepper. Cover chicken with water and boil for 2 or more hours; proceed with other steps while chicken cooks.

While chicken cooks, combine all ingredients for taco seasoning, place in airtight container, and set aside. (This will make more than you need; save remaining for other recipes). Next, combine all ingredients for Pico de Gallo, cover, and refrigerate to allow flavors to marinate.

Check on the chicken: it should be falling off the bone when done; remove chicken from pot with a spider tool and place on aluminum-foil covered baking sheet. Save chicken stock from pot, and allow chicken to cool completely.

Mix together first four ingredients for bacon; place seasoning mix in a shaker, and preheat oven to 400 degrees. Line a large, rimmed baking sheet with parchment paper; place bacon strips on pan and sprinkle with seasoning. Bake for 15 minutes; remove from oven and use tongs to turn bacon over, then sprinkle seasoning on the strips now facing upward. Return pan to oven and continue baking another 10 minutes, or until bacon is crisp. Transfer bacon to wire cooling racks (with paper towels or wax paper underneath to catch drips); some strips may need to cook longer than others, so remove strips as they are done and continue to cook others. Allow bacon to cool completely.

As chicken cools, continue making the soup: remove 1 quart broth from stockpot for recipe; refrigerate or freeze the rest for other recipes. Over medium heat, add flour to melted butter in large cooking pot to form a roux; slowly whisk in the 1 quart of reserved chicken stock and the half and half. Add the garlic cloves, garlic powder, hot sauce, white pepper, and taco seasoning; use an immersion blender to dissolve lumps. Cover and cook on low for 30 minutes on medium-low heat, stirring frequently to prevent scorching. As soup mixture cooks, remove skin from chicken and debone; crumble into bite-sized pieces and set aside. After the soup mixture has cooked for 30 minutes, add sour cream and grated cheese to pot, whisking until completely dissolved; add chicken pieces to the pot, and stir well.

Crumble bacon into tiny pieces and set aside. Add all items marked with an asterisk to soup pot. Add toppings/garnish in order listed to each individual serving. Serve with tortilla chips if desired.

Serves: 10-12

Golden Herb Chicken Chowder with Toasted Sourdough Bowl and Herb Butter

Servings: 6

Serving Size: 1 cup chowder in a toasted sourdough bowl with 1 slice of sourdough and herb butter

GOLDEN HERB CHICKEN CHOWDER

Equipment

- 6–8 qt Dutch oven or heavy-bottomed soup pot
 - Medium saucepan
 - Wooden spoon
 - Ladle
-

POACHED CHICKEN & BROTH

Purpose: Build a rich, balanced poaching broth that becomes the chowder's backbone.

Ingredients

- 6 boneless skinless chicken thighs ($\approx 1\frac{1}{2}$ lb)
- 6 cups chicken stock (homemade jellied stock)
- 2 tsp salt
- 1 bay leaf
- 1 small garlic clove, smashed
- 1 thin onion slice
- $\frac{1}{8}$ tsp ground black pepper
- $\frac{1}{4}$ tsp dried parsley

Steps

1. In a medium saucepan, combine all poaching ingredients.
2. Bring just to a bare simmer (170–180 °F), tiny bubbles only at the edges.
3. Add chicken; poach 10–12 min until internal temperature reaches 165 °F.
4. Turn off heat, cover, and rest 5 min.
5. Remove chicken and shred into bite-size pieces.
6. Strain and reserve the liquid — this is your poaching stock.

Low heat keeps the meat juicy; the strained liquid becomes your flavorful base stock.

AROMATIC SOUP BASE

Purpose: Caramelized vegetables add sweetness and umami.

Ingredients

- 3 Tbsp schmaltz (rendered chicken fat) or butter
- ¾ cup finely chopped onion
- ½ cup diced carrot
- ½ cup diced celery
- 3 garlic cloves, minced
- ½ tsp Italian seasoning (or ¼ tsp dried parsley + ¼ tsp sage)
- ¼ cup chicken stock (for deglazing)

Steps

1. Melt schmaltz in a Dutch oven over medium heat.
2. Add onion, carrot, and celery; sauté 8–10 min until golden.
3. Stir in garlic and herbs; cook 30 sec.
4. Deglaze with ¼ cup stock, scraping up browned bits.

Those caramelized bits are pure flavor captured into the base!

THE ROUX

1. Sprinkle **2 ½ Tbsp flour** evenly over the vegetables.
2. Stir constantly 2–3 min until nutty and pale gold.

Cooking the flour fully prevents a bland roux taste.

BUILD THE CHOWDER BODY

Ingredients

- 6 cups reserved poaching liquid
- 1 tsp chicken base
- 1 tsp or a few drops Worcestershire sauce
- 1 small Parmesan rind (or 2 Tbsp grated Parmesan)
- ¼ tsp turmeric

Steps

1. Gradually whisk in poaching liquid until smooth.
2. Add chicken base, Worcestershire, Parmesan rind, and turmeric.
3. Simmer gently 10–12 min, stirring occasionally, until slightly thickened and glossy.

Gentle simmer develops silkiness — never boil.

CREAM, CHICKEN, NOODLES & CORN

Ingredients

- ¾ cup half-and-half or heavy cream
- 1 ½ cups corn kernels (fresh or frozen)
- Shredded poached chicken (from earlier)
- 1 ½ cups fresh egg noodles (≈ 1 ½ handfuls)

Steps

1. Lower to gentle simmer; stir in cream.
2. Add corn and shredded chicken; simmer 5 min.
3. Add noodles; cook 3–4 min until tender.

Cooking noodles in the broth lets them absorb the chowder's flavor.

FINISH & BALANCE

Ingredients

- 1 ½ Tbsp schmaltz or butter
- Salt and pepper, to taste
- 2 tsp lemon juice
- 3 Tbsp chopped parsley or dill

Steps

1. Remove Parmesan rind.
2. Stir in schmaltz for sheen.
3. Taste and adjust seasoning with salt and pepper.
4. Add lemon juice for brightness.
5. Garnish with fresh herbs.

You should taste savory depth, mild sweetness from corn, and a bright, clean finish from lemon.

PRESENTATION

- Ladle chowder into a toasted sourdough bread bowl.
- Highlight noodles and corn on top.
- Drizzle melted schmaltz for gloss and top with a fresh herb sprig.

You see color contrast, shine, and texture — the mark of a perfect chowder.

GOLDEN COUNTRY SOURDOUGH BREAD BOWL

Ingredients

- 1 cup (250 g) active sourdough starter
- 2¼ cups (525 g) warm water
- 5 cups (700 g) unbleached flour
- 2½ tsp (15 g) salt
- Rice flour, for dusting

Equipment

- 5–10 qt Dutch oven
- Mixing bowl
- Parchment paper

Preparation Method

1. **Mix Dough** – Combine starter and warm water. Stir in flour until no dry spots remain. Rest 30 min.
2. **Add Salt** – Sprinkle salt; pinch and fold until incorporated.
3. **Bulk Ferment** – Cover and rest 3 hr at room temp, stretching and folding every 45 min.
4. **Cold Proof** – Cover tightly and refrigerate overnight (8–12 hr).
5. **Shape & Proof** – Rest 45 min, shape into a round. Place seam-side-up in a floured bowl. Proof 1½–2 hr until it springs back slowly when poked.
6. **Preheat & Score** – Preheat Dutch oven to 450 °F for 45 min. Turn loaf onto parchment, dust with rice flour, and score.
7. **Bake** – Bake covered 30 min at 450 °F, then uncover and reduce to 425 °F. Bake 15–20 min more until deep golden (205–210 °F internal).
8. **Finish & Toast** – Brush hot crust with butter. Cool 1 hr, slice a ¾" lid, and hollow leaving 1" walls. Brush inside with butter and toast 10 min at 375 °F.

Approximate Cook Time: 1 hr bake + 12–14 hr fermentation (overnight)

HERB & SCHMALTZ BUTTER SPREAD

Ingredients

- 4 Tbsp unsalted butter, softened
- 2 Tbsp schmaltz (rendered chicken fat)
- ½ tsp thyme leaves
- ½ tsp minced rosemary
- ¼ tsp garlic powder
- ¼ tsp lemon zest
- Pinch smoked paprika
- Salt and black pepper, to taste

Equipment

- Small bowl
- Fork or hand mixer

Preparation Method

1. Combine softened butter and warm schmaltz until creamy.
2. Stir in herbs, garlic, lemon zest, paprika, salt, and pepper. Adjust to taste.
3. Refrigerate 30 min for spreadable texture.

Approximate Prep Time: 10 minutes

SERVING INSTRUCTIONS

1. Place toasted sourdough bowl on a wooden cutting board lined with fall-colored cloth and decorations.
 2. Fill with 1 cup of warm chowder.
 3. Serve with a slice of sourdough and herb butter.
 4. Garnish chowder with a sprig of parsley or thyme.
-

STORAGE

- **Soup:** Refrigerate up to 3 days or freeze for up to 3 months.
- **Bread:** Store covered at room temperature 2 days or freeze up to 1 month.
- **Butter:** Refrigerate up to 2 weeks or freeze up to 3 months.



“SALSA SHOWDOWN” SALSA CHALLENGE

Saturday, October, 25th, 2025



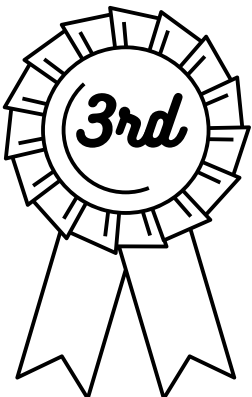
SWAPNA KOLIMI

“Delicata Squash Fall Salsa”



BETSY HOOKER

“Dessert Salsa con Queso”



JENNIFER CURRIE

“Got It ALL Pickle Salsa”

Delicata Squash Fall Salsa

This is the perfect way to enjoy some salsa in the fall. So many varieties of squashes are in season, it'd be almost a crime not to try this fusion cuisine fall salsa featuring one of my favorite squashes – the Delicata Squash!

Hope you have a “fall”tastic salsa experience!

Ingredients -

Salsa	Puff Pastry Cups
✓ ½ cup capsicum peppers cut in 1-inch cubes (various colors) ✓ ½ cup dices tomatoes ✓ ½ cup diced onions ✓ ½ cup fresh shucked corn ✓ 2 tsp Adobe seasoning ✓ 1 tsp smoked paprika ✓ 10 oz delicata squash cubes cut in 1-inch ✓ 2 tbsp butter, melted ✓ 1.5 tsp chopped fresh sage ✓ 1 tsp seasoned salt ✓ 1/8 tsp ground black pepper ✓ 1/3 cup grated parmesan cheese	✓ 2 cups cake flour ✓ 2 tsp baking powder ✓ ½ tsp baking soda ✓ ¾ tsp salt ✓ ½ tsp garlic powder ✓ 2 tsp sugar ✓ ¾ cup sour cream ✓ ¼ cup milk ✓ 4 tbsp butter, melted

Instructions –

1. The delicata squash is hard to cut, so removing the skin with knife or peeler is recommended. Cut the squash in half. Scrape out and discard seeds. Dice the squash into small 1-inch cubes. Melt the butter, add the adobe seasoning, salt, pepper, sage, and toss with the parmesan.
2. Spread out in a pan and bake in a pre-heated (425F) oven for 30 mins, tossing occasionally.
3. Dice the capsicum peppers, tomatoes, and onions into 1-inch cubes.
4. Shuck the corn from the cob.

5. The ratio I followed to mix in the ingredients – 50% squash cubes, 10% red pepper cubes, 10% tomatoes, 10% corn, 10% onions, and 10% cilantro.
6. Mix all the ingredients with lime juice, smoked paprika, and some adobe seasoning. Make this mixture overnight so ingredients marinate with each other.
7. Puff pastry cups – Thaw puff party sheets. Cut even sized circles and with some more dough make the circular borders. Apply egg wash, and bake in preheated (400F) oven for 15 mins or until outside is golden brown.
8. When its time to eat, serve the salsa in the puff pastry cups and serve warm!
9. Serve tortilla chips as optional side.

Dessert Salsa con 'Queso'

Yield: 4-6 servings

- 3 c strawberries, chopped
- 2 apples, peeled/cored/chopped
- 1/3 tsp lime juice
- 2 TBSP apple jelly
- ~~1 c white chocolate~~
- 1/3 c white chocolate shavings
- 6 tortillas
- 2 TBSP sugar
- 2 TBSP honey
 - In bowl, mix strawberries, apples, lime juice, and jelly
 - ~~Melt white chocolate (serve with fruit using appliance to mix with fruit and serve immediately)~~
 - Preheat oven to 350
 - Slice tortillas into triangles
 - Place on parchment-lined baking sheet and drizzle with sugar and honey
 - Bake 9-12 minutes or until crunchy
 - Sprinkle fruit with chocolate shavings like cheese and serve with chips

Recipe:

Got it ALL Pickle Salsa

Fresh Chunky Pickle Salsa

From the Kitchen of _____

Cook Time: _____ Temperature: _____ Servings: 10

Ingredients:

14 oz crushed tomatoes

1 cup dill pickles - diced fine

1/2 cup onion - chopped fine

1/4 cup pickle juice

2 cup roma tomatoes - diced fine

3 green onions - chopped

1 small can green chilis

1/2 cup chopped black olives (optional)

1 bunch fresh cilantro - chopped

1 jalapeno pepper - chopped fine

1 Tbsp olive oil

1/2 red bell pepper - diced fine

Directions:

In a medium bowl, combine all ingredients. Stir until thoroughly mixed together. Refrigerate for an hour to let flavors "marry". Serve with tortilla chips. Refrigerate leftovers in airtight container.

Notes:



“NOT YOUR CLASSIC BLT SANDWICH” CHALLENGE

Sunday, October, 26th, 2025



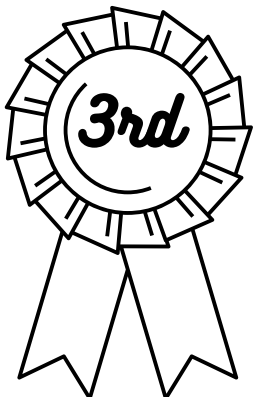
CARLETTE BLEDSOE

“Twisted BLT Roll”



AMY MAY

“Busted BLTs”



HEIDI LIN

“The BLT Danish”

"TWISTED BLT ROLL"-BACON JAM & PESTO FIRECRACKERS

Forget the bread-this BLT takes a walk on the wild side. Crispy egg roll shells hold a creamy pesto-cheese base, sweet smoky bacon jam, tangy sundried tomatoes, and fresh spinach. It's everything you love about a BLT, engineered for crunch.

Ingredients: (makes 8-10 rolls)

Filling:

- 1/2 cup bacon jam (see recipe below)
- 4 oz cream cheese, softened
- 2 tablespoons pesto
- 1/4 cup sundried tomatoes, finely chopped
- 1/2 cup Havarti cheese, grated
- 1/2 cup Gruyère Cheese
- 1 cup Baby Spinach
- Hot honey and Garlic Aioli (optional-for finishing)

Bacon Jam:

- 1 lb. bacon, finely chopped
- 1 red onion,
- 1 red onion, thinly sliced
- 4 cloves garlic minced
- 1/2 cup brown sugar
- 1/4 cup Apple cider vinegar
- 1/4 cup brewed coffee
- 2 tablespoon maple syrup
- 1/2 T red chili flakes

1. Start by cooking the finely chopped bacon in a large skillet over medium heat. The goal is to render out the fat and get the bacon pieces crispy. This usually takes around 10-15 minutes.
2. Once the bacon is crisp, use a slotted spoon to remove it from the skillet and set it aside. Leave behind the rendered bacon fat in the skillet, as it's packed with flavor.

3. In the same skillet with the bacon fat, add the thinly sliced onions from Bowl 1. Cook them over medium heat until they start to caramelize. This process can take about 20 minutes. Stir occasionally to prevent them from sticking to the skillet.
4. Add the minced garlic to the caramelized onions and cook for an additional 2 minutes until fragrant.
5. Now, it's time to reintroduce the crispy bacon to the skillet. Mix it in with the caramelized onions and garlic.
6. In Bowl 2, whisk together brown sugar, apple cider vinegar, brewed coffee, maple syrup, and red chili flakes. Pour this mixture into the skillet, covering the bacon and onion mix.
7. Let the mixture simmer on low heat for about 30 minutes. The liquid will reduce, thickening the mixture to a jam-like consistency.
8. Once the desired consistency is achieved, remove the skillet from the heat. Let the bacon jam cool for a few minutes.
9. If you prefer a smoother consistency, transfer the cooled jam to a food processor and pulse a few times.
10. Transfer the bacon jam to sterilized glass jars and seal them tightly.

Assemble:

1. **Make the Pesto Cream Base:**
In a bowl, whip cream cheese and pesto together until smooth and fluffy.
2. **Prepare the Filling:**
Add sundried tomatoes, Havarti and Gruyere cheese to the pesto cream. Mix until evenly combined.
3. **Assemble:**
Lay out an egg roll wrapper.
Line with spinach
4. Spread ~1 tsp of **bacon jam** in the center.
Top with 2 tbsp of the pesto mixture.
Roll tightly, sealing edges with beaten egg.
5. **Cook:**
 - **Fried:** Fry at 350°F for 3–4 minutes, turning once, until deep golden and crisp.
 - **Air Fried:** Brush lightly with oil and air fry at 375°F for 6–8 minutes, flipping halfway.
6. **Drain** on paper towels, let cool slightly, drizzle with hot honey and serve with Garlic Aioli for dipping if desired. Enjoy!

Busted BLTs

"Not Your Classic BLT Sandwich" Challenge

3 Brave Little Tricksters went out on Halloween

Planning to pull some pranks.

But instead of Whee! the goblin said Boo!

And scared the poor sandwiches to pieces!

Ingredients:

1 package of bacon, cooked & crumbled

2-3 cups chopped lettuce

2 cups diced tomatoes

4 oz cream cheese, softened

½ cup sour cream

½ tsp salt

½ tsp white pepper

Cheese cups:

8oz. Havarti cheese, grated

3 Sprigs fresh dill, chopped fine

Process:

Put ¼ cup grated Havarti on a cookie sheet. Sprinkle fresh dill on top. Repeat until all cheese is used. Bake at 400°F for about 8 min or until cheese is bubbling & starting to brown on edges. Remove from pan & drape over a small muffin tin or bowl to cool/ harden into a cup shape.

Cook bacon, drain, and crumble. Reserve ½ cup for garnish, set rest aside.

Chop tomatoes & set aside. Reserve ½ cup for garnish.

Combine cream cheese, sour cream, salt, pepper in a mixing bowl. Beat on medium speed until smooth & creamy. Fold in chopped tomatoes & bacon.

Chop lettuce.

The build:

Place cheese cup on plate. Add a base of lettuce. Spoon 1 Tbs BLT dip on top. Garnish with reserved tomatoes & bacon.

The "BLT" Danish
with Bourbon Bacon Jam,
Cherry Tomatoes & Micro-Greens

Ingredients

For the Danish

- 12 oz multicolored cherry or Campari tomatoes, sliced in half
- 3 Tbsp Dijon mustard
- 4 oz goat cheese crumbles
- Red pepper flakes, for garnish
- Fresh microgreens, for garnish
- 1 recipe laminated Danish dough (*or 2 sheets store-bought puff pastry*)
- 1 recipe bourbon bacon jam (below)
- 2 egg yolks, whisked (for egg wash)

For the Laminated Dough

- $4\frac{2}{3}$ cups (655 g) all-purpose flour
- $\frac{1}{3}$ cup (70 g) sugar
- 2 tsp kosher salt
- 10 Tbsp (140 g) unsalted butter, room temperature
- 1 cup (240 g) warm milk
- 2 large eggs
- $2\frac{1}{4}$ tsp (7 g) active dry yeast
- 30 Tbsp (425 g) unsalted butter, cold (for laminating)

For the Bourbon Bacon Jam

- 1 lb thick-sliced bacon, finely chopped

4. Uncover and cook until thick and jammy. Season with salt and pepper. Cool.

3. Prepare the Tomatoes

1. Lay tomato halves on paper towels in a single layer.
2. Sprinkle evenly with 1 tsp salt and 1 tsp pepper.
3. Cover with another paper towel and let sit 15 minutes to draw out moisture.

4. Assemble the Danishes

1. Line baking sheets with parchment paper.
2. Roll chilled dough (or puff pastry) into a large rectangle, about 20x10 inches. Trim edges, then cut into 8 squares.
3. Lightly score a ½-inch border inside each square. Brush edges with egg wash.
4. Spread a thin layer of Dijon mustard in the center, followed by 1 Tbsp bacon jam.
5. Arrange a few tomato halves on top.

5. Bake and Finish

1. Preheat oven to 350°F.
2. Bake for 30–35 minutes, rotating halfway through, until golden and puffed.
3. Remove from oven; sprinkle with goat cheese and red pepper flakes.
4. Garnish with micro-greens and reserved crumbled bacon just before serving.
5. Serve warm or at room temperature.

Chef's Tip

The bacon jam can be made up to 3 days ahead. If using puff pastry, the danishes can be assembled and baked the same day.