

Buffalo Chicken Dip

1st
place
2009

Ingredients

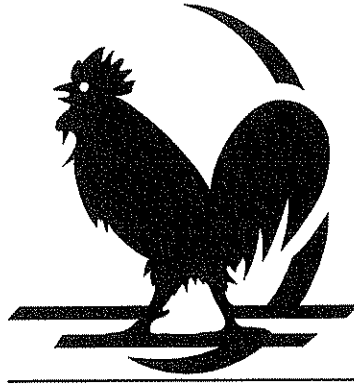
- 1 Rotisserie chicken
- 2 (8oz) packs of cream cheese
- 1 cup of ranch dressing
- $\frac{3}{4}$ cup of pepper sauce (Frank's Red Hot)
- $\frac{1}{2}$ cup of shredded cheddar cheese
- 1 cup of shredded three cheese blend

Directions

- Pull apart Rotisserie chicken
- Soften cream cheese
- Mix together chicken, cream cheese, ranch dressing, pepper sauce, and 1 cup of shredded three cheese blend
- Heat in oven for 6 minutes
- Top with $\frac{1}{2}$ cup of shredded cheddar cheese and heat for additional 1-2 minutes until cheese melts
- Serve with tortilla chips, crackers, and/or veggies

Lacey Hood
112 Brookside Pl
Lula GA 30554

2nd place
2009



Kick'n Chicken Dip

Ingredients

- 8 ounce package cream cheese
 - 1/2 cup blue cheese or ranch salad dressing (I used Ranch)
- 1/2 cup Frank's® REDHOT® Buffalo Wing Sauce or Frank's® REDHOT® Hot Sauce
 - 1/2 cup crumbled blue cheese or shredded mozzarella cheese
 - 2 cups shredded cooked chicken

Preparation

- 1 HEAT oven to 350°F. Place cream cheese into deep dish 9-inch pie plate. Microwave 1 min. to soften.
- 2 Whisk in salad dressing, Buffalo Wing Sauce and cheese until smooth. Stir in chicken.
- 3 BAKE 20 min. or until mixture is heated through; stir. Garnish as desired.
 - Serve with crackers, vegetables, chips and celery

Misty Brock

3rd place
2009

MEXICAN LASAGNA

350° Oven

Boneless, Skinless Chicken Breasts

1 8 oz package wide egg noodles

1 cup frozen corn niblets

½ cup tomato juice

2 12 oz. jars black bean & corn salsa

1 12 oz jar "medium" salsa

16 oz Mexican shredded cheese

8 oz sliced provolone cheese

Cook egg noodles al dente, drain, set aside. Sautee Chicken breast with salt & pepper to taste until cooked thoroughly. Mix tomato juice and ½ jar of black bean salsa. Shred chicken, and add salsa mix. Simmer ten minutes.

Mix remainder of black bean salsa and medium salsa. Place cooked noodles in 12" x 9" x 2" pan, cover with half of salsa mixture. Layer half of shredded cheese then 1 cup frozen corn. Add layer of the chicken mixture. Layer remainder of shredded cheese then remainder of salsa.

Bake 10 minutes, remove from oven and add final layer of provolone slices. Return to oven and bake until cheese is golden brown. Remove from oven and let stand for 10 minutes before serving.

Serves 6-8



2009
Runner-up

Perry's Mexican Chicken Fiesta

4 to 8 boneless chicken breast (depending on size)
3-4 cups of crushed cheese crackers
6 tbsp taco seasoning
2 tbsp butter
4 chopped green onions
1 cup of each cheddar cheese and monterey jack
cheese
2 cups whipping cream
1 chicken bouillon cube
4 oz can green chilis with diced tomatoes drained

Mix crushed crackers and taco seasoning. Cover chicken in crumbs and place in buttered baking dish. Sautee onions in butter and add chilis, bouillon cube, and whipping cream let come to a boil. Take off heat and add cheese, stir till cheese is melted. Pour over chicken and bake 350' for 45 mins.

Sonya Perry

Chicken Spaghetti

2009

4 Boneless chicken breast
1 can Rotel Tomatoes
1 sm. can tomato paste
1 tsp. Garlic salt

Runner
up

1/2 stick butter
1 cup Monterey Jack Cheese
1 cup cheddar cheese
spaghetti noodles

Boil chicken until done. In a
sauce pan mix Rotel tomatoes,
paste, garlic salt & butter. Stir
& cook. Add 1 cup of cheddar
cheese. Simmer for 30 min.
Boil noodles in left over broth
until done. Layer noodles,
chopped chicken & sauce in
a cassarole dish. Top with
Monterey Jack cheese.
Bake at 350° for 30 min.

Jade Mitchell

CHICKEN CHILI CORNBREAD PIE

2009
Runner-up

Filling

- 3 C. Cooked Mar-Jac chicken, chopped
- 2 C. Cheddar cheese, shredded
- 1 ¼ C. Creamed corn, fresh or canned
- 1 ¼ C. Whole kernel corn, fresh or canned
- ½ C. diced green roasted chilies, fresh or canned
- 2 Tbsp. Self-rising cornmeal
- 1 tsp. Chili powder
- 1 tsp. Cumin
- 1/3 C. Cilantro, chopped
- ½ tsp. salt

TOP CRUST

- 1 C. Cornmeal (self-rising)
- ¾ C. Milk
- 1/3 C. Vegetable oil
- 1 Large egg, beaten

Preheat oven to 400 degrees. Lightly grease a large cast iron skillet or casserole dish with non-stick cooking spray. Combine all ingredients for the filling and pour into prepared pan. Then, combine the rest of the ingredients for the top crust and pour over filling. Bake for 35-45 minutes, or until the cornbread is golden brown. Garnish with sour cream, salsa and green onions.

Submitted By: John Howard
#17