

2010 - 1st
Place

Mexican Chicken Sour Cream Lasagna

- 12 lasagna noodles
- 2 cans cream of chicken soup
- 1 8oz sour cream
- 1/4 cup milk
- 1/4 tsp cumin
- 1/2 tsp garlic powder
- 3 cups chicken, chopped
- 1 can green chiles, undrained
- 1/2 cup chopped green onions
- 1/2 cup chopped cilantro
- 3 cups Mexican cheese blend
- 1 large red bell pepper (1 cup)
- 1 can olives, drained

Cook noodles

Combine soup, sour cream, milk, cumin, garlic, chicken and chiles

Layer noodles, chicken mixture, cheese, cilantro, green onions, and repeat ending with cheese.

Bake 30 mins @ 350°

April Kyle #41

@Chicken Taco Soup

2010 - 2nd
Place

(Prep time: As long as it takes!)

Ingredients:

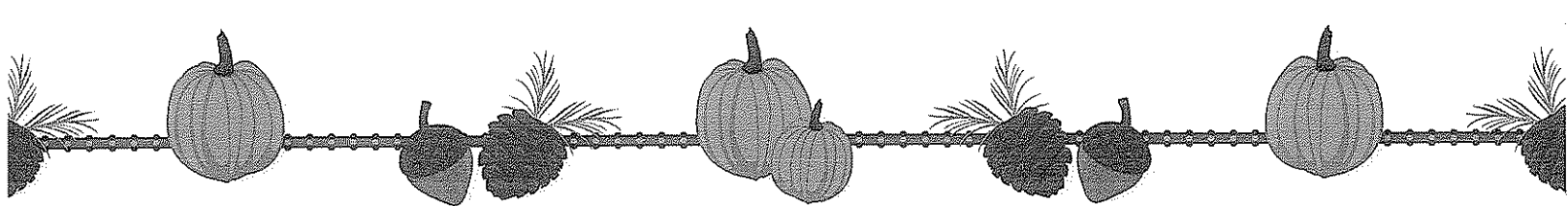
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|------------------------|--|
| 1 can red kidney beans | 4 cans Rotel with chiles |
| 1 can blackeye peas | 2 packs taco seasoning |
| 1 can pinto beans | 1 pack ranch seasoning |
| 2 cans corn | 1 2lb box chicken stock |
| 1 24 oz. jar salsa | 2 lbs boneless chicken
(all cans undrained) |

Directions:

- 1) Dice uncooked chicken, place in large stock pot. Add 2 lbs. chicken stock, then add 1 pack taco seasoning, stir well. Boil on high stirring occasionally. Boil until chicken is tender.
- 2) In a separate large stock pot, add remaining ingredients - stir well - bring to boil, medium heat, stirring occasionally. Meanwhile, shred tender chicken with fork.
- 3) Add contents of first stock pot into second stock pot. Stir occasionally. Let simmer for 15 minutes. Serve and Enjoy!
(may top with sour cream, shredded cheese, and tortilla chips if desired.)

(Serves: A lot!)

Recipe by: Carrie McAlexander



Buffalo Chicken Ranch Dip

4 to 5 Boneless Chicken Breast

1/2 c. Texas Pete Hot Sauce

2/8 c. Cream Cheese

1 pack of Monterey Jack cheddar cheese

1 cup chopped Celery

1 lb. Ranch Dressing

Bake ~~it~~ chicken and cut into small chunks. Place in a casserole dish.

Cook ranch dressing & cream cheese together. Pour hot sauce onto chicken.

Pour cream cheese & ranch dressing over chicken. Top with celery and cheese.

Bake in a 350° oven for 25 to 30 min.

Serve with Frito Scoops!

Starla Klugh

2010 - 3rd
Place

2010 -
Honorable
Mention

CHICKEN BREAST SWIRLS

3 boneless chicken breast flatten to aprox. ¼" thickness, marinate in the following

Marinate

1 lime squeeze out juice

1 orange, (use grater to get aprox. 1 teas. Of zest from rind), save for use later, then squeeze out juice

¼ cup soy sauce

2 TBLSP. Olive oil or canola oil

Dash of cayenne pepper

Mix till blended

Cover chicken breast with marinate for at least 1hr.

Filling

1 8 oz. package cream cheese (regular or light)

1 teas. orange zest

2 teas. Roasted red peppers chopped

1/3 cup parmesan cheese

2 Tblsp. Shredded Monterey jack cheese

1-2 jalapeno pepper seeded and chopped very fine

1 teas. Dried cranberries chopped

Mix the filling items together. Refrigerate until chicken has marinated

Remove chicken from marinate drain well (lay on paper towel)

(continued ...)

Lay chicken breasts flat on work area. Brush lightly with spicy mustard, then spread the cheese mixture evenly on breast leaving approx. ½" space at edges

Roll into roll folding ends

Beat 1 egg adding a little salt & pepper dredge chicken breast in egg mixture

Then roll in the following breading mixture, making sure to cover each breast well

Breading

2 TBLSPS. Butter melted

1 ½ cup plain Panko bread crumbs

1/3 cup grated parmesan cheese

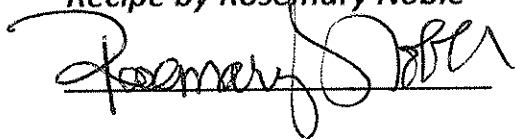
Dash of cayenne pepper

Mixed well

Place on greased cookie sheet. Bake @350 for 30 minutes or until browned and cooked throughly.

Let rest aprox. 10 minutes then slice into 1" slices

Recipe by Rosemary Noble

A handwritten signature in cursive script that reads "Rosemary Noble". The signature is written in black ink and is positioned below the printed name.

2010 -
Honorable
Mention

"How you doin?" Zesty Chicken Spread

1 (8-oz.) package cream cheese, softened

2/3 cup sour cream

1/3 cup mayonnaise

1 tablespoon finely chopped canned chipotle pepper in adobo sauce

2 teaspoons chili powder

2 cups chopped cooked chicken

2 cups (8 oz.) shredded colby-jack cheese blend

1 (4-oz.) can chopped green chiles

4 chopped green onions

2 jalapeño peppers, seeded and minced

1/4 cup chopped fresh cilantro

Tortilla chips

Preheat oven to 350°. Stir first 5 ingredients until smooth. Stir in chicken and next 5 ingredients. Spoon cheese mixture into a lightly greased baking dish.

Bake at 350° for 30 minutes or until bubbly. Spoon into a serving bowl. Serve with tortilla chips.

Lynn Duke

2010 - Honorable
Mention

Madison
Campbell

Poppie's Chicken and Dumplings

3 cups flour

$\frac{1}{2}$ cup Crisco

1 cup milk

1 whole Chicken

1) Wash chicken; Place in a large stock pot, Sprinkle with salt and pepper; Cover with enough water to completely cover the chicken.

2) Place stock pot on medium-high heat and bring to a boil; reduce heat until you have a low boil and cook for 30 to 40 minutes or until chicken is done.

3) Remove chicken from broth, turn broth all the way down to low and cover.

4) In a large bowl sift flour. make a well in the flour, add in Crisco, with your hand crumble Crisco into flour and gradually add milk until you form a dough.

5) Continue to work flour into the dough until it becomes a firm ball; roll into bite sized balls and set aside.

6) remove skin and bone from the

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Chicken and tear into bite sized pieces.

7) bring broth back to a simmer and slowly drop in dumplings, do NOT stir; gently press down with the back of a spoon, after dumplings have cooked for about 10 mins. add chicken back into pot and allow to simmer for about 10 mins.