

NEIGHBORHOOD TO NATION WINNING RECIPES



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NORTH CENTRAL REGION WINNING RECIPE



DOUBLE DECKER BANANA CREAM CAKE

INGREDIENTS

SERVINGS: 24 servings
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
CAKE		
Bananas, very ripe, mashed	2 lb	4 cups
Water, cool	3 lb	6 cups
Gold Medal™ Yellow Cake Mix (11152)	5 lb	1 box
Cinnamon, ground		2 tsp
Banana extract		2 tsp
FILLING		
Milk, cold	2 lb 8 oz	5 cups
Banana extract		2 tsp
Instant vanilla pudding mix	10 oz	11/2 cups
Whipped topping	1 lb	6 cups
GARNISH		
Whipped topping	1 lb	6 cups
Caramel sauce	1 lb	11/2 cups

PREPARATION

CAKE

- Place mashed bananas and half of the water (3 cups) in mixer bowl with paddle attachment.
- Add cake mix, cinnamon and banana extract; mix on medium speed for 2 minutes.
- Add remaining 3 cups of water gradually on low speed; stop mixer, scrap bowl and paddle.
- Mix batter on low speed an additional 2 minutes.
- Deposit approx. 4 lb 12 oz batter into each of 2 sprayed, parchment-lined half sheet pans (use pan extenders if baking in Standard Oven).
- Bake as directed below until cake springs back when lightly touched in the center.

BAKE	Convection Oven*	300°F	27-32 minutes
		Standard Oven	350°F

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.

FILLING

- Combine milk, banana extract and pudding mix in mixer bowl fitted with a whisk attachment on low speed for 1 minute.
- Stop mixer, scrap bowl and whisk; mix on medium speed 1 additional minute.
- Add 16 oz whipped topping; mix on low speed for 1 minute.
- Store covered in the refrigerator until needed.

ASSEMBLY (Made to order)

- Trim ¼-inch off sides of cake; cut each cake into 6x4 to make 24 pieces each.
- Place 1 piece of cake onto individual serving plate; top with 1/2 cup (#12 scoop) filling and a second piece of cake.
- Garnish with swirl of whipped topping and 1 Tbsp drizzle of caramel sauce; serve immediately.



WINNING CHEF

Nancy Butcher, Baker and Cook
Nutcracker Family Restaurant
Pataskala, OH

Read her story at
NeighborhoodToNation.com.

NORTH CENTRAL REGION WINNING RECIPE



BOURBON CHICKEN AND WAFFLE SLIDERS

INGREDIENTS

SERVINGS: 4 servings
(1 serving = 2 sliders)

NAME	WEIGHT	MEASURE
BACON AND SYRUP		
Bacon, slices	4 oz	8 each
Pure maple syrup	11 oz	1 cups
Bourbon		1 Tbsp
CHICKEN		
Chicken breasts, boneless, skinless 4 oz each	1 lb	4 each
Kosher salt		1/2 tsp
Black pepper		1/2 tsp
Egg, large, beaten	2 oz	1 each
Progresso™ Plain Bread Crumbs (89105)	3 oz	3/4 cup
WAFFLES		
Milk	11 oz	11/3 cups
Peanut butter	2 oz	1/4 cup
Vegetable oil		2 Tbsp
Egg, large	2 oz	1 each
Vanilla extract		1 tsp
Gold Medal™ Complete Waffle Mix (11834)	9 oz	2 cups

NAME	WEIGHT	MEASURE
ASSEMBLY		
Fried eggs, warm	1 lb	8 each

PREPARATION

BACON AND SYRUP

- Cook bacon in large skillet until crispy; transfer onto paper towel-lined plate.
- Cut each slice in half and set aside.
- Add maple syrup to bacon grease; heat to simmer.
- Add bourbon, simmer over low heat for 5 minutes; allow to cool.

CHICKEN

- Cut each chicken breast in half horizontally to make 2 thin chicken fillets; season with salt and pepper.
- Heat oil in large skillet for frying.
- Dip chicken in beaten egg then dredge in bread crumbs until fully covered.
- Fry in oil 3-5 minutes or until thoroughly cooked, turning every 1 1/2 minutes.
- Keep hot until assembly.

WAFFLES

- Whisk together milk, peanut butter, vegetable oil, egg and vanilla extract in mixing bowl until well blended.
- Add waffle mix and whisk until well blended and smooth.
- Deposit 2/3 cup (#6 scoop) of batter onto a heavily greased, 375°F preheated waffle iron; cook 3-4 minutes or until golden brown.

ASSEMBLY

- Pour 1/4 cup syrup in shallow bowl.
- Cut waffles into quarters; place 1 piece on serving plate.
- Top with 1 piece of hot, fried chicken; pour 1 Tbsp syrup over chicken.
- Top with 2 bacon pieces and a fried egg.
- Dip a waffle quarter into reserved syrup and place syrup side down on top of egg.
- Serve 2 sliders with an additional 1 oz portion of syrup.



WINNING CHEF

Zack Wulfekuhle, Manager and Cook
DT's Pub and Primetime Pizza
Fayette, IA

Read his story at
NeighborhoodToNation.com.

NORTHEAST REGION WINNING RECIPE



LUCKY CHARMS CHEESECAKE

PREPARATION

CRUST

- Remove marshmallows from cereal; set aside.
- Set aside 1 cup of cereal pieces.
- Place remaining cereal pieces in blender or food processor container; puree into fine crumbs.
- Set aside 1/2 cup of cereal crumbs.
- Combine remaining cereal crumbs, sugar and butter in mixing bowl.
- Press into bottom and 1-inch up side of sprayed 12-inch springform pan; set aside.

FILLING

- Add cream cheese to mixer bowl fitted with paddle attachment; mix on medium speed for 1 minute until smooth.
- Add cake mix and sugar, then mix on low speed about 2 minutes.
- Stop mixer, scrape bowl and paddle.
- Add eggs, 1 at a time, mixing on low speed until blended; stop mixer, scrape bowl and paddle.
- Add vanilla extract and mix until blended.

ASSEMBLY

- Spread half of filling (approx. 2 lb) on top of crust; sprinkle reserved cereal crumbs (1/2 cup) on top.
- Sprinkle 1 1/2 cups reserved marshmallows on top and spread remaining filling mixture over top to cover.
- Place pan on full sheet pan and bake as directed below until center is just set.



Convection Oven* (Low Fan)	300°F	40-45 minutes
Standard Oven	325°F	35-40 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 20 minutes of baking.

FINISHING

- Run metal spatula around crust to loosen and allow cheesecake to cool 1 hour at room temperature.
- Combine powdered sugar and milk in mixing bowl until smooth; drizzle approx. 1/2 evenly over cooled cheesecake.
- Sprinkle on 1/2 cup reserved cereal pieces and 1/2 cup marshmallows; drizzle with remaining glaze.
- Sprinkle with remaining cereal pieces (1/2 cup) and remaining marshmallows.
- Cover and refrigerate at least 8 hours or overnight.
- Cut into wedges for serving; garnish each piece with 1/4 cup whipped topping.

Tip: Marshmallows will be soft, like regular marshmallows, after cheesecake is chilled.



WINNING CHEF

Leslie Wyman, Cook
Byrnes Irish Pub
Bath, ME

Read her story at
NeighborhoodToNation.com.

INGREDIENTS

SERVINGS: 12 servings
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
CRUST		
Lucky Charms™ Bulkpak Cereal (11998)	15 oz	12 cups
Granulated sugar	4 oz	1/2 cup
Butter, melted and cooled	5 oz	2/3 cup
FILLING		
Cream cheese, softened	3 lb	
Gold Medal™ Yellow Cake Mix (11152)	6.50 oz	1 1/4 cups
Granulated sugar	9 oz	1 1/4 cups
Eggs, large	10 oz	5 each
Vanilla extract		2 tsp
FINISHING		
Powdered sugar	4 oz	1 cup
Milk		2 Tbsp
Whipped topping		3 cups

NORTHEAST REGION WINNING RECIPE



RED HOT WAFFLE WITH BUFFALO SHRIMP

INGREDIENTS

SERVINGS: 8 servings
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
YOGURT DIPPING SAUCE		
Celery stalk with leaves, cut in chunks	2 oz	1 each
Yoplait® Nonfat Plain Bulk Yogurt (438000)	12 oz	1 1/4 cups
Blue cheese crumbles	1 oz	1/4 cup
WAFFLES		
Gold Medal™ Complete Waffle Mix (11834)	1 lb 3.00 oz	4 cups
Water, cool (approx. 72°F)	11 oz	1 1/3 cups
Buffalo hot sauce	12 oz	1 1/3 cups
SAUCE AND SHRIMP		
Butter	1.50 oz	3 Tbsp
Buffalo hot sauce	9 oz	1 cup
Shrimp, 21/25, raw, tail on or off, peeled and deveined, butterflied		40 each
Gold Medal™ All-Purpose Flour (12610)	3.50 oz	3/4 cup
Eggs, large, beaten	6 oz	3 each
Progresso™ Plain Bread Crumbs (89105)	6 oz	1 1/4 cups
GARNISH		
Green onions, chopped	2 oz	1/2 cup

PREPARATION

YOGURT DIPPING SAUCE

- Add celery chunks to mini food chopper; puree and drain on paper towels.
- Mix puree, yogurt and blue cheese in small mixing bowl; cover and refrigerate until needed.

WAFFLES

- Whisk together waffle mix, water and buffalo hot sauce in mixing bowl until blended and smooth.
- Deposit 2/3 cup (#6 scoop) batter onto a well-oiled waffle iron preheated to 375°F; cook 2-3 minutes or until golden brown.

SAUCE AND SHRIMP

- Melt butter in a small saucepan then add buffalo hot sauce and simmer over low heat.
- Coat shrimp in flour, dredge in beaten egg allowing excess to drip off then coat in bread crumbs.
- Cook in deep fryer heated to 350°F until golden brown; keep warm.

ASSEMBLY (Made to order)

- Dip 5 shrimp in warm butter/hot sauce and place on half of a warmed waffle.
- Sprinkle with green onions and fold waffle over top; serve with 2 oz portion of Yogurt Dipping Sauce.

Tip: Serve with celery sticks if desired. Scale down into an open-faced appetizer starting with 1/4 of a waffle, top with shrimp (remove tails), add a dollop of Yogurt Dipping Sauce and garnish with green onions. Waffles and shrimp can both be made to order if desired.



WINNING CHEF

Richard Spurlock, Chef
JD's Pub & Grille
Galloway, NJ

Read his story at
NeighborhoodToNation.com.

SOUTH CENTRAL REGION WINNING RECIPE



BLACK BEAN AND CORN BISCUIT EMPANADAS WITH JALAPEÑO YOGURT SAUCE

INGREDIENTS

SERVINGS: 24 servings
(1 serving = 1 empanada with 1 oz dip)

NAME	WEIGHT	MEASURE
JALAPEÑO YOGURT SAUCE		
Yopliat® Nonfat Plain Bulk Size Yogurt (438000)	9 oz	1 cup
Mayonnaise	9 oz	1 cup
Jalapeño pepper, fresh, minced	6 oz	4 each
Water, cool	4 oz	1/2 cup
Tomato bouillon		2 Tbsp
Garlic powder		2 tsp
Onion powder		2 tsp
FILLING		
Vegetable oil		3 Tbsp
Onion, chopped	5 oz	1 cup
Jalapeño pepper, fresh, minced	1.50 oz	1 each
Garlic, fresh, finely chopped		1 Tbsp
Black beans, canned, rinsed and drained	11 oz	1 3/4 cups
Frozen corn, thawed	12 oz	2 1/4 cups
Crushed tomatoes, canned	15 oz	1 3/4 cups
Chili powder		2 Tbsp
Tomato bouillon		1 Tbsp

NAME	WEIGHT	MEASURE
Cumin, ground		1/2 tsp
ASSEMBLY		
Pillsbury™ Southern Style Frozen Dough Biscuit 2.2 oz (06252)	3 lb 4.80 oz	24 each
Gold Medal™ All-Purpose Flour (12610), for dusting		2 Tbsp
FINISHING		
Cilantro leaves, fresh, chopped		1/4 cup

PREPARATION

JALAPEÑO YOGURT SAUCE

- Add yogurt, mayonnaise, jalapeños, water, bouillon, garlic and onion powders in blender container.
- Blend on high speed 1 minute; stop blender, scrap sides with spatula.
- Continue to blend until smooth; cover and refrigerate until serving.

FILLING

- Heat oil in large skillet over medium heat, then add onions and jalapeños; cook, stirring frequently, 3-5 minutes until softened.
- Add garlic and cook 1 minute; stir in black beans and corn.
- Stir in tomatoes, chili powder, tomato bouillon and cumin; reduce heat to low.
- Simmer for 20 minutes and allow to cool 15 minutes.

ASSEMBLY

- Thaw biscuit dough, covered, either at room temperature 15-20 minutes until flexible, or refrigerate overnight.
- Roll out dough on generously floured surface until the size is approx. 4-inches in diameter.
- Place 3 Tbsp (#24 scoop) of filling in center of each flatten biscuit dough round.
- Fold dough over to create a half circle; crimp edges with fork to seal.
- Place on parchment-lined, full size sheet pan and bake as directed below.



Convection Oven*	350°F	14-16 minutes
Standard Oven	400°F	16-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

FINISHING

- Garnish warm empanada and 1 oz Jalapeño Yogurt Sauce with cilantro and serve immediately.

Tip: Prepare Jalapeño Yogurt Sauce in advance and store in covered container up to 3 days. Bake empanadas ahead, then allow to cool, cover and refrigerate. Reheat in microwave and add garnish.



WINNING CHEF

Brooke May, Owner and Cook
Hecho en Queso
Salado, TX

Read her story at
NeighborhoodToNation.com.

NORTHEAST REGION WINNER



STRAWBERRY SHORTCAKE ROLL

INGREDIENTS

SERVINGS: 12 servings
(1 serving = 1 slice)

NAME	WEIGHT	MEASURE
BATTER		
Eggs, large, room temperature	6 oz	3 each
Sour cream	2 oz	1/4 cup
Vegetable oil	1 oz	2 Tbsp
Vanilla extract, clear		1 tsp
Almond extract		1 tsp
Gold Medal™ Supermoist™ White Cake Mix (12219)	9 oz	1 1/2 cups
CAKE		
Powdered sugar	1 oz	1/4 cup
FILLING		
Cream cheese, softened	2 oz	1 each
Granulated sugar	8 oz	1 cup
Vanilla extract	4 oz	1/2 cup
Strawberries, fresh, sliced	1 lb	2 cups
FINISHING		
Strawberries, fresh, whole	12 oz	2 cups
	4 oz	5 each

PREPARATION

BATTER

- Add room temperature eggs to mixer bowl fitted with a whisk attachment; mix on medium speed for 5 minutes.
- Add sour cream, oil, vanilla extract and almond extract; beat on medium speed 2 minutes.
- Add cake mix and whisk by hand, just until blended.
- Spread batter in sprayed and parchment-paper lined 15x10x1-inch baking pan.
- Bake as directed below until light golden brown.

	Convection Oven*	300°F	7-9 minutes
	Standard Oven	350°F	8-12 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes.

CAKE

- Run knife/metal spatula along edges of cake to loosen; dust hot cake with powdered sugar.
- Cover with a new sheet of parchment paper and invert on table; remove parchment paper from bottom of the cake.
- Starting with short end of cake, roll up cake so the new sheet of parchment paper goes into the cake.
- Cool completely.

FINISHING

- Add cream cheese and granulated sugar in mixing bowl fitted with a whisk attachment; mix on medium high speed until fluffy.
- Stop mixer, scrap bowl and whisk; add vanilla and beat to blend.
- Gradually add heavy cream while mixer runs on high speed until stiff peaks form, scraping bowl occasionally.
- Reserve 1 cup in pastry bag; divide remaining mixture in half.
- Unroll cake from parchment paper carefully and spread with half the cream cheese mixture.
- Place sliced strawberries on top, leaving 2-inches without strawberries on short end of the roll (opposite the end that is rolled first).
- Roll cake back up carefully and as tightly as possible; place seam side down on serving platter.
- Frost cake roll with remaining cream cheese mixture and pipe rosettes on top; place whole strawberries on rosettes.
- Refrigerate to set, about 1 hour, then cut into slices for serving.

Tip: Cake can also be baked in a half sheet pan (reduce bake time) resulting in a thinner, slightly shorter cake layer.



WINNING CHEF

Suzanne Raiford, Chef and Owner
Daisy's Lunchbox Cafe and Bakery
Searcy, AR

Read her story at
NeighborhoodToNation.com.

SOUTHEAST REGION WINNING RECIPE



PEAR CREAM CHEESE TART

INGREDIENTS

SERVINGS: 12 servings
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
CRUST		
Gold Medal™ SuperMoist™ Yellow Cake Mix (12232)	15 oz	3 1/4 cups
Unsalted butter, melted and cooled	4 oz	1/2 cup
Egg, large	2 oz	1 each
FILLING		
Cream cheese, softened	8 oz	
Egg, large	2 oz	1 each
Vanilla extract		1 tsp
Sliced pears, canned, well-drained	1 lb 5 oz	3 cups
Granulated sugar	5 oz	2/3 cup
Cinnamon, ground	5 oz	1 tsp
FINISHING		
Caramel sauce	8 oz	3/4 cup

PREPARATION

CRUST

- Add cake mix, butter and an egg to mixer bowl fitted with paddle attachment.
- Mix on low speed until mixture forms a soft dough.
- Press into bottom and 1-inch up side of sprayed 10-inch springform pan; set aside.

FILLING

- Add cream cheese, egg and vanilla extract to mixer bowl fitted with paddle attachment.
- Mix on medium speed until smooth; spread into crust.
- Toss well-drained pears in sugar and cinnamon until coated; arrange slices on top of filling.
- Bake as directed below until edges are golden brown; cool 30 minutes and place in refrigerator (uncovered) for at least 2 hours.



Convection Oven*	300°F	23-25 minutes
Standard Oven	350°F	29-31 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 12 minutes of baking.

FINISHING

- Drizzle 1 Tbsp caramel sauce onto serving plate, top with a wedge of tart and serve cold.



WINNING CHEF

Laura Smith, Owner
The Biscuit and the Bean
Winterville, NC

Read her story at
NeighborhoodToNation.com.

GRAND PRIZE WINNER

SOUTHEAST REGION WINNER



STRAWBERRY
PANDOWDY

Pillsbury

Winner's Recipe is confidential

As the 2019 winner of the Neighborhood to Nation Contest, Executive Chef Kevin Brown brings together 35 years of experience and passion for food so that patrons can “dine different.”

Brown's Strawberry Pandowdy earned the top prize in the 5th annual contest that celebrates independent family or “neighborhood” restaurants and the one-of-a-kind dishes that reflect their local flavor.

His award-winning Strawberry Pandowdy combines Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuits, broken into pieces, with a creamy, sweet strawberry mixture that is baked and served warm in a small skillet, adorned with vanilla bean ice cream. Judges raved that the dessert was “an authentic signature item,” “very unique” with “fantastic aroma” and “lovely flavor,” among other accolades.

About Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style:

Southern Style frozen biscuit dough comes in pre-portioned, easy freezer-to-oven format. Formulated to produce light and fluffy 2.2 oz Easy Split™ biscuits with rich, buttery flavor. Great for both sweet and savory uses and easy to separate for sandwich applications. No knife necessary!



WINNING CHEF

Kevin Brown, Executive Chef
SELECT
Spartanburg, SC

Read his story at
NeighborhoodToNation.com.



Ingredients



WEST REGION WINNING RECIPE



LAMB CHILI BOLOGNESE WITH WHIPPED GOAT CHEESE

INGREDIENTS

SERVINGS: 8 servings
(1 serving = 1 3/4 cups)

NAME	WEIGHT	MEASURE
WHIPPED GOAT CHEESE		
Goat cheese	8 oz	1 cup
Mountain High™ Original Plain Yoghurt (00160)	4 oz	1/2 cup
Lemon juice, fresh		2 tsp
SAUCE		
Olive oil		1/4 cup
Ground lamb	1 lb	
Celery, small diced	2 oz	1/2 cup
Carrots, peeled, small diced	3 oz	1/2 cup
Yellow onion, small diced	3 oz	1/2 cup
Red bell pepper, small diced	3 oz	1/2 cup
Garlic, fresh, finely chopped		2 Tbsp
Fennel seeds		2 Tbsp
Chili powder		3 Tbsp
Smoked paprika		1 Tbsp
Cumin, ground		2 tsp
Coriander, ground		2 tsp
Whole peeled tomatoes, canned, cut in 4 pieces	1 lb 1 oz	2 cups

NAME	WEIGHT	MEASURE
Tomato sauce	1 lb 2 oz	2 cups
Chicken broth, low sodium	4 oz	1/2 cup
Kosher salt		1 1/2 tsp
ASSEMBLY		
Macaroni, cooked, warm	2 lb 7 oz	8 cups
Frozen peas, thawed	2.50 oz	1/2 cup
Lemon zest		1 Tbsp
Parmesan cheese, grated		1/2 cup
Basil leaves, fresh		8 each
Cilantro sprigs, fresh		8 each

PREPARATION

WHIPPED GOAT CHEESE

- Add goat cheese, yoghurt and lemon juice to mixer bowl fitted with paddle attachment.
- Mix 1-2 minutes on medium speed until smooth.
- Cover and refrigerate until needed.

SAUCE

- Heat 2 Tbsp olive oil in large skillet over medium high heat; add lamb and cook 5-6 minutes, stirring frequently until evenly browned.
- Remove lamb from skillet onto paper towel-lined plate.
- Add remaining 2 Tbsp oil in large saucepot; add celery, carrots, onions, bell peppers, garlic and fennel seeds.
- Cook over medium high heat until onions begin to soften, about 4-5 minutes; stir in lamb, chili powder, paprika, cumin and coriander.
- Stir in tomatoes, tomato sauce, broth and salt then reduce heat to low; simmer 10 minutes.

FINISHING

- Add hot macaroni and peas into sauce; cook an additional 5 minutes on low until thoroughly heated.
- Serve 1 1/2 cups into individual bowls; top with #20 scoop (1.5 oz) Whipped Goat Cheese, 1 Tbsp Parmesan cheese, a sprinkle of lemon zest, a torn basil leaf and a torn cilantro sprig.

Tip: Use 16 oz dry macaroni to get 2 lb 7 oz cooked. Spread Whipped Goat Cheese along wall of pasta bowl before adding lamb chili mixture for an alternate serving presentation.



WINNING CHEF

Nick Shipp, Executive Chef and Partner
Upper West Restaurant
Santa Monica, CA

Read his story at
NeighborhoodToNation.com.

WEST REGION WINNING RECIPE



Pillsbury



COWBOY COOKIE SANDWICH

INGREDIENTS

SERVINGS: 8 servings
(1 serving = 1 sandwich)

NAME	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Freezer-to-Oven Cranberry Orange Scone (08152)	1 lb 14 oz	8 each
Cappicola ham, thinly sliced	12 oz	
Turkey deli meat, sliced	12 oz	
Provolone cheese, slices	6 oz	8 each
Honey		8 tsp
Powdered sugar		1/2 tsp

PREPARATION

- Place scones on parchment-lined sheet pan; bake as directed on package and cool completely.
- Cut scones in half horizontally.
- On bottom half of scone, top with 1.5 oz ham, 1.5 oz turkey and a slice of cheese; replace top of scone.
- Just before serving, remove top scone piece and drizzle 1 tsp honey on cheese.
- Replace scone top, dust with powdered sugar and serve immediately.

Tip: Substitute honey mustard for honey for more of a kick if desired. Note nutrition information may change.



WINNING CHEF

Todd Skinner, Manager
Chuckwagon
Surprise, AZ

Read his story at
NeighborhoodToNation.com.



SUNSHINE STATE ORANGE CRUNCH CAKE



INGREDIENTS

SERVINGS: 10 servings (1 serving = 1 piece)

NAME	WEIGHT	MEASURE
BATTER		
Orange juice	9 oz	1 cup
Gold Medal™ Yellow Cake Mix (11152)	1 lb 12 oz	5 3/4 cups
Mandarin oranges, canned, undrained	15 oz	1 3/4 cups
Orange extract		2 Tbsp
ORANGE SAUCE		
Orange juice	1 lb 2 oz	2 cups
Granulated sugar		2 Tbsp
Cornstarch		1 1/2 Tbsp
PUFF PASTRY LAYERS		
Pillsbury's Best™ Puff Pastry Dough Sheet (05123)		1 each
Salt, kosher		1/2 tsp
ALMOND LACE COOKIES		
Butter, unsalted 2 oz 1/4 cup		
Brown sugar, firmly packed	2.5 oz	6 Tbsp
Corn syrup	3.5 oz	1/4 cup
Gold Medal™ All-Purpose Flour (14323)	1 oz	3 Tbsp
Vanilla extract		1/2 tsp
Salt, kosher		1/4 tsp
Slivered almonds, ground	2 oz	1/2 cup
FROSTING		
Butter, unsalted, softened	1 lb	2 cups
Powdered sugar	1 lb	3 1/2 cups
Cream cheese, softened		1 lb 8 oz
Crushed pineapple, canned, drained	12 oz	1 1/3 cups
Orange extract		2 Tbsp
GARNISH		
Powdered sugar		1 tsp

PREPARATION

- BATTER**
- Add orange juice and cake mix to bowl of mixer fitted with paddle attachment; mix on medium speed 2 minutes.
 - Add mandarin oranges and orange extract; mix on low speed 30 seconds.

- Stop mixer, scrape bowl and paddle; mix on low speed an additional 1 1/2 minutes.
- Deposit batter in 2 greased, parchment-lined 8-inch round cake pans; bake as directed below until wooden pick inserted in center comes out clean.
- Allow to cool in pans 10 minutes; remove and cool completely.

	Convection Oven*	300°F	33-38 minutes
	Standard Oven	350°F	38-43 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 16 minutes of baking.

ORANGE SAUCE

- Stir orange juice, sugar and cornstarch together in 2-quart saucepan; cook over medium heat until mixture comes to a boil, stir frequently.
- Remove from heat and cool completely; refrigerate until assembly.

PUFF PASTRY LAYER

- Thaw frozen puff pastry dough sheet, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
- Roll out to 18x15-inch rectangle; cut 2, 8-inch diameter circles from opposite corners of sheet.
- Cut 2, half-moon shaped circles from remaining dough; transfer pieces to parchment-lined full sheet pan.
- Dock each piece and sprinkle with salt; cover with additional paper and place another full sheet pan on top to weigh down puff pastry dough.
- Bake as directed below until golden brown; cool completely.

	Convection Oven*	350°F	22-26 minutes
	Standard Oven	400°F	26-30 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

ALMOND LACE COOKIES

- Add butter, brown sugar and corn syrup to 2-quart saucepan; bring to a boil over medium heat, stirring frequently.
- Remove from heat and stir in flour, vanilla, salt and almonds until well combined.
- Line 2, full sheet pans with silpat or parchment paper and place 10, #70 scoops of dough on each.
- Bake as directed below until golden brown; cool completely.

	Convection Oven*	350°F	4-6 minutes
	Standard Oven	400°F	5-8 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

FROSTING

- Add butter and powdered sugar to mixer bowl fitted with paddle attachment; mix on low speed to combine.
- Beat 2 minutes at medium speed.
- Divide cream cheese into about 2 oz portions; add a few portions at a time to mixer bowl until combined.
- Beat until fluffy. Add pineapple and orange extract; mix until well blended.

ASSEMBLY

- Cut the cake rounds in half, horizontally; spread 1/4 cup Orange Sauce on the cut side of each.
- Place 1 cake layer on cake plate, cut side UP; frost with approx. 1/2 cup frosting.
- Top with a full circle of the Puff Pastry Layer; frost with approx. 1/2 cup frosting.
- Place another cake layer on top, cut side DOWN; frost with approx. 1/2 cup frosting.
- Top with the other full circle of the Puff Pastry Layer; frost with approx. 1/2 cup frosting.
- Top with the third cake layer, cut side UP; frost with approx. 1/2 cup frosting.
- Arrange the 2, half-moon Puff Pastry Layer pieces on top; frost with approx. 1/2 cup frosting.
- Top with last cake layer, cut side DOWN; frost top and sides with remaining frosting.
- Refrigerate for at least 1 hour.

GARNISH

- Garnish with Almond Lace Cookies and dust with powdered sugar.
- Serve with remaining Orange Sauce.

Tips

- Cake layers can be made ahead and frozen if desired. Allow to cool completely after baking.
- Wrap to seal and freeze; thaw about 20 minutes before assembly.
- Store Almond Lace Cookies in air-tight container.



WINNING CHEF

Dennis Chan
Blue bamboo
Jacksonville, Florida

Read his story at
NeighborhoodToNation.com.

2018 WEST REGION WINNING RECIPE



CARAMELIZED MUSHROOM TART WITH TOMATO JAM, GOAT CHEESE AND FRESH OREGANO

INGREDIENTS

SERVINGS: 12 servings
(1 serving = 2 piece)

NAME	WEIGHT	MEASURE
TOMATO JAM		
Tomatoes, crushed, canned	1 lb 2 oz	2 cups
Granulated sugar		1 Tbsp
Lemon juice, fresh		1 Tbsp
Garlic, fresh, finely chopped		2 tsp
Tomato paste		2 tsp
Ginger root, fresh, finely chopped		1 tsp
Salt, kosher		1 tsp
Balsamic vinegar		1 tsp
MUSHROOMS		
Olive oil	1 oz	3 Tbsp
Portabella mushroom tops, cut in 1-inch pieces	9 oz	3 1/2 cups
Cremini mushrooms, cut into 1-inch pieces	6 oz	2 cups
Butter	1 oz	2 Tbsp
Garlic, fresh, finely chopped		2 Tbsp
Salt, kosher		1 tsp
Black pepper, ground		1/2 tsp
Balsamic vinegar	1 oz	2 Tbsp
Oregano leaves, fresh		1/3 cup
ASSEMBLY		
Pillsbury's Best™ Puff Pastry Dough Sheet (05123)		1 each
Goat cheese, crumbled	4 oz	1 cup
Olive oil		1 tsp

NAME	WEIGHT	MEASURE
SERVING		
Goat cheese, crumbled	3 oz	3/4 cup
Baby arugula, lightly packed	1 oz	2 cups
Lemon juice, fresh		1 tsp
Olive oil		1 tsp

PREPARATION

TOMATO JAM

- Add tomatoes, sugar, lemon juice, garlic, tomato paste, ginger and salt to 2-quart saucepan.
- Cook over medium/low heat 40-45 minutes, stirring occasionally, until mixture is reduced to 1 1/4 cups.
- Remove from heat; stir in balsamic vinegar and allow to cool completely.

MUSHROOMS

- Heat oil in large skillet over medium/high heat; add mushrooms.
- Sauté and stir until liquid is evaporated and mushrooms start to brown, about 6-8 minutes.
- Add butter, garlic, salt and pepper; stir until butter is melted.
- Stir in balsamic vinegar and oregano; cook 1 minute.
- Remove from heat and set aside.

ASSEMBLY

- Place frozen dough sheet on parchment-lined sheet pan; let stand to thaw at room temperature, about 15 minutes.
- Use fork to pierce both sides of dough sheet; score 1/2-inch border around edges on top side of sheet using paring knife.
- Spread Tomato Jam evenly over pastry, inside border; top with goat cheese.
- Transfer Mushrooms to paper towel-lined plate to drain, then add evenly over goat cheese.
- Brush border of pastry with olive oil; bake as directed below until edges are golden brown.



Convection Oven*	350°F	26-29 minutes
Standard Oven	400°F	29-31 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.

SERVING

- Add goat cheese evenly on top.
- Toss arugula with lemon juice and distribute over tart; drizzle with oil.
- Cut into 24 pieces and serve immediately.

Tips

- Prepare Tomato Jam and Mushrooms ahead if desired and hold under refrigeration; pull out at least 30 minutes before Assembly.
- Substitute a drizzle of truffle oil over arugula, if desired.



WINNING CHEF

Nick Shipp
Upper West Restaurant
Santa Monica, California

Read his story at
NeighborhoodToNation.com.

2018 SOUTH CENTRAL WINNING RECIPE



SEA SALT CARAMEL BACON PECAN PIE

INGREDIENTS

SERVINGS: 5 servings
(1 serving = 1 pie)

NAME	WEIGHT	MEASURE
PECAN FILLING		
Corn syrup	12 oz	1 cup
Granulated sugar	7 oz	1 cup
Eggs, large, whole	6 oz	3 each
Vanilla extract		2 tsp
Pecans, chopped	6 oz	1 1/2 cups
BACON FILLING		
Thick cut bacon, applewood smoked, raw	1 lb 2 oz	12 slices
Salt, hickory smoked		1/8 tsp
Peanut butter, creamy	3 oz	5 Tbsp
ASSEMBLY		
Pillsbury™ Frozen Pot Pie Crust Dough (10090)		10 each
TOPPING		
Butter, melted	2.5 oz	5 Tbsp
Sea salt caramel sauce, prepared	2.5 oz	3 Tbsp
Sea salt, coarse		1/2 tsp

PREPARATION

PECAN FILLING

- Whisk corn syrup, sugar, eggs and vanilla in 2-inch deep 1/3 hotel pan.
- Stir in pecans and bake as directed below until bubbly and deep golden brown; cool about 30 minutes.

BAKE	Convection Oven*	325°F	25-28 minutes
	Standard Oven	375°F	30-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

BACON FILLING

- Cook bacon slices in oven until crisp; drain and cool.
- Coarsely chop and sprinkle with hickory salt; set aside until assembly.

ASSEMBLY

- Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.
- Place 5 dough rounds, dry side down, on parchment-lined full sheet pan; remove papers from dough.
- Spread #10 scoop (5 oz) Pecan Filling on each dough round to within 1-inch of edge; top each with 1/3 cup (1 oz) Bacon Filling.
- Remove paper from remaining dough rounds; spread 1 Tbsp peanut butter on moist side of dough to within 1-inch of edge.
- Place peanut butter side down, onto pecan bacon mixture; press together edges to seal.
- Cut 3 small slits in top to vent and bake as directed below until golden brown.

BAKE	Convection Oven*	325°F	20-22 minutes
	Standard Oven	375°F	20-22 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 10 minutes of baking.

SERVING

- Remove pies from oven and brush each with 1 Tbsp melted butter; allow to cool 15 minutes.
- Drizzle with caramel sauce and sea salt; cut into quarters and serve.

Tip: Prepare pies ahead of time by baking and brushing with melted butter; cool and hold in refrigerator. Reheat in convection oven at 325°F. Top with caramel sauce and sea salt after pies are warm.

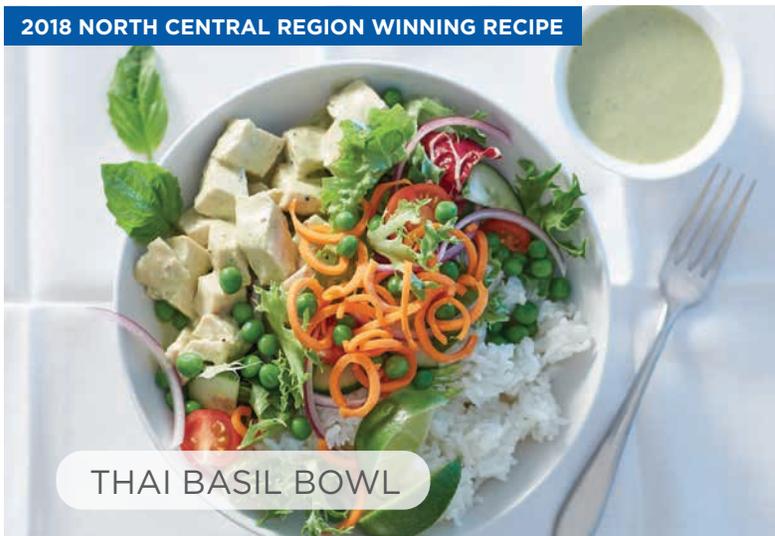


WINNING CHEF

Bryan Bennett
Back Street BBQ Burgers
Broken Arrow, Oklahoma

Read his story at
NeighborhoodToNation.com.

2018 NORTH CENTRAL REGION WINNING RECIPE



THAI BASIL BOWL

INGREDIENTS

SERVINGS: 12 servings
(1 serving = 1 bowl)

NAME	WEIGHT	MEASURE
YOGHURT SAUCE		
Coconut milk, unsweetened, canned	1 lb 11 oz	3 1/2 cups
Basil leaves, fresh, loosely packed	1 oz	1 1/2 cups
Cilantro leaves, fresh, loosely packed		3/4 cup
Granulated sugar		2 Tbsp
Molasses	1.5 oz	2 Tbsp
Garlic, fresh, finely chopped		2 Tbsp
Ginger root, fresh, peeled and grated	1 oz	2 Tbsp
Sriracha	1 oz	2 Tbsp
Black pepper, ground		1 Tbsp
Coriander, ground		2 tsp
Salt, kosher		1 tsp
Mountain High™ Original Whole Milk Yoghurt Plain (00160)	2 lb	4 cups
ASSEMBLY		
White rice, steamed	3 lb 12 oz	12 cups
Chicken breast, roasted, cubed	2 lb 4 oz	8 cups
Lettuce, spring mix	12 oz	12 cups
Cucumber, 1/8-inch slices	6 oz	24 slices

NAME	WEIGHT	MEASURE
Cherry tomatoes	6 oz	24 each
Red onions, thinly sliced	9 oz	3 cups
Frozen peas, cooked and cooled	1 lb 1 oz	3 cups
Carrots, peeled, spiral cut	7 oz	3 cups
Basil leaves, fresh		24 each
Limes, cut each into 6 wedges		4 each

PREPARATION

YOGHURT SAUCE

- Add all sauce ingredients except yoghurt to blender (coconut milk, basil, cilantro, sugar, molasses, garlic, ginger, sriracha, pepper, coriander and salt).
- Blend until basil and cilantro are finely chopped; transfer to medium mixing bowl.
- Add yoghurt and whisk until well combined; refrigerate until needed.

ASSEMBLY (Made to order)

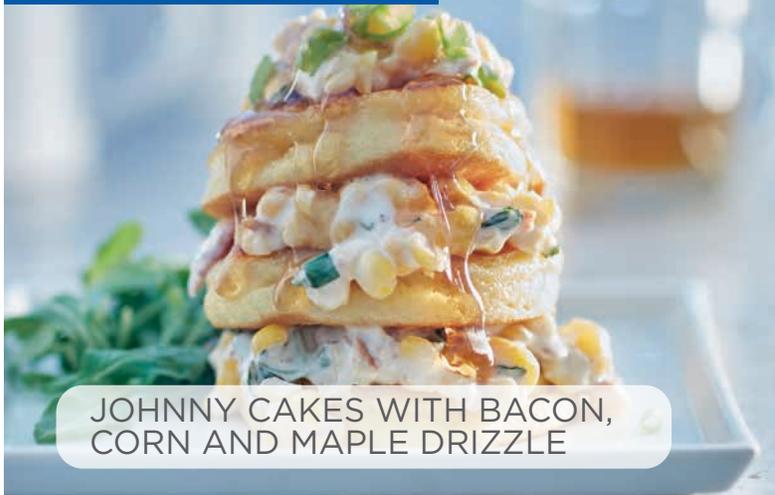
- Add #12 scoop (3 oz) Yoghurt Sauce and #6 scoop (3 oz) chicken to microwavable bowl; microwave approx. 1 minute, until hot.
- Heat #4 scoop (5 oz) rice in separate microwavable bowl about 1 minute, until hot.
- In salad bowl for service, arrange hot chicken mixture, hot rice and 1 cup (1 oz) spring lettuce mix with lettuce in center.
- Top lettuce mix with 2 cucumber slices, 2 tomatoes; add #16 scoop (1/4 cup) of the following: red onion, peas and carrot spirals.
- Garnish with 2 basil leaves and 2 lime wedges. Add 1/3 cup (3 oz) additional Yoghurt Sauce on the side and serve.



WINNING CHEF

Anne Klingler
Outlanders
Marquette, Michigan

Read her story at
NeighborhoodToNation.com.



JOHNNY CAKES WITH BACON, CORN AND MAPLE DRIZZLE

PREPARATION

FILLING

- Add corn, mayonnaise, cooked bacon, basil, honey, garlic, lemon juice and salt to large mixing bowl; stir until well combined.
- Set aside under refrigeration until ready to assemble.

JOHNNY CAKES

- Pour water, honey and salt into large mixing bowl.
- Add mix; whisk until batter is smooth.
- Deposit #30 scoop (1.5 oz) batter onto well-greased 350°F preheated griddle, spreading to 3-inches in diameter.
- Cook about 4 minutes per side or until puffed and edges are golden brown.

ASSEMBLY (Made to order)

- Place 1 Johnny Cake on plate per serving; spread with 2 Tbsp Filling mixture.
- Top with another Johnny Cake and an additional 2 Tbsp Filling mixture.
- Top with a 3rd Johnny Cake and another 2 Tbsp Filling mixture.
- Drizzle with 1 1/2 Tbsp maple syrup and sprinkle with 1/2 Tbsp green onions.
- Serve immediately.

Tip:

Make Johnny Cakes ahead and either hold in covered pan in 200°F oven to keep warm, or heat from cold in covered pan in 350°F oven until warm.

INGREDIENTS

SERVINGS: 16 servings
(1 serving = 1 stack)

NAME	WEIGHT	MEASURE
FILLING		
Frozen corn kernels, cooked and cooled (or canned and drained)	1 lb 13 oz	5 cups
Mayonnaise	1 lb 2.5 oz	2 1/2 cups
Bacon, cooked, chopped	4 oz	1 cup
Basil leaves, fresh, chopped		1/2 cup
Honey	1.5 oz	2 Tbsp
Garlic, fresh, finely chopped		2 Tbsp
Lemon juice, fresh		1 Tbsp
Salt, kosher		1/8 tsp
JOHNNY CAKES		
Water, cool (approx. 72°F)	1 lb 10 oz	3 1/4 cups
Honey	3 oz	1/4 cup
Salt, kosher		1/8 tsp
Gold Medal™ Corn Muffin Mix (11442)	2 lb 8 oz	1/2 box
ASSEMBLY		
Maple syrup	1 lb 2 oz	1 1/2 cups
Green onion tops, sliced	1.5 oz	1/2 cup



WINNING CHEF

Daniel Duris
The Gypsy Cafe
Lincoln, New Hampshire

[Read his story at
NeighborhoodToNation.com.](#)



STRAWBERRY CORNBREAD PANZANELLA

INGREDIENTS

SERVINGS: 12 servings

NAME	WEIGHT	MEASURE
CROUTONS		
Gold Medal™ Honey Cornbread Mix (11455)	2 lb 8 oz	1/2 box
Sugar, brown, firmly packed	2 oz	1/4 cup
Poppy seeds		2 Tbsp
Water, cool (approx. 72°F)	1 lb 8 oz	3 cups
Oil, olive	5.6 oz	3/4 cup
SALAD		
Strawberries, fresh, quartered	3 lb	8 cups
English cucumber, unpeeled & cut into half lengthwise, cut into 1/4-inch slices	1 lb 4 oz	4 cups
Pecans, glazed	5 oz	1 cup
Bacon, cooked, crumbled	3.5 oz	1 cup
Cheese, feta, crumbled	5 oz	1 cup
Salad dressing, balsamic	9 oz	1 cup
GARNISH		
Mint, fresh, chopped	1 oz	3/4 cup
Basil, fresh, chiffonade	1 oz	3/4 cup
Balsamic glaze, prepared	1 lb 2 oz	1 1/2 cups

PREPARATION

CROUTONS

- Whisk together cornbread mix, brown sugar and poppy seeds in large bowl; add water and mix until combined.
- Line half sheet pan with parchment; pour batter onto pan.
- Bake as directed below until surface is firm to touch and color is light brown.

BAKE	Convection Oven*	325°F	18-22 minutes
	Standard Oven	375°F	17-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

- Allow cornbread to cool and turn out onto parchment-lined full sheet pan.
- Remove parchment from cornbread; cut into 1-inch cubes using a serrated knife and drizzle with oil.
- Gently separate and spread out cubes to cover pan; bake again as directed below until golden brown. Cool completely.

BAKE	Convection Oven*	350°F	8-11 minutes
	Standard Oven	400°F	14-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

ASSEMBLY

- Toss together strawberries, cucumber slices, pecans, bacon and feta cheese.
- Add cooled cornbread croutons; toss gently.
- Drizzle with balsamic salad dressing and toss gently to coat.
- Portion 12 - 11 oz servings onto large plates.

GARNISH

- Sprinkle each serving with 1 Tbsp mint and 1 Tbsp basil.
- Drizzle with 2 Tbsp balsamic glaze; serve immediately.

PORTION OPTIONS

- For made-to-order 11 oz servings, toss together: 4 oz cornbread croutons, 3.5 oz strawberries, 1.5 oz cucumbers, 1 Tbsp bacon, 1 Tbsp pecans, 1 Tbsp feta cheese and 1 1/2 Tbsp balsamic salad dressing. Garnish with 1 Tbsp mint, 1 Tbsp basil and drizzle with 2 Tbsp balsamic glaze. Serve immediately.

- For side salad servings (5.5 oz each), portion 24 servings onto small plates.

NOTE: nutrition values will change.



WINNING CHEF

Chef Jennifer Shearer
Press Bistro
Johnstown, Pennsylvania

Read her story at
NeighborhoodToNation.com.



BUTTERFINGER® CREAM CHEESE BROWNIE PIE

INGREDIENTS

SERVINGS: 36 servings
(1 serving = 1 slice)

NAME	WEIGHT	MEASURE
CRUST		
Pie crusts, frozen, 9-inch deep dish, premade	2 lb 4 oz	6 each
BROWNIE LAYER		
Water, hot (approx. 120°F)	1 lb 8 oz	3 cups
Gold Medal™ Chocolate Brownie Mix (11312)	6 lb	1 box
Butterfingers® candy, pieces	1 lb 6 oz	4 cups
Oreo® cookie, medium pieces	1 lb 2 oz	6 cups
CREAM CHEESE LAYER		
Cream cheese, softened	4 lb	8 cups
Sugar, granulated	1 lb 2 oz	2 1/2 cups
Peanut butter, crunchy	9 oz	1 cup
Vanilla extract		1 Tbsp
GANACHE TOPPING		
Chocolate chips, semi-sweet	1 lb	2 1/2 cups
Heavy cream	1 lb	2 cups
Corn syrup		1 Tbsp
FINISHING		
Peanut, granules	9 oz	2 cups
Whipped topping	1 lb 8 oz	9 cups

PREPARATION

CRUST

- Place crusts onto two full sheet pans; set aside until needed.

BROWNIE LAYER

- Combine water and brownie mix in mixer bowl fitted with paddle attachment.
- Mix on low speed 30 seconds; stop mixer, scrape bowl and paddle.
- Mix for an additional 30 seconds on low speed or until combined.
- Divide batter (approx. 1 lb 3 oz per crust) into unbaked pie crusts; spread evenly.
- Sprinkle approx. 1/2 cup (2.75 oz) Butterfingers® candy pieces evenly over batter in each crust.
- Top each pie evenly with 1 cup (3 oz) Oreo™ cookie pieces.
- Bake as directed below until edges are set and center is no longer jiggly.
- Refrigerate pies after baking to cool, about 45 minutes.



Convection Oven*	300°F	42-47 minutes
Standard Oven	350°F	42-47 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.

CREAM CHEESE LAYER

- Place cream cheese in mixer bowl fitted with paddle attachment.
- Mix on medium speed 1 minute; stop mixer, scrape bowl and paddle.
- Add sugar, peanut butter and vanilla; mix on medium speed 1 minute or until well blended.
- Stop mixer, scrape bowl and paddle; mix an additional 30 seconds.
- Top each cooled pie with approx. 14 oz of cream cheese filling; spread evenly to cover top of pie.
- Refrigerate while making ganache.

GANACHE TOPPING

- Place chocolate chips in large bowl.
- Add cream to 2-quart sauce pan and bring to full boil over medium heat.
- Remove from heat and pour over chocolate chips.
- Stir until smooth with wire whisk; stir in corn syrup and let cool 25 minutes.

FINISHING

- Pour approx. 1/2 cup (5 oz) ganache over center of each pie and spread over top.
- Sprinkle edges of each pie with 1/3 cup (1.5 oz) granulated peanuts.
- Sprinkle remaining Butterfingers® candy pieces, approx. 1 cup (5.5 oz) over center of pies; refrigerate 1 hour before serving.
- Cut each pie into 6 wedges; place on serving plate and garnish with rosette of whipped topping.



WINNING CHEF

Chef Michael Minden
Michael V's Restaurant & Bar
Tulsa, Oklahoma

Read his story at
NeighborhoodToNation.com.



BUTTERNUT SQUASH GOAT CHEESE TURNOVER

INGREDIENTS

SERVINGS: 18 servings

NAME	WEIGHT	MEASURE
FILLING		
Oil, canola		2 Tbsp
Onions, red, sliced	6.5 oz	2 cups
Garlic, fresh, finely chopped		2 Tbsp
Squash, butternut, peeled, small diced	3 lb	7 cups
Salt, kosher		1 Tbsp
Pepper, black, coarsely ground		1 tsp
Thyme leaves, fresh		2 1/2 Tbsp
Butter, salted	1 oz	2 Tbsp
ASSEMBLY		
Pillsbury's Best™ Puff Pastry Dough Sheets (05123)	2 lb 4 oz	3 each
Cheese, goat	9 oz	1 cup + 2Tbsp
Egg, large, beaten	2 oz	1 each

PREPARATION

FILLING

- Heat oil in large skillet over medium heat.
- Add onions and saute until translucent about 2 minutes.
- Add garlic and saute 30 seconds.
- Add squash, salt and pepper; cook until fork tender, stirring occasionally, approx. 15-20 minutes.
- Stir in thyme leaves and butter; cook 2 minutes; remove to heat and allow to cool.

ASSEMBLY

- Thaw puff pastry at room temperature until pliable but cold, approx. 15-30 minutes.
- Cut each sheet into 6 squares.
- Place #70 scoop goat cheese in middle of each square; spread to within 1/2-inch of edge.
- Add #24 scoop of squash mixture on top of each; brush edges of each square with beaten egg.
- Fold opposite corners together to create triangle; dip fork in flour and press firmly along edges to seal.
- Place triangles on parchment-lined full sheet pans; brush tops only with remaining beaten egg.
- Cut 3 small vent holes on top of each pastry triangle to allow steam to escape.
- Bake as directed below until flaky and golden brown.
- Serve warm or cool.



Convection Oven*	350°F	15-20 minutes
Standard Oven	400°F	18-24 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

Tip: Assemble ahead and store in freezer until ready to use. Remove from freezer, brush with remaining beaten egg and cut vent holes at that time. Add approx. 10-20 minutes to bake time.



WINNING CHEF

Chef Carrie Hudson
West Egg Café
Atlanta, Georgia

Read her story at
NeighborhoodToNation.com.



BLT ON PIMENTO CHEESE BISCUIT WITH RED PEPPER JELLY

INGREDIENTS

SERVINGS: 28 servings
(1 serving = 1 biscuit with filling)

NAME	WEIGHT	MEASURE
BISCUIT		
Gold Medal™ Buttermilk Biscuit Mix (11765)	2lb 8 oz	1/2 box
Cheese, sharp cheddar, shredded	10 oz	2 1/2 cups
Pimentos, diced	9 oz	1 cup
Sugar, brown, dark, firmly packed	1 oz	2 Tbsp
Salt, kosher		1 1/2 tsp
Buttermilk	14 oz	3/4 cups
Heavy cream	6 oz	3/4 cup
Flour, all-purpose	4 oz	1 cup
Butter, salted, melted	6 oz	3/4 cup
FILLING		
Bacon, hickory smoked, raw, thick cut	2lb 10 oz	42 slices
Arugula, fresh	4 oz	7 cups
Tomatoes, fresh, sliced	1 lb 12 oz	28 slices
Salt, kosher		1 tsp
Pepper, black		1/2 tsp
Red pepper jelly, prepared	11 oz	1 cup

PREPARATION

BISCUIT

- Combine biscuit mix, cheddar cheese, pimentos, brown sugar and salt in large mixing bowl; make a well in center of the mix.
- Pour buttermilk and heavy cream into well; mix using rubber spatula approx. 30 strokes or until soft dough is formed.
- Dust benchtop with flour and flatten dough into 1/2-inch thick rectangle; fold up sides leaving a rectangle that is 1/3 the size of original size of dough. DO NOT KNEAD.
- Repeat flattening of dough into 1/2-inch thick rectangle.
- Fold up sides then flatten dough into 3/4-1-inch thick rectangle.
- Cut biscuit dough using 2 3/4-inch biscuit cutter.
- Place biscuits close together on greased or parchment-lined full sheet pan; push one finger down into center of all biscuits about 1/4-inch.
- Brush with melted butter.
- Bake as directed below until golden brown.
- Remove biscuits from oven; brush again with melted butter.



Convection Oven*	400°F	7-9 minutes
Standard Oven	450°F	11-13 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

FILLING

- Cook bacon slices in oven until crisply cooked; drain and cool.
- Cut each bacon strip in half; set aside.

ASSEMBLY

- Split biscuits in half horizontally; layer bottom with 3 half slices bacon, approx. 1/4 cup arugula and 1 tomato slice.
- Sprinkle tomato with salt and pepper; spread approx. 1 1/2 tsp jelly on cut side of remaining biscuit half and place on top.
- Serve immediately.



WINNING CHEF

Christina Halstead
Café @ Williams Hardware
Travelers Rest, South Carolina

Read her story at
NeighborhoodToNation.com.



WAFFLED SALMON WITH SPICY ORANGE MAPLE SAUCE

INGREDIENTS

SERVINGS: 36 servings
(1 serving = 1 waffle with sauce)

NAME	WEIGHT	MEASURE
SPICY ORANGE MAPLE SAUCE		
Carrots, peeled, finely chopped	5 oz	1 cup
Celery, finely chopped	5 oz	1 cup
Pepper, bell, red, cored and seeded, finely chopped	6 oz	1 cup
Pepper, bell, green, cored and seeded, finely chopped	6 oz	1 cup
Pepper, bell, yellow, cored and seeded, finely chopped	6 oz	1 cup
Pepper, jalapeño, fresh, seeds & veins removed, finely chopped	2 oz	1/3 cup
Garlic, fresh, finely chopped	2 oz	1/3 cup
Maple syrup	11 oz	1 cup
Juice, orange	9 oz	1 cup
Oil, olive	8 oz	1 cup
Vinegar, sherry	2 oz	1/4 cup
Honey	3 oz	1/4 cup
Pepper, red flakes		1 tsp
Pepper, black, ground		1 tsp
Salt, kosher		1 tsp

NAME	WEIGHT	MEASURE
WAFFLED SALMON		
Water, cool (approx. 72°F)	2 lb	4 cups
Butter, salted	8 oz	1 cup
Eggs, large, whole	12 oz	6 each
Gold Medal™ Belgian Waffle Mix (11805)	1 lb 14 oz	7 cups
Salmon fillet, raw, skinless, 6 oz portions	13 lb 8 oz	36 each
GARNISH		
Oranges, sliced	1 lb 8 oz	36 slices

PREPARATION

SPICY ORANGE MAPLE SAUCE

- Place all sauce ingredients in 3-quart saucepan.
- Cook over medium heat 40-50 minutes, stirring occasionally until sauce is reduced by half and syrupy.
- Cover, keep warm until ready to assemble dish.

WAFFLED SALMON

- Add 1 cup water and butter to small saucepan; heat on low just until butter is melted.
- Remove from heat and set aside.
- Place remaining water and eggs in large bowl; mix using wire whisk until blended and frothy.
- Add waffle mix and combine until batter is smooth; add water with melted butter and mix until blended.
- Dip salmon fillets into batter to thoroughly coat; place on waffle iron preheated to 375°F.
- Close lid and press gently to close as much as possible; bake 3 1/2 to 4 minutes or until waffle crust is golden brown.

SERVE

- Place waffled salmon on individual serving plate and top with approx. 1 oz ladle of sauce; garnish with orange slice.

Tip: Sauce can be made ahead and stored covered in refrigerator; warm sauce when ready to assemble.



WINNING CHEF

Dan Duris
The Gypsy Café
Lincoln, New Hampshire

[Read his story at
NeighborhoodToNation.com.](#)



CHOCOLATE SNICKERS™ CANDY BAR COOKIE PIE

INGREDIENTS

SERVINGS: 48 servings
(1 serving = 1 slice)

NAME	WEIGHT	MEASURE
FILLING		
Butter, unsalted, softened	1 lb 4 oz	2 1/2 cups
Eggs, large, whole	8 oz	4 each
Water, cool (approx. 72°F)	4 oz	1/2 cup
Gold Medal™ Chocolate Cake Mix (11116)	5 lb	1 box
Snickers™ candy bars, coarsely chopped	2 lb	6 cups
CRUST		
Pie crusts, frozen, 9-inch, premade	2 lb 8 oz	8 each
TOPPING		
Ice cream, vanilla	9 lb	2 gallons
Whipped topping	1 lb	7 cups
Caramel topping	4 oz	1/2 cup
Chocolate syrup	4 oz	1/2 cup
Snickers™ candy bars, coarsely chopped	2 lb 6 oz	7 cups

PREPARATION

FILLING

- Beat butter in mixer bowl fitted with paddle attachment on medium speed 3 minutes until fluffy.
- Stop mixer, scrape bowl and paddle; add eggs and water.
- Mix on low for 30 seconds, beat on medium speed an additional minute; add cake mix and mix on low for 1 minute.
- Stop mixer, scrape bowl and paddle; add Snickers™ candy bar pieces and mix on low just until candy is incorporated, about 30 seconds. DO NOT OVERMIX.

ASSEMBLY

- Deposit approx. 1 lb of filling into each unbaked pie shell; spread evenly.
- Place on two full sheet pans and bake until edges of pies are set and centers slightly jiggle.

BAKE	Convection Oven*	300°F	22-26 minutes
	Standard Oven	350°F	26-30 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

SERVE

- Cut each pie into 6 slices; top each slice with 3 oz (#6 scoop) ice cream and approx. 2 Tbsp whipped topping.
- Drizzle with approx. 1/2 tsp caramel topping and 1/2 tsp chocolate syrup.
- Sprinkle with approx. 2 Tbsp Snickers™ candy bar pieces.

Tip: Pies are best served warm or at room temperature.



WINNING CHEF

Nancy Butcher
Nutcracker 50's Family Restaurant
Pataskala, Ohio

Read her story at
NeighborhoodToNation.com.



SHRIMP ETOUFFEE

PREPARATION

CORNBREAD

- Prepare corn muffin mix according to box directions.
- Fold in jalapeno and shredded cheese; do not over mix.
- Line a half steam table (12x10x2 1/2 inches) with parchment and spray with non-stick spray; spread cornbread batter evenly in pan.



Convection Oven*	350°F	30-35 minutes
Standard Oven	425°F	32-37 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

SHRIMP ETOUFFEE

- Heat oil in heavy gauge shallow stock pot or sauté pan over medium heat.
- Sauté onions and garlic in oil until onions begin to brown; add Cajun seasoning to onion; stir until combined.
- Pour wine and V-8 juice to onion mixture; stir until pan is deglazed.
- Whisk cream cheese until well blended.
- Add tomatoes; bring mixture to a simmer, stirring occasionally.
- Pour cream and paste vegetable stock; return to a simmer.
- Place shrimp in sauce mixture; reduce heat and simmer until shrimp is fully cooked.

ASSEMBLY

Cut cornbread into squares; place in center of each plate. Top with approx. 1 1/3 cups (10 oz ladle) of the shrimp etouffee.

Tip: Garnish with chopped scallions. Serve this as a brunch item by adding two eggs cooked in customer's preferred method on top.

INGREDIENTS

SERVINGS: 15 servings

NAME	WEIGHT	MEASURE
CORNBREAD		
Gold Medal™ Corn Muffin Mix (11442)	2 lb 8 oz	1/2 box
Water, cool (approx. 72°F)	1 lb 5 oz	2 2/3 cups
Pepper, jalapeno, fire-roasted, skin, seeds and veins removed, finely diced	1 oz	1 each
Cheese, Pepper Jack, shredded	6 oz	1 1/2 cups
SHRIMP ETOUFFEE		
Oil, canola	1 oz	2 Tbsp
Onion, yellow, chopped	14 oz	3 cups
Garlic, chopped		1 Tbsp
Cajun seasoning		2 Tbsp
Wine, white	8 oz	1 cup
V-8 juice	12 oz	1 1/2 cups
Cream cheese	4 oz	1/2 cup
Tomatoes, fire-roasted tomatoes, canned, diced	3 lb	5 1/2 cups
Cream, heavy	2 lb	4 cups
Stock, vegetable, paste		1 Tbsp
Shrimp, peeled, deveined, tails removed	3 lb	6 cups



WINNING CHEF

Beylka Krupp
Wobble Café
Ossining, New York

Read her story at
NeighborhoodToNation.com.



YOGURT CHOCOLATE CHIP COFFEE CAKE

INGREDIENTS

SERVINGS: 20 servings

NAME	WEIGHT	MEASURE
Gold Medal™ Cinnamon Streusel Coffee Cake Mix (11430)	2 lb 8 oz	1/2 box
Yoplait® Lowfat Vanilla Yogurt (00439)	2 lb	4 cups
Chocolate Chips, semisweet	12 oz	2 cups
Gold Medal™ Cinnamon Streusel Coffee Cake Topping Mix (11430)	1 lb 11 oz	5 cups

PREPARATION

- Place coffee cake mix, yogurt and chocolate chips to large mixing bowl; stir until thoroughly blended.
- Deposit approximately 1 lb 5 oz of batter into each of 2 greased and floured 9-inch tube pans.
- Top each pan evenly with approximately 1 1/4 cups streusel topping.
- Divide remaining batter and pour half over streusel topping in each pan; spread evenly to cover.
- Portion remaining streusel and sprinkle half over batter in each pan.
- Bake as directed below or until toothpick inserted in center comes out clean.



Convection Oven*	325°F	40-47 minutes
Standard Oven	375°F	48-53 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 21 minutes of baking.

- Cool 30 minutes; remove from pan, placing it streusel side up.



WINNING CHEF

Diane Johnson
Johnson's Farm
Orange, Massachusetts

Read her story at
NeighborhoodToNation.com.



PECAN CHOCOLATE GANACHE BROWNIE CAKE

INGREDIENTS

SERVINGS: 14 servings

NAME	WEIGHT	MEASURE
CAKE		
Water, hot (approx.120°F)	1 lb 8 oz	3 cups
Gold Medal™ Chocolate Brownie Mix (11312)	6 lb	1 box
Eggs, large, whole	6 oz	3 each
Pecans, chopped	4 oz	1 cup
GANACHE TOPPING		
Gold Medal™ Ready-to-spread Chocolate Fudge Icing (11215)	2 lb	4 cups
Chocolate syrup	9 oz	1 cup
Pecans, chopped	8 oz	2 cups

PREPARATION

CAKE

- Add water, mix, eggs and 1 cup pecans to bowl of a mixer filled with paddle; mix on low speed for 30 seconds.
- Stop mixer; scrape bowl and paddle.
- Mix on low speed for an additional 30 seconds; do not over mix.
- Divide batter evenly (approx. 4 lbs/pan) between 2 greased, full steam table pans (12x20x2 1/2 inches; spread evenly.



Convection Oven*	325°F	18-23 minutes
Standard Oven	375°F	23-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

GANACHE TOPPING

- Melt icing, syrup and 1 cup pecans in medium saucepan over low heat; stir until blended.

ASSEMBLY

- Remove one brownie cake from pan by inverting onto parchment lined full sheet pan.
- Spread 1/3 of the ganache topping over top of the inverted brownie cake.
- Turn out remaining brownie cake on top of iced cake.
- Pour remaining ganache over top, letting it drizzle over sides of cake. If desired, use ganache that has run off cake to coat sides.
- Sprinkle top with remaining 1 cup pecans; refrigerate.
- Cut cake in half lengthwise. Cut each half onto 7 slices.

Tip: If desired, dust plate with powdered sugar or warm each serving in microwave and serve with a scoop of ice cream.



WINNING CHEF

Donal Clark
Miller's Seawall Grill
Galveston, Texas

[Read his story at NeighborhoodToNation.com.](#)

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