



Celebrating Independent Restaurants

**Neighborhood to Nation Past Winners
and Their Award-Winning Recipes**



GENERAL MILLS
**Convenience
& Foodservice**

**Previous Neighborhood
to Nation Recipe
Winners have each
brought creativity and
excitement to the table.
We hope you enjoy
learning more about
the chefs, their
restaurants and
their award-winning
recipes.**

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2017

Grand Prize Winner

Jennifer Shearer

Jennifer Shearer is the master behind the menu at PRESS Bistro, a restaurant she opened in 2013 that offers modern American fusion fare. It quickly became one of the most popular restaurants in Johnstown, Pennsylvania and her commitment to bringing an inspiring dining experience to the area has helped revitalize the city's central business district.

For her award-winning Strawberry Cornbread Panzanella recipe, Jennifer took a twist on a classic Italian bread salad. Using Gold Medal™ Honey Cornbread Mix, she added brown sugar and poppy seeds before grilling the cornbread to make out-of-this world croutons. Then she added strawberries, bacon bits, feta cheese, candied pecans, a drizzle of balsamic glaze, and a garnish of basil and mint to the salad for a savory touch.

"The cornbread adds a sweetness that pairs well with the strawberries. There are several other savory items in the salad, so it is a nice balance," said Jennifer. "The texture is also appealing in salad—it's not the traditional bread crouton as it's softer with a crumbly texture. We have used the mix in corn puddings and several times for BBQ applications. You can be so diverse with it by just adding bacon jam or candied jalapeños; you make it creamy or more dense like a bread."



As part of her Grand Prize, Jennifer shared a \$10,000 donation with a non-profit organization that is working to revitalize her community's downtown area.



Strawberry Cornbread Panzanella

CROUTONS

Gold Medal™ Honey Cornbread Mix (11455)
Sugar, brown, firmly packed
Poppy seeds
Water, cool (approx. 72°F)
Oil, olive

WEIGHT

2 lb 8 oz
2 oz
2 Tbsp
1 lb 8 oz
5.6 oz

MEASURE

1/2 box
1/4 cup

3 cups
3/4 cup

SALAD

Strawberries, fresh, quartered
English cucumber, unpeeled
& cut into half lengthwise, cut into 1/4-inch slices
Pecans, glazed
Bacon, cooked, crumbled
Cheese, feta, crumbled
Salad dressing, balsamic

3 lb

8 cups

1 lb 4 oz

4 cups

5 oz

1 cup

3.5 oz

1 cup

5 oz

1 cup

9 oz

1 cup

GARNISH

Mint, fresh, chopped
Basil, fresh, chiffonade
Balsamic glaze, prepared

1 oz

3/4 cup

1 oz

3/4 cup

1 lb 2 oz

1 1/2 cups

METHOD

CROUTONS

1. Whisk together cornbread mix, brown sugar and poppy seeds in large bowl; add water and mix until combined
2. Line half sheet pan with parchment; pour batter onto pan.
3. 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 pan in convection oven one-half turn (180°) after 10 minutes of baking.

4. Allow cornbread to cool and turn out onto parchment-lined full sheet pan.
5. Remove parchment from cornbread; cut into 1-inch cubes using a serrated knife and drizzle with oil.
6. 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 pan in convection oven one-half turn (180°) after 4 minutes of baking.



ASSEMBLY

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

GARNISH

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

PORTION OPTIONS

1. 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.
2. For side salad servings (5.5 oz each), portion
24 servings onto small plates. Note nutrition values will change.



2017

First Place Winner

Michael Minden

Michael Minden's culinary journey has taken him all over the southern regions of the country, including stops in Texas, Alabama and Florida, before landing in Tulsa, Oklahoma, which he now calls home. His well-traveled influences have led to the success of his own restaurant, Michael V's Restaurant & Bar, with a menu featuring classic cuisine with a creative twist. He also enjoys baking almost everything in-house in order to share his incredible experiences through food.

As delicious as it sounds, his award-winning Butterfinger® Cream Cheese Brownie Pie is a decadent combination of flavors layered to create indulgence and delight. The pie includes a brownie crust baked with Butterfinger and Oreo® pieces and adds a peanut buttery cream cheese layer topped with luscious chocolate ganache and completed with more bits of candy.

Using Gold Medal™ Chocolate Brownie Mix for the crust, Michael said, "I like to fool with the mixes a bit, but I appreciate how they offer consistency and I never have to worry about the results."



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Butterfinger Cream Cheese Brownie Pie

CRUST	WEIGHT	MEASURE
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
Butterfinger™ 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

METHOD

CRUST

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

BROWNIE LAYER

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

BAKE

Convection Oven - Low fan* 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.

CREAM CHEESE LAYER

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

GANACHE TOPPING

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

FINISHING

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



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Second Place Winner

Carrie Hudson

Carrie Hudson runs the bakery at West Egg Café, a neighborhood gem in Atlanta known for Southern comfort food in a modern, energetic environment. When she's not stocking the restaurant's bakery counter with a plentiful supply of beautiful and delicious baked goods, the talented pastry chef loves to come up with new flavor combinations for the famous savory hand pies she first introduced at a local farmer's market.

After experimenting with local produce like butternut squash in her pastries, Carrie came up with an award-winning recipe: Her Butternut Squash & Goat Cheese Turnover combines thyme-seasoned squash and creamy goat cheese wrapped in Pillsbury's Best™ Puff Pastry Dough Sheets.

"I take pride in making items from scratch; however, products like Pillsbury Puff Pastry Sheets and Easy Split Southern Style Biscuits really allow me more time to shine. They are consistent vessels to cultivate my creativity!" said Carrie. "The puff pastry sheets are like a silent partner to my work, reassuring me with their golden buttery layers. These products save hours of production time, they are exceptionally consistent, store very well and can even save money."



Butternut Squash & Goat Cheese Turnover

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 + 2 Tbsp
Egg, large, beaten	2 oz	1 each

METHOD

FILLING

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

ASSEMBLY

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

BAKE

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.



Grand Prize Winner

As the former Executive Chef at Café @ Williams Hardware in Travelers Rest, South Carolina, Christina Halstead was known for serving up big flavor at this small town café. Trained by chefs of diverse culinary and ethnic backgrounds, she relished in creating dishes with unique flavors that were often representative of the café's Southern locale.

With her passion for flavor and a drive to take the traditional BLT sandwich to a new level, Christina created the BLT on Pimento Cheese Buttermilk Biscuit

with Red Pepper Jelly. The recipe amps up a buttermilk biscuit with the perfect amount of pimento and cheese. Christina then added arugula, thick-cut bacon and a homegrown tomato—all topped with a pizzazz of red pepper jelly.

Christina, who used Gold Medal™ Buttermilk Biscuit Mix for her biscuits, says, "the mix provides a great base for adding unique flavors and allows me to add my own twist."



BLT on Pimento Cheese Buttermilk Biscuit with Red Pepper Jelly

BISCUIT

Gold Medal™ Buttermilk Biscuit Mix (11765)
Cheese, sharp cheddar, shredded
Pimentos, diced
Sugar, brown, dark, firmly packed
Salt, kosher
Buttermilk
Heavy cream
Flour, all-purpose
Butter, salted, melted

WEIGHT

2 lb 8 oz
10 oz
9 oz
1 oz

14 oz
6 oz
4 oz
6 oz

MEASURE

1/2 box
2 1/2 cups
1 cup
2 Tbsp
1 1/2 tsp
1 3/4 cups
3/4 cup
1 cup
3/4 cup

FILLING

Bacon, hickory smoked, raw, thick cut
Arugula, fresh
Tomatoes, fresh, sliced
Salt, kosher
Pepper, black
Red pepper jelly, prepared

2 lb 10 oz
4 oz
1 lb 12 oz

11 oz

42 slices
7 cups
28 slices
1 tsp
1/2 tsp
1 cup

METHOD

BISCUITS

1. Combine biscuit mix, cheddar cheese, pimentos, brown sugar and salt in large mixing bowl; make a well in center of the mix.
2. Pour buttermilk and heavy cream into well; mix using rubber spatula approx. 30 strokes or until soft dough is formed.
3. 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.
4. Repeat flattening of dough into 1/2-inch thick rectangle.
5. Fold up sides then flatten dough into 3/4-1-inch thick rectangle.
6. Cut biscuit dough using 2 3/4-inch biscuit cutter.
7. 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.
8. Brush with melted butter.
9. Bake as directed below until golden brown.
10. Remove biscuits from oven; brush again with melted butter.

BAKE

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

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

ASSEMBLY

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



First Place Winner

Dan Duris

Dan Duris' Gypsy Café in Lincoln, New Hampshire is an eclectic mix of local charm and global flavors. Indonesian, Mediterranean, Ethiopian and Asian cuisines make up his innovative menu that features exotic dishes with New England flair as well a wide selection of desserts such as Chocolate Trifle made daily by Dan's mother Claire. Dan's creativity extends beyond food as his artistry is seen in the intricate tile mosaics that adorn his café's walls.

For his award-winning recipe, Dan created Waffled Salmon with Spicy Orange Maple Sauce. This variation on fish and chips starts with a savory Belgian waffle batter made from Gold Medal™ Belgian Waffle Mix to dip salmon into. It is served with a sauce that is the perfect blend of sweet, with local maple syrup, and tart, thanks to orange juice concentrate.

"The Gold Medal mix helps to make the dish foolproof," said Dan. "Even with the delicate process and steam from putting a fish in the center of the waffle, the finished product comes out light, fluffy, with a crispy exterior every time."



Waffled Salmon with Spicy Orange Maple Sauce

SPICY ORANGE MAPLE SAUCE

	WEIGHT	MEASURE
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 and 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

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
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METHOD

SPICY ORANGE MAPLE SAUCE

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

WAFFLED SALMON

1. Add 1 cup water and butter to small saucepan; heat on low just until butter is melted.
2. Remove from heat and set aside.
3. Place remaining water and eggs in large bowl; mix using wire whisk until blended and frothy.
4. Add waffle mix and combine until batter is smooth; add water with melted butter and mix until blended.
5. Dip salmon fillets into batter to thoroughly coat; place on waffle iron preheated to 375°F.
6. 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

1. 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.



Second Place Winner

Nancy Butcher

Nancy Butcher is passionate about the specialty desserts and pies she makes each day at Nutcracker 50's Family Restaurant, the old-fashioned diner she owns with her husband Steve in Pataskala, Ohio. Known for its throwback diner menu and décor, the restaurant is a favorite stop for area residents and out-of-town customers who come in for breakfast, lunch and dinner or to satisfy their sweet tooth with a large selection of candy, ice cream, shakes, malts and homemade pies.

Always looking for pie recipes that are quick and simple and make efficient use of ingredients, Nancy likes to experiment with cake or brownie mixes for unique pie possibilities. Her Chocolate Snickers™ Candy Bar Cookie Pie uses Gold Medal™ Chocolate Chocolate Cake Mix to make an indulgent cookie layer for this luscious flavor and texture combination that combines a candy bar, cookie and pie in one dessert!

"With a cookie inside a crust, you can't go wrong," said Nancy, who adds that using Gold Medal cake or brownie mixes provides a reliable base for her creativity. "I can add ingredients to the mixes and still get very consistent results."



Chocolate Snickers™ Candy Bar Cookie Pie

FILLING

Butter, unsalted, softened
Eggs, large, whole
Water, cool (approx. 72°F)
Gold Medal™ Chocolate Chocolate Cake Mix (111116)
Snickers™ candy bars, coarsely chopped

WEIGHT

1 lb 4 oz
8 oz
4 oz
5 lb
2 lb

MEASURE

2 1/2 cups
4 each
1/2 cup
1 box
6 cups

CRUST

Pie crusts, frozen, 9-inch, premade

2 lb 8 oz

8 each

TOPPING

Ice cream, vanilla
Whipped topping
Caramel topping
Chocolate syrup
Snickers™ candy bars, coarsely chopped

9 lb
1 lb
4 oz
4 oz
2 lb 6 oz

2 gallons
7 cups
1/2 cup
1/2 cup
7 cups

METHOD

FILLING

1. Beat butter in mixer bowl fitted with paddle attachment on medium speed 3 minutes until fluffy.
2. Stop mixer, scrape bowl and paddle; add eggs and water.
3. Mix on low for 30 seconds, beat on medium speed an additional minute; add cake mix and mix on low for 1 minute.
4. 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

1. Deposit approx. 1 lb of filling into each unbaked pie shell; spread evenly.
2. 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.

SERVE

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

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



Grand Prize Winner

Beylka Krupp of the Wobble Café, located in Ossining, New York, runs a cozy neighborhood eatery where she turns out great-tasting familiar favorites, as well as creative dishes reflective of her training at esteemed restaurants like Commander's Palace in New Orleans. While committed to creating dishes that are different and inventive, she works to make them appealing to all palettes.



With her recipe for Shrimp Etouffee, Beylka sought to bring a Cajun/creole flavor to her restaurant. She used shrimp to make the dish, typically served with crawfish, a bit more approachable. The recipe also features tomato, garlic, onion, cream, Cajun spice and herbs served with rice and jalapeno-cheese cornbread made with Gold Medal™ Corn Muffin Mix.

Beylka said, "We have served this as a dinner and brunch item and it always receives rave reviews." The dish has such a large customer following that many people request to be notified when she has prepared it.



Shrimp Etouffee



CORNBREAD

Gold Medal™ Corn Muffin Mix (11442)
Water, cool (approx. 72°F)
Pepper, jalapeno, fire-roasted, skin, seeds
and veins removed, finely diced
Cheese, Pepper Jack, shredded

WEIGHT

2 lb 8 oz
1 lb 5 oz

MEASURE

1/2 box
2 2/3 cups

SHRIMP ETOUFFEE

Oil, canola
Onion, yellow, chopped
Garlic, chopped
Cajun seasoning
Wine, white
V-8 juice
Cream cheese
Tomatoes, fire-roasted tomatoes, canned, diced
Cream, heavy
Stock, vegetable, paste
Shrimp, peeled, deveined, tails removed

1 oz
14 oz

2 Tbsp
3 cups
1 Tbsp
2 Tbsp
1 cup
1 1/2 cups
1/2 cup
5 1/2 cups
4 cups
1 Tbsp
6 cups

METHOD

CORNBREAD

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

BAKE

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

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

ASSEMBLY

1. Cut cornbread into squares; place in center of each plate.
2. 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.

A beloved institution in Galveston for more than 40 years, Miller's Seawall Grill offers its customers an expansive menu of comfort food and classic Southern favorites such as biscuits and sausage gravy, chicken and waffles, lump crab benedict, chicken fried steak and po' boy sandwiches. Donal Clark, who took over the restaurant in 2002, has maintained many of these tried-and-true recipes; however, he also loves to spend time in the kitchen to come up with new recipes to surprise and delight his customers.



In fact, his creativity in the kitchen has earned him accolades in the Neighborhood to Nation Recipe Contest for three years running. Donal's Pecan Chocolate Ganache Brownie Cake, one of two runner-up recipes in the 2015 contest, uses Gold Medal™ Chocolate Brownie Mix to create a moist chocolate cake and is topped with an exquisite ganache made from Gold Medal Ready-to-Spread Chocolate Fudge Icing and sprinkled with pecans.



Pecan Chocolate Ganache Brownie Cake

CAKE

Water, hot (approx. 120°F)
Gold Medal™ Chocolate Brownie Mix (11312)
Eggs, large, whole
Pecans, chopped

WEIGHT

1 lb 8 oz
6 lb
6 oz
4 oz

MEASURE

3 cups
1 box
3 each
1 cup

GANACHE TOPPING

Gold Medal™ Ready-to-spread
Chocolate Fudge Icing (11215)
Chocolate syrup
Pecans, chopped

2 lb
9 oz
8 oz

4 cups
1 cup
2 cups

METHOD

CAKE

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

BAKE

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

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

ASSEMBLY

1. Remove one brownie cake from pan by inverting onto parchment lined full sheet pan.
2. Spread 1/3 of the ganache topping over top of the inverted brownie cake.
3. Turn out remaining brownie cake on top of iced cake.
4. Pour remaining ganache over top, letting it drizzle over sides of cake. If desired, use ganache that has run off cake to coat sides.
5. Sprinkle top with remaining 1 cup pecans; refrigerate.
6. 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.



DeDe Johnson is a self-taught cook and baker at Johnson's Farm Restaurant, which is well known for home-style cooking using only the freshest and highest-quality ingredients—including the family's namesake maple syrup that they've been making for more than 100 years. DeDe creates all of the recipes for the restaurant's menu, which spans comfort foods like familiar breakfast favorites (pancakes, biscuits and gravy, doughnuts) to soups, sandwiches and burgers. The restaurant also boasts a robust dinner menu with options such as pasta, meatloaf and steak as well as several specialty items that incorporate Johnson's Maple Syrup, including Maple Glazed Chicken, Salmon and Scallops and Maple BBQ Ribs.

For the Neighborhood to Nation Recipe Contest, DeDe submitted a melt-in-your-mouth, moist Yogurt Chocolate Chip Coffee Cake. It uses Gold Medal™ Cinnamon Streusel Coffee Cake Mix (11430), Yoplait® Lowfat Vanilla Yogurt (00439), Chocolate Chips, semisweet and substitutes Yoplait® yogurt for sour cream.

"We had been making coffee cakes for a year, changing up the flavors each week," said DeDe. "This recipe is a version of one from an old church cookbook that had become a favorite at the restaurant. The mix from General Mills makes it easy and convenient for us. Then, we substitute Yoplait yogurt instead of sour cream and add in chocolate chips."



Yogurt Chocolate Chip Coffee Cake



	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

METHOD

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

BAKE

Convection Oven* 325°F 42-47 minutes
Standard Oven 375°F 48-53 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 21 minutes of baking. 1.Cool 30 minutes; remove from pan, placing it streusel side up



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