Rockingham County 4-H

Food Fair

October 24, 2023

6pm





Sponsored By:



***Desserts***

**Krispy Hay Bales**

**Chef: Hadlee James**

**Age Division: Cloverbud**

Ingredients:

3-4 tablespoons of butter

6 cups of marshmallows

6 cups of Rice Krispy/ Krispy Rice Cereal (GF version)

Directions:

In large pot, melt butter over low heat, add marshmallows and stir together until completely melted. Spread butter or use cooking spray to coat a 9x13 dish. Remove from heat and add Rice Krispy cereal and stir well until cereal is coated in the melted marshmallows. Using a buttered spatula or spoon, scoop the cereal/marshmallow mixture into the buttered dish and press mixture until evenly spread in the buttered dish. Let it cool, cut with a buttered knife and serve as yummy Krispy Hay Bale treats!



**No Bake Cookies**

**Chef: Raylan Maness**

**Age Division: Cloverbud**

Ingredients:

1 ¾ cup sugar 1/3 cup unsweetened cocoa powder

½ cup salted butter 1 tsp vanilla extract

½ cup milk 3 cups quick oats

2/3 cup peanut butter

Directions:

Line two baking sheets with parchment paper or spread a long sheet of parchment onto the counter or have 29 cupcake liners set out. Then in a 2.5 – 3 quart saucepan combine sugar, butter, cocoa powder and milk.

Set saucepan over medium heat and begin whisking. Cook and whisk frequently until it reaches a boil. Then once it reaches a full boil stop stirring and let it boil for one minute. Remove mixture from heat then immediately add in vanilla, peanut butter and oatmeal. And stir to blend well. Using a 2 Tbsp scoop drop mixture onto lined sheets or into cupcake liners.

Allow to rest at room temperature until set, about 20-30 minutes (to speed up setting refrigerate).

Store cookies in an airtight container at room temperature.

**Taylor Swift’s Chai Sugar Cookies**

**Chef: Ella Anderson**

**Age Division: Junior**

Ingredients:

1/2 cup unsalted butter (room temp)

1/2 cup vegetable oil

1/2 cup sugar (plus more for topping!)

1/2 cup powdered sugar

1 large egg

2 teaspoons vanilla extract

2 cups flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1 chai tea bag

Directions:

1. Preheat oven at 350 F, grease cookie sheet.

2. Beat butter and add vegetable oil.

3. Add sugar, powdered sugar, egg and vanilla.

4. Stir in flour, baking soda, salt and tea.

5. Chill the soft dough for about 1 hour.

6. Line cookie sheet with 12 tablespoons dough drops.

7. Press evenly and cover with sugar.

8. 9ish minutes in the oven.

9. Cover with icing when cool completely.

**Just A Bunch Of Hocus Pocus Cookies**

**Chef: Peyton Anderson**

**Age Division: Senior**

Ingredients:

1 1/4 cups flour 2/3 cup semisweet chocolate chips

1/2 cup sugar 2/3 cup white chocolate chips

1/2 cup brown sugar 2/3 cup toffee bits

1/4 cup unsweetened cocoa powder 1/2 cup butter (room temp)

1/2 teaspoon salt 1 large egg

1/2 teaspoon baking soda 1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 F

2. Put everything together in a big mixing bowl.

3. First mix with fork until combined. Then use mixer on low speed until crumbly dough forms.

4. Form 2” balls and place 2” apart on cookie sheet.

5. Bake 10-12 minutes (total)

6. At around 8 minutes pull out cookies and gently pat them down with spatula or spoon. (This helps them cook more evenly!)

7. Remove when slightly underdone since they continue to cook as they rest.





***Main Dish***

**Cheesy Chicken Quesadilla**

**Chef: Ryan Clabeaux**

**Age Division: Junior**

Ingredients:

8 tortilla shells

4 cups shredded chicken

2 cups shredded cheddar cheese

2 cups shredded mozzarella cheese

Olive oil to grease pan for frying

Additional ingredients/sides if wanted – shredded lettuce, salsa, sour cream, pica de gallo, ranch dressing

Directions:

Use block cheese and shred it (it melts better than bought shredded cheese). Lay out tortillas and fold in half making a crease then unfold. Add chicken and cheese (amount depends on how much you like) on half. Fold close. Heat your cast iron skillet up to medium heat. Drizzle with oil but not too much. Place your folded quesadilla in pan. Cook until golden brown on each side. Press down and it helps hold it together. Remove from pan, add additions of your desire and enjoy.



**Chicken Salad Croissant**

**Chef: Charlotte Payne**

**Age Division: Junior**

Ingredients:

2 cups cooked chicken chopped

½ cup mayonnaise

1 stalk celery chopped

1 green onion diced (or chives or red onion)

1 jar of dill pickle cubes

½ teaspoon seasoned salt pepper to taste

Directions:

Chop cooked and cool chicken and place into a large bowl with celery and onions. Mix dressing ingredients in a bowl. Toss with chicken. Serve on rolls, bread or over a bed of lettuce.

**Cheese Pizza**

**Chef: Josie Cobb**

**Age Division: Junior**

Ingredients:

3 cups flour, plus additional as needed

3 tsp baking powder

1 tsp salt

1/2 tsp baking soda

2 cup 2% plain low-fat Greek yogurt

¼ tbsp olive, canola or vegetable oil to grease stone

Directions:

Preheat your oven at 425 F. Mix all of your ingredients together in a small bowl until a dough ball forms. Knead the dough on a lightly floured cutting mat for 2 minutes. Add more flour if you need to. Roll your dough out to the size of the circle using your rolling pin. Brush a round stone with oil then transfer the dough to the stone. Press your dough to the edges using your fingers. Top the crust with sauce, cheese. Bake 10-14 minutes or until your crust is golden brown.

***Bread***

**Red Lobster Cheese Biscuits**

**Chef: Abby Trollinger**

**Age Division: Junior**

Ingredients:

2 cups Bisquick

2/3 cups milk

1/2 cup cheddar cheese shredded

1/2 cup butter or margarine melted

1/4 teaspoon garlic powder

Directions:

Mix the bisquick with the milk, butter and garlic powder. Fold in the cheddar cheese. Preheat oven to 350 degrees. Bake for 15 minutes. Enjoy



**Pepper Rolls**

**Chef: Michael Sypert**

**Age Division: Junior**

Ingredients:

Pepperoni rolls

One whole bag of sliced pepperoni

A bag of mozzarella cheese or mozzarella cheese sticks

A bag of frozen dinner rolls

Directions:

You can either make homemade dinner roll recipe or use the frozen dinner rolls. Defrosted dinner rolls and create a ball with it and roll and flatten it out lay the pepperoni down I need to put the mozzarella cheese or the cheese stick and then you roll and tuck and put it in a pan a greased pan for about 350 for about 10 to 15 minutes

**The Best Thin Pizza**

**Chef: Gunner Clabeaux**

**Age Division: Cloverbud**

Ingredients:

Tortilla shells

Mozzarella cheese

Parmesan cheese

Pizza sauce

Big or small pepperoni

Directions:

Place one tortilla shell on a plate or cutting board. Use 2 tbs pizza sauce and spread but leave a small edge around shell. Add bunches of cheese then add pepperoni. Add more cheese if you like it. Place in the air fryer for 3 to 5 minutes. Times will vary. When finished cut with cutter. Enjoy and share.

***Snack/Appetizers***

**Crockpot Buffalo Chicken Dip**

**Chef: Landon Cayton**

**Age Division: Junior**

Ingredients:

4 Cups Shredded Chicken

8 ounces Cream Cheese (one block)

1 Cup Buffalo Sauce

1 Cup Ranch Dressing (wet)

2 Cups Cheddar Cheese

Tortilla Chips, Fritos, Celery, or Carrots for serving

Directions:

If using a whole chicken, cook in crockpot over night (8 hours or more) with water and then shred. Combine shredded chicken, cream cheese (cut into chunks), buffalo sauce, ranch, and 1 cup of cheddar cheese in crock pot. Set crockpot on low for 3 to 4 hours. Place lid on pot and allow to cook. Stir every 30 minutes if able. The dip is ready when all the cheese is melted and the cream cheese is fully integrated. Add remaining cup of cheddar cheese to top. Finish cooking until top cheese is melted. Serve with tortilla chips, Fritos, celery, or carrots.



**Special Thanks to our 4-H Food Fair judges for coming out and spending time with our 4-H members!**

