

Cochranton man, Knox woman win top prizes

GRAND PRIZE — \$500

OIL COUNTRY BOIL

5 garlic cloves, smashed
 3 medium onions, quartered
 Salt to taste
 ½ cup Old Bay seasoning
 1 lemon, halved
 2½ to 3 pounds small red potatoes, scrubbed
 2½ to 3 pounds kielbasa, cut on angle in pieces
 8-10 husked sweet corn, cut in half
 3 pounds raw shrimp with shells on
 Lemon
 Melted butter



William K. Baker
 Cochranton

Put 3-4 quarts of water in a large pot (or roasting pan over two burners). Add onions, garlic, Old Bay and salt. Cut lemon and squeeze juice into pot. Put lemon in pot. Heat to boil. Add potatoes and kielbasa. Put lid to partially cover pot. Cook to boil, then reduce heat to simmer. Cook potatoes until tender, about 20-25 minutes. Add corn. Raise heat to medium-high. Cook corn with lid on until tender, about 5-7 minutes. Stir in shrimp. Let stand, covered, until shrimp are cooked, about 2½ minutes. Serve with lemon wedges and melted butter.

FIRST PRIZE — \$100

BOUDIN BEANS

2 16-oz. cans Bush beans (original flavor)
 15-oz. can field peas and snaps
 15-oz. can diced tomatoes with green chilies
 1 cup regular brown sugar (not dark)
 3 Tbsp. honey
 ½ cup green onions, diced
 1 large red bell pepper
 1 large green pepper
 1 large sweet onion
 1½ pounds hot sausage or pre-made Boudin sausage (the Boudin sausage is made with some of the above ingredients)



Tara Webb
 Knox

Cook sausage until brown. In a large pot, add sausage and other ingredients to beans. Cook on low heat for at least 40 minutes. Take lid off and on during this process. You want the vegetables to soften, but you don't want too much moisture to build up. This can be served as a side dish or it can be used for dipping with nacho chips.

Appetizers & Miscellaneous

Honorable Mention

APPETIZER PIZZA

1 pkg. refrigerated pizza dough
 ½ cup sour cream
 4-oz. can chopped green chilies, drained
 ½ cup diced tomatoes
 1 cup shredded Monterey Jack cheese
 ¼ cup parmesan cheese
 ¼ cup chopped cilantro or basil

Preheat oven to 425 degrees. Open and unroll dough on 10- by 12-inch baking sheet. Spread dough evenly. Spread sour cream over top of dough. Top with chilies, tomatoes and cheeses. Bake until crust is brown and top is bubbly, 15-20 minutes. Remove from oven and sprinkle with cilantro or basil. Cut into squares and serve. Makes 6-8 servings.
Phyllis Agnello
 Knox

ALFREDO SAUCE

½ stick margarine or butter
 8-oz. pkg. cream cheese
 1 cup parmesan cheese (dry, from a canister)
 1 cup milk

Melt butter and cream cheese together in a medium-sized skillet. This is going to look oily and runny, but that's how it should look. Add the milk and then the parmesan cheese at the very last, stirring until the sauce is thick and creamy. Serve over your favorite pasta. You can also add chicken and broccoli over the top.
Stacey Neufeld
 Titusville

ARTICHOKE DIP

1 cup diced artichoke hearts
 1 cup light Miracle Whip
 1 cup parmesan cheese
 1 tsp. crushed garlic
 1/8 tsp. white pepper

Mix ingredients. Bake until light brown for 1 hour at 350 degrees.
Brenden Cujas
 Keystone High School

Judges

The Derrick and The News-Herald would like to thank the panel of judges who chose the finalists and winners of the 2009 Creative Cookbook contest. They include:

Linda Mackintosh of Oil City
Colleen Carnish of Oil City
Amy Thompson of Oil City

Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper.

Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.