

### ANNIE'S FRUIT SALSA WITH CINNAMON CHIPS

2 kiwis, peeled and diced  
2 Golden Delicious apples, peeled, cored and diced  
8 oz. raspberries  
1 pound strawberries  
2 Tbsp. white sugar  
1 Tbsp. brown sugar  
3 Tbsp. fruit preserves (any flavor)

#### **Chips:**

10 10-inch flour tortillas  
Butter-flavored cooking spray  
2 cups cinnamon sugar

In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberry, sugars and fruit preserves. Cover and chill in the refrigerator at least 15 minutes. Preheat oven to 350 degrees. Coat one side of each flour tortilla with cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake in preheated oven 8-10 minutes. Repeat with remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit and spice mixture.

**Brenden Cujas**  
Keystone High School

### APPLE STUFFING

8 cooking apples, peeled, cored and diced  
1 onion, chopped  
2 Tbsp. butter  
1 tsp. minced garlic  
1 tsp. Italian seasoning  
3 Tbsp. brown sugar  
½ cup applesauce or apple juice  
1 pkg. stuffing  
Salt and pepper to taste

Melt butter in skillet. Add apples, onion, garlic, salt and pepper and Italian seasoning. Cook until tender with fork. Add brown sugar and applesauce. Stir until brown sugar dissolves. Prepare stuffing as directed on package. Combine apple mixture with stuffing. Put in baking dish. Cover with foil or stuff a turkey. Bake at 350 degrees for 20 minutes. Remove foil and bake 10-15 minutes longer, until lightly crisp and browned. Serves 6.

**Phyllis Agnello**  
Knox

### ARTICHOKE DIP

1 jar or can artichoke hearts, cut up  
1 cup mayonnaise  
1 cup parmesan cheese  
1 tsp. garlic powder  
8 oz. mozzarella cheese

Mix together. Put into pie plate. Bake at 350 degrees for 20 minutes.

**Robbie J. McCrea**  
Oil City

### BACON CHEDDAR SPREAD

2 8-oz. pkgs. cream cheese, softened  
½ cup Miracle Whip  
2 cups cheddar cheese, shredded  
10 strips bacon, fried and crumbled  
¼ cup green onions, minced

Mix all together. Chill for a couple hours to blend flavors, if desired. Serve with crackers. Can be shaped into a ball or log and rolled in chopped nuts or parsley. Serves 10.

**Ruth Messenger**  
Brookville

### BACON CRESCENT BITES

8-oz. pkg. cream cheese, softened  
12 slices center-cut bacon, crisply cooked and crumbled  
3 green onions, thinly sliced  
1¼ tsp. Worcestershire sauce  
2 8-oz. cans refrigerator crescent dinner rolls

Preheat oven to 375 degrees. Mix cream cheese, bacon, onions and Worcestershire sauce. Separate each can of crescent rolls into 8 triangles. Cut each triangle in half lengthwise. Spread each dough triangle with 1 tsp. cream cheese mixture.

Roll up, starting at shortest side of triangle and rolling to opposite point. Place, point-side-down, on ungreased baking sheet. Bake 12-15 minutes or until golden brown. Serve warm. Makes about 32 servings.

**Crystal Roxberry**  
Allegheny-Clarion Valley High School

### BARBECUE SAUCE

3 Tbsp. butter  
1 medium onion  
2 Tbsp. brown sugar  
½ tsp. mustard  
1 tsp. Worcestershire sauce  
1 Tbsp. vinegar  
1½ cups ketchup  
Dash of Liquid Smoke (optional)

Melt butter. Chop onion and add to butter. Simmer until onion is soft, but not brown. Add remaining ingredients. Simmer until flavor is blended.

**David Kirk**  
Redbank Valley High School

## Finalist

### BLACK & GOLD STEELERS CHEESE BALL

8 oz. cream cheese  
2 Tbsp. minced onion  
¼ tsp and 1/8 tsp. celery seed  
¼ cup black olives, diced very small

Mix these ingredients and form into a ball. Roll into ¼-cup shredded cheddar cheese. Reform into ball. Cover and refrigerate overnight. Serve with assorted crackers.

**Charles and Christine Nies**  
Cooperstown

### BRUSCHETTA APPETIZERS

1 loaf French baget bread, sliced thinly  
1 small Vidalia or yellow onion  
1 large red ripe tomato  
¼ cup extra virgin olive oil  
2 Tbsp. basil  
1 tsp. garlic salt  
1 ball fresh mozzarella, sliced

Slice and chop Vidalia or yellow onion and sauté in 2 Tbsp. olive oil. As onions cook, dice tomato and add to sautéing onion. Add basil and garlic salt to taste. Finish sautéing onions and tomatoes. With a basting brush, brush remaining olive oil onto bread slices. Top with sautéed onion and tomato mixture. Add a slice of fresh mozzarella cheese and broil in oven for about 1-2 minutes until cheese bubbles and turns light brown. Serve warm. Makes approximately 12 appetizers.

**Cindy Seigworth**  
Knox

Every Signature™ knee starts with something unique: You.



No two knees are alike. That's why Biomet developed Signature Personalized Patient Care. It's an amazing new technology that allows surgeons to provide for a more custom fit of the Vanguard® total knee. Here's how it works. The Signature™ knee uses your MRI, instead of a traditional x-ray, so your surgeon can personalize your implant placement. We call it Patient-Matched Technology, but what it really means is a knee replacement that's unique to you. To learn more or to find a Signature™ trained surgeon in your area, call or visit our website. The Signature™ knee from Biomet. Knee replacement technology that's inspired by you.

biomet.com/patients | 800.486.4612

\* A collaborative partnership with Materis®  
There are potential risks to knee replacement surgery including loosening, dislocation, fracture, wear, and infection, any of which can require additional surgery. For additional risk information, visit www.biomet.com and read "Patient Risk Information" for the "Vanguard" Complete Knee System, and talk to your surgeon. The fit of any joint replacement will depend on your physical condition, activity levels, willingness to follow surgeon's instructions, and other factors. Only an orthopedic surgeon can determine whether you are a candidate for knee replacement surgery. All trademarks herein are the property of Biomet, Inc. or its subsidiaries unless otherwise indicated.