

Entrees

Honorable Mention

RANDY'S KICKIN' CHICKEN STUFFED SHELLS

12-oz. pkg. jumbo pasta shells
2 cups mozzarella cheese, shredded
1 pound chicken, cooked and shredded
16-oz. pkg. cottage cheese
1 cup buffalo wing sauce
2 16-oz. jars alfredo sauce
1 pound frozen broccoli pieces

Cook shell pasta in a large pot with boiling salted water until al dente. Drain well. In a large bowl, combine the cheese, chicken, cottage cheese and buffalo sauce. Use two 9- by 11-inch baking dishes and pour half of one of the jars of alfredo sauce in each dish to cover the bottom. Stuff shells with chicken mixture and place side by side in the dishes. Arrange broccoli florets in around shells. Pour remaining alfredo sauce over the shells. Cover with aluminum foil. Bake at 350 degrees for 1 hour. Allow to stand for 15 minutes and serve. Sprinkle with extra mozzarella cheese or parmesan cheese, if desired.

Randy Moorehead
Oil City

APPLE/STUFFING PORK CHOPS

6 boneless loin or center cut pork chops
Seasoned salt
1 Tbsp. vegetable oil
1 can apple pie filling
1 pkg. seasoned stuffing mix, prepared as directed

Sprinkle chops lightly with seasoned salt. Lightly brown chops in vegetable oil in skillet. Preheat oven to 350 degrees. Remove chops to a greased baking pan. Top chops with mound of stuffing. Place apple pie filling in food processor and pulse until apples are chopped in fairly small pieces. Place a spoonful of pie filling on top of stuffing. Put in heated oven. Bake 25-30 minutes or until pork juices run clear.

Ruth Messenger
Brookville

ASIAN SESAME PEANUT PORK

1 cup Asian Sesame salad dressing (I use Ken's Steak House)
¼ cup Hoisin sauce
2 Tbsp. seasoned rice vinegar sauce
½ Tbsp. soy sauce

1½ cups smooth peanut butter
5-6 boneless center cut pork loins, tenderized and cut into pieces/slivers
1 box of spaghetti noodles
2 14½-oz. cans beef broth
Water
¼ cup sesame seeds
1 bag fresh broccoli slaw (in the produce section)

In a medium mixing bowl, add 1 cup Asian Sesame salad dressing, ¼ cup Hoisin Sauce, 2 Tbsp. rice vinegar, ½ Tbsp. soy sauce, and 1 cup peanut butter. Mix on low speed until well blended. Add pork to mixture. Marinate overnight. Pour beef broth in large pot. Add water to broth until liquid level is ¾ to the top. Boil beef/water mixture. Add noodles and boil for 10 minutes. Drain when done. While beef broth mixture is boiling, prepare marinated pork mixture. In a large skillet, cook on low heat Asian Pork mixture, until pork is white in color. When pork is almost done, add 1 package of broccoli slaw to mixture. Note: Marinated pork mixture may also be prepared on grill in a grill basket lined with foil. Serve Asian Pork over beef noodles. Sprinkle with sesame seeds on top. Chicken can be substituted for pork. In this case, use 5-6 boneless skinless chicken breasts, tenderized and cut into pieces.

Wendy Pfennigwerth
Franklin

BAKED PASTA

1 pound cooked macaroni
1 Tbsp. olive oil
4 cups broccoli florets, cooked
¼ cup butter or margarine
¼ cup flour
1½ cups milk
2¼ cups parmesan or romano cheese
2 tsp. Dijon mustard
½ tsp. pepper
1 cup diced ham
¼ cup Italian bread crumbs

Grease large baking dish. Toss cooked pasta and broccoli with oil. In another pan, melt butter over medium heat; stir in flour. Cook, stirring for 2 minutes. Whisk in milk, 2 cups cheese, mustard and pepper. Fold in ham. Add sauce to pasta. Spoon in baking dish. Sprinkle with bread crumbs. Bake at 350 degrees for 30 minutes. Makes 4 servings.

Phyllis Agnello
Knox

BAR-BE CASSEROLE

1½ pounds ground beef
1 cup barbecue sauce (I prefer Sweet Baby Ray's with honey)
2 Tbsp. instant minced onion
3 Tbsp. brown sugar
2 12-oz. tubes refrigerator biscuits
1½ cups shredded cheddar cheese

Preheat oven to 375 degrees. In a large skillet, brown beef and drain. Add barbecue sauce, onion and brown sugar. Set aside. Quarter the biscuits. Place in a greased 13- by 9-inch baking dish. Bake for 8 minutes. Remove from oven. Top with beef mixture. Bake, uncovered, for 20-25 minutes. Sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted. Let stand 5 minutes before serving. Makes 8 ample servings.

Patricia Young
Oil City

BBQ PORK CHOPS

6 lean pork chops
½ cup apple cider vinegar
½ tsp. pepper
½ cup ketchup
1 cup water
1 tsp. salt
3 tsp. brown sugar

Brown chops. Bring all other ingredients to a boil and pour over chops. Bake at 350 degrees for 1½ hours.

Laura Shaffer
Grove City

BBQ'D MEATBALLS

3 pounds lean ground beef
1 can evaporated milk
2 cups quick cooking oatmeal
2 eggs
½ tsp. garlic powder
2 tsp. seasoned salt
½ tsp. pepper
2 tsp. chili powder

Start this recipe by making the BBQ Sauce (see below) and set it aside. Then, in an extra-large bowl, mix all of the above ingredients together. I've found that using my hands works best for really getting it all well combined. Roll the mix into meatballs about the size of golf balls. Using a foil-lined 9- by 13-inch or 11- by 13-inch baking dish, place the meatballs in the dish side-by-side. I usually get 7 rows of 5 across.

BBQ Sauce:
2 cups ketchup
1½ cups brown sugar
2 Tbsp. Liquid Smoke
½ tsp. garlic powder
2 Tbsp. dry minced onion

Dissolve the sauce ingredients by mixing together and letting sit while you mix the meatballs. Then, carefully cover the meatballs with all of the sauce. Bake 1 hour at 350 degrees. Meatballs render quite a bit of grease, so I usually transfer the meatballs into a serving dish as soon as I remove them from the oven.

Stacey Neufeld
Titusville

BETTER THAN SPAGHETTI

1 pound spiral macaroni
2 cans cream of mushroom soup
1 small can sauerkraut, drained and rinsed with cold water
1 large onion, chopped
½ cup margarine
1 pound kielbasa, cut into small cubes
1/3 cup Panko bread crumbs

Melt margarine in pan. Add kielbasa and onion. Cook until onions are translucent and meat is browned. Mix all other ingredients in bowl. Add meat, onion and margarine. Transfer to 9- by 13-inch pan. Cover with foil and bake in preheated 350-degree oven for 45 minutes. Remove foil and sprinkle on bread crumbs. Bake an additional 15 minutes.

Holly M. Miller
Oil City

BIEROCKS (German meat turnovers)

2 pounds lean ground beef
½ a head of cabbage, shredded (about 6 cups)
1 cup chopped onion
1½ tsp. seasoned salt
¼ tsp. pepper
2 Tbsp. butter
5 slices of American cheese (optional)
2 loaves of frozen bread dough, thawed, or about 20 balls of frozen dough for rolls

Brown ground beef and onions. Wilt cabbage in butter and add to beef, along with salt and pepper. Press out any excess liquid from the mixture. On a floured surface, roll dough very thin and cut into 7 or 8 inch squares. Place ½ a slice of cheese in center of the square, followed by about ¾ cup of beef/cabbage mixture on top. Bring corners of dough to center and pinch together edges, leaving no open seams. Place the bierocks seam-side-down and about 2 inches apart on a greased baking sheet. Bake at 350 degrees for approximately 20 minutes. This usually yields 8-12 bierocks. I always end up using 2 cookie sheets, as the bierocks rise slightly when baking.

Stacey Neufeld
Titusville