

Elkhart County 4-H Fair
News Release
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For immediate release

Open Class Home & Family Arts Department
Special Contest – Corn Meal held Wednesday, July 26, 2023

First Place
Pumpkin Cornbread
Carolynn Riddle, Goshen

1-1/2 c. all-purpose flour
1 c. cornmeal
3/4 c. brown sugar, packed
2 tsp. baking powder
1-1/2 tsp. ground cinnamon
1/2 tsp. salt
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
2 lg. eggs, room temperature
1-1/2 c. canned pumpkin
1/2 c. milk
3 Tbsp. butter, melted

In a large bowl, combine the first 8 ingredients just until combined. In a small bowl, whisk together the eggs, pumpkin, milk, and butter. Stir into dry ingredients just until moistened. Transfer to a greased 13x9 inch baking dish. Bake at 350 degrees for 30-35 minutes or until a toothpick comes out clean. Serve with butter or jam if desired or pumpkin butter. Yield 24 small pieces or 12 large pieces.

Second Place
Three Pepper Polenta Soup
Trevor Wendzonka, Goshen

Olive oil
1 medium red onion, diced
1 green pepper, diced
1 red chili pepper, diced
2 cloves garlic, finely diced
Oregano and cumin to taste
4 c. chicken broth
1 poblano pepper, roasted, skinned and chopped

1 c. frozen corn
1/2 c. corn meal
6 plum tomatoes, chopped
Salt and pepper to taste
Cilantro, roughly chopped
Sharp cheddar cheese, grated

Over medium-high heat on the stovetop, pour a little olive oil into a stainless-steel pot. Add onion, green pepper and chili pepper stirring to coat. Cook 4 minutes until everything softens. Add garlic, oregano, and cumin; stir. Cook for 30-60 seconds until garlic is fragrant. Add chicken broth and bring to a simmer. Add corn and poblano returning to a simmer. Using a whisk, slowly add the corn meal until the soup thickens. Add tomatoes and turn off the heat. Salt and pepper to taste. Serve with cilantro and cheese.

Third Place
Cornbread Salad
Penny Conover, Elkhart

8.5 oz. pkg. cornbread mix
1 envelope ranch-style dressing mix
1 c. sour cream
1 c. mayo
1/2 c. green pepper, chopped
1/2 c. sweet red pepper, chopped
1/2 c. onion, chopped
3 lg. tomatoes, chopped
16 oz. can pinto beans, drained
2 c. fresh or frozen corn
2 c. cheddar cheese, shredded
10 slices cooked bacon, crumbled

Bake cornbread mix according to package instructions and crumble. Combine ranch-style dressing mix, sour cream, and mayonnaise in a small bowl. In another bowl, mix together peppers, onion, tomatoes, pinto beans, and corn. In a 3-qt. salad bowl, layer half of the cornbread, half of the vegetables, half of the cheese, half of the bacon, and half of the dressing. Repeat layers with remaining ingredients. Cover and store in the refrigerator until ready to serve.

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