

Elkhart County 4-H Fair
News Release
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For Immediate Release

Open Class Home & Family Arts Department
Special Contest – Dairy Delicious, Saturday, July 22, 2023

First place – Main dish
Chicken Enchiladas
Karen Meade, Goshen

1 c. chopped onion
2 T. butter
2 c. shredded chicken, cooked
1 c. sour cream
1-1/2 c. shredded cheese
1/4 c. flour
1/2 c. green bell pepper, chopped
3/4 tsp. salt
2-1/2 c. chicken broth
4 oz. can green chiles
3 T. butter
Tortillas

In skillet, sauté onions and bell pepper. Put sautéed onions and bell pepper in bowl; add shredded chicken. In same skillet, add salt, butter, and flour; stir to combine. Stir in broth and cook until thickened. Remove from heat and add in sour cream and half of cheese and stir. Stir half of sauce into chicken mixture. Fill tortilla with mixture, roll, and place in greased pan. Pour remaining sauce over shells. Sprinkle with remaining cheese. Bake at 350 degrees for 25 minutes or until bubbly.

First place – Party foods
Spiced Up Pimento Cheese
Karen Meade, Goshen

8 oz. extra sharp cheddar cheese, shredded
8 oz. sharp cheddar cheese, shredded
8 oz. cream cheese, softened
4 oz. jar chopped pimentos, drained
1/2 c. mayonnaise
1/4 tsp. pepper flakes
1 tsp. jalapeno pepper, chopped

1/2 tsp. garlic
1/4 tsp. cracked black pepper
Salt to taste

In large bowl, combine all ingredients until well combined. Refrigerate for at least 1 hour. Serve with crackers or stuff small sweet peppers or celery to serve.

First place – Desserts
Butterfinger® Brownie Dessert
Karen Meade, Goshen

Bake one brownie mix of choice in 9x13" pan. Let cool.

Filling

1 c. heavy cream
8 oz. cream cheese, softened
1/4 c. maple syrup
1/4 c. powdered sugar
1/2 c. brown sugar
1 c. chopped Butterfinger®

Topping

1 c. heavy cream
1/2 c. chopped Butterfinger®
1/4 c. powdered sugar

In a bowl, add 1/4 c. powdered sugar and 1 c. heavy cream. Beat until soft peaks form. In another bowl, combine cream cheese, brown sugar and 1/4 c. maple syrup. Fold in whipped cream and stir in 1 c. chopped Butterfinger®.

Again, whip heavy cream and powdered sugar. Spread on top of dessert and sprinkle 1/2 c. Butterfinger® on top and refrigerate.

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