



2019

Food Fiesta

San Bernardino County 4-H

Table of Contents

Preserved Foods.....	1
Confections & Candies.....	4
Savory, Main, Soups.....	9
Decorated Cake.....	17
Cookies.....	20
Breads & Rolls.....	25
Favorite Dessert.....	30



PRESERVED FOODS

Ingredients:

- 4 or 5 hot peppers, cored and cut into pieces.
- 1 cup white vinegar
- 4 sweet green peppers, cored and cut into pieces
- 5 cups sugar
- 1 pouch liquid pectin
- green food coloring (optional)

PEPPER JELLY

Onica Shipley- Bloomington Boosters
Recipe Source: So Easy to Preserve (p.203)

Procedure:

- 01** Sterilize canning jars.
- 02** Put half the peppers and half the vinegar into a blender container; cover and process at liquefy until pepper is liquefied.
- 03** Repeat with remaining peppers and vinegar.
- 04** Combine liquefied peppers, vinegar, and sugar in a large saucepan and boil slowly for 10 minutes.
- 05** Remove from heat. Add liquefied pectin and boil hard 1 minute.
- 06** Skim and add a few drops of green food color. (optional)
- 07** Pour jelly immediately into hot canning jars, 1/4" headspace. Wipe jar rims and adjust lids.
- 08** Process 5 minutes into a boiling water bath.

MAPLE BACON JAM

John Alvarez- Hesperia Highlighters
Recipe Source: canningandcookingathome.com

Ingredients:

- 1 lb sliced bacon, cut into 1" pieces
- 2 med yellow onions, diced
- 3 garlic cloves, peeled, smashed
- 1/2 c. cider vinegar
- 1/2 c. packed brown sugar
- 1/4 c. pure maple syrup
- 3/4 c. brewed coffee

Procedure:

- 01** In a large skillet, cook bacon over med-high heat, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes.
- 02** With a slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1 tbs fat from skillet.
- 03** Add onions and garlic to bacon fat and cook until onions are translucent, about 6 minutes.
- 04** Add vinegar, brown sugar, maple syrup, and coffee and bring to a boil, stirring and scraping up the browned bits from the skillet with a wooden spoon, about 2 minutes. Add bacon and stir to combine.
- 05** StoveTop finish: Cook over medium heat for half an hour, or until deep golden brown and thickened to the consistency of jam. Transfer to a food processor; pulse until coarsely chopped. Let cool, then refrigerate in air tight container, up to 4 weeks.

Slow cooker: Transfer mixture to a 6 qt slow cooker and cook on high, uncovered, until liquid is syrupy, 3 1/2-4 hours. Transfer to a food processor; pulse until coarsely chopped. Let cool, then refrigerate in airtight containers.

EASY LEMON GINGER MARMALADE

John Alvarez- *Hesperia Highlighters*
Recipe Source: wendolonia.com

Ingredients:

- 6 small lemons
- 1/2 tsp baking soda
- 2 1/2 c. water
- 1 c. coarsely grated ginger root
- 1 package (1.75 oz) regular powdered fruit pectin
- 6 1/2 c. sugar

Procedure:

- 01** Prepare canner, jars, and lids.
- 02** Using a vegetable peeler, remove the zest from the lemons in strips. Cut strips into thin slices.
- 03** Using a sharp knife, cut the white pith from the lemons, exposing the juicy parts. Working over a large bowl to catch juice, cut lemon segments from membrane.
- 04** Place segments in a bowl and squeeze juice. Fish out any seeds that fell into the bowl and discard them along with the membrane.
- 05** Peel and grate the ginger.
- 06** In a large deep stainless steel saucepan, combine lemon peel, baking soda, and water. Bring to a boil over high heat. Reduce heat and boil gently for 5 minutes until peel is softened. Remove from heat and set aside.
- 07** Measure 1 c. lemon segments and juice. Add to the pan with lemon peel along with the ginger. Whisk in pectin until dissolved.
- 08** Bring to a boil over high heat, stirring constantly. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off foam.
- 09** Ladle hot marmalade into hot jars, leaving 1/4" head space. Remove air bubbles and adjust head space if necessary by adding hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
- 09** Place jars in canner, cover with at least 1" water. Bring to boil and process 10 minutes. Remove lid. Let jars sit for 5 minutes, then remove jars to cool.

CONFECTIONS & CANDIES

Ingredients:

- 30 pretzels
- 15 rolos
- 1/2 c. peanut butter, divided
- 1 tbs powdered sugar
- 2 c. chocolate chips, melted
- 1 tbs coconut oil

ROLO PRETZEL

BITES

Bethany Stringer- Bloomington Boosters
Recipe Source: delish.com

Procedure:

- 01** Preheat oven to 350 and line a small baking sheet with parchment paper.
- 02** Place half of the pretzels on a baking sheet and top with rolos. Bake until rolos are slightly melty, 2-3 minutes.
- 03** While the pretzels are baking, mix 1/4 c. peanut butter with the powdered sugar in a medium bowl. Spread the mixture on one side of the other half of the pretzels.
- 04** When the pretzels and rolos come out of the oven, place the peanut butter pretzels on top of them, peanut butter side down. Place in the freezer to harden for 10 minutes.
- 05** In a medium bow, mix the melted chocolate with the coconut oil. Dip the chilled pretzels into the chocolate mixture. Return to the freezer for 5 minutes to set.
- 06** Microwave the remaining peanut butter on high for 5 seconds. Place in a ziploc bag and cut off a small corner. Drizzle the hardened pretzels bites with peanut butter and serve.

Caramel

*Gregory Berrios- Monte Vista
Recipe Source: Betty Crocker*

Ingredients:

- milk
- sugar
- butter
- salt

Procedure:

- 01 Heat all ingredients stirring the entire time until it reaches 245 degrees.

TOOTSIE ROLL BOUQUET

Onica Shipley- Bloomington Boosters
Recipe Source: Pinterest

Ingredients:

- Fresh strawberries
- Dipping chocolate
- Lollipop sticks
- Small tootsie rolls, 7 for each rose
- Kitchen shears
- Plastic wrap
- Rolling Pen
- Pint Size Mason Jar

Procedure:

- 01** Wash strawberries and cut off heads
- 02** Chop several squares of dipping chocolate and place the chips in a deep container or small juice glass, depending on how many strawberries you will make.
- 03** Melt chocolate in the microwave for 20 seconds. Stir and microwave for an additional 20 seconds at a time until the chocolate is completely melted, thin, and smooth. Do not overheat.
- 04** Dip the lollipop sticks into the chocolate and then insert it into the base of the strawberry. Hold for a few seconds to set.
- 05** Dip the strawberry into the chocolate to completely cover the berry, sinking it to the stick. Tap the stick on the side of the glass and let the excess chocolate drip off. Stand chocolate strawberries into an inverted colander to dry.

06 Warm two tootsie rolls in the microwave for 10 seconds. Cut one tootsie into 3 pieces. Roll each piece into a ball and place the on a piece of plastic wrap. Mash each ball with your thumb. Cover with another plastic wrap. Roll the tootsies with a rolling pen until they are thin, flat, and petal shaped.

07 Choose one of the smaller petal shapes and roll it into a spiral. Place on top of the chocolate strawberry, press edges to seal. Position the last small petal opposite to the first petal, overlap the sides and press to seal. Add the next size petals, each one wrapping around the center. Curl the petals back slightly with your fingers as you go. warm four tootsie rolls, cut one into two pieces and leave the other three their full size. Roll into balls, smash and roll into petals. Add the smaller petals to the rose first and then use the full size petals as the final three petals of the rose. When you are finished with each rose, place it in the refrigerator to set.

HONEY TAFFY

*Julian Banuelos- Monte Vista
Recipe Source: internet*

Ingredients:

- honey

Procedure:

- 01 Heat, cool, and pull.

QUICK VANILLA BUTTERCREAM

FROSTING

*Julian Banuelos- Monte Vista
Recipe Source: internet*

Ingredients:

- 3 c. confectioners' sugar
- 1 c. butter
- 1 tsp vanilla extract
- 1-2 tbs whipping cream

Procedure:

- 01** In a stand mixer fitted with a whisk, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 mintues.
- 02** Add vanilla and cream and continue to beat on medium speed for 1 minute, adding more cream if needed for spreading consistency.

SAVORY, MAIN, SOUPS

Ingredients:

- 32 oz chicken broth
- 16 oz green chili enchilada sauce
- 1 can pinto beans
- 1 can petite tomatoes
- 1 can sweet corn
- 1 can black beans
- 1 can navy bean
- 1 packet taco seasoning
- chicken
- sour cream (optional)
- shredded cheese (optional)

7 CAN CHICKEN TACO SOUP

Victoria Rockwell- Hesperia Highlighters
Recipe Source: Grandmas cook book

Procedure:

- 01** Boil chicken in a pan.
- 02** Let cooked chicken cool, shred, and set aside.
- 03** In a pan, add chicken broth, pinto beans, diced tomatoes, navy beans, green chili enchilada sauce, black beans drained and rinse, drain corn and add. Mix well.
- 04** Add chicken and taco seasoning, stir and bring to a simmer.
- 05** Serve. Optional: top with sour cream and shredded cheese.

SPICED RUBBED PORK

Gregory Berrios- Monte Vista

Ingredients:

- Pork Butt
- Cayenne
- Black Pepper
- Salt
- Garlic Powder

Procedure:

- 01** Preheat oven to 325 degrees.
- 02** Mix spices.
- 03** Rub all over pork.
- 04** Cook in oven for 4-5 hours.

GREEN CHILI ENCHILADA

*Jilliann Rockwell- Hesperia Highlighters
Recipe Source: Mom*

Ingredients:

- shredded chicken
- green chili enchilada souce
- 1 large white onion, diced
- 2 small cans of green chilis
- 1 block colby cheese, shredded
- corn tortillas

Procedure:

- 01** Fry tortillas, set aside.
- 02** Preheat oven to 385 degrees.
- 03** Place half of each: shredded chicken, cheese, onions, green chilis, and sauce in oblong pan. Top with tortillas.
- 04** Add a second layer of ingredients.
- 05** Top with sauce and cheese. Cover with tinfoil and bake for 45 minutes or until heated through.

CROCK POT BEEF TACO PASTA

Jet Watson- Hesperia Highlighters
Recipe Source: eatingonadime.com

Ingredients:

- 2 lbs ground beef
- 1/2 onion, diced
- 1 green bell pepper, diced
- 1 tsp minced garlic
- 1 tsp salt
- 1 tsp pepper
- 2 tbs taco seasoning
- 1- 8 oz can tomato sauce
- 1 c. salsa
- 3 c. milk
- 2 c. beef broth
- 3 c. dry uncooked elbow macaroni
- 3 c. shredded cheddar cheese

Procedure:

- 01** In a skillet over medium heat, cook ground beef until it is brown.
- 02** Add to a 6 quart slow cooker.
- 03** Add in bell pepper, seasonings, tomato sauce, salsa, milk and broth. Stir to combine.
- 04** Cover and cook on low for 6-8 hours or high for 3-4 hours.
- 05** 15 minutes before serving stir in the pasta. It will look very watery but don't worry the pasta will soak it up. Cover and cook for 15 minutes or until desired tenderness is reached.
- 06** Stir in the cheese until melted.
- 07** Serve immediately. Can top with sour cream, diced tomatoes, and chives.

CHINESE PORK STEW

*Raymond Wang- Monte Vista
Recipe Source: Homemade*

Ingredients:

- Marbled meat (pork)
- Soy sauce
- Green onion
- Ginger
- Ice cubes
- Sugar
- Star Anise

Procedure:

- 01** Place freshly procured pork on cutting board and slice into thin pieces.
- 02** Heat up pan, add pork, braise with its fat side down.
- 03** Add water and boil till the pork turns white. Then remove pork from pan.
- 04** Scrape out residue from in the pan.
- 05** Add soy sauce, green onions, ginger, ice cubes, sugar, and pork. Stir till the meat soaks up the sauces. It should have a rich dark brown epidermis when done.
- 06** Add water and star anise, simmer for 2 hours.

RAINBOW VEGGIE PINWHEELS

*Alexandra Carlsen- High Desert Mojave Greens
Recipe Source: Dinner at the zoo*

Ingredients:

- 4 tortillas
- 2/3 c. whipped cream cheese
- 1 tbs dry ranch powder
- 1/2 c. thinly sliced red bell pepper strips
- 1/2 c. thinly sliced carrot strips
- 1/2 c. thinly sliced yellow bell pepper strips
- 1/2 c. baby spinach leaves
- 1/2 c. shredded purple cabbage

Procedure:

- 01** Mix together the cream cheese and ranch powder until thoroughly combined.
- 02** Spread the cream cheese mixture evenly over the 4 tortillas.
- 03** Leaving a 1" border on all sides, lay out 2 tbs of each vegetable in rows across the tortillas.
- 04** Roll up each tortilla tightly; if the ends don't stay shut you can add a bit more cream cheese to seal. Cut crosswise into pinwheels and serve.

FISH CEVICHE

*Isaac Lizarraga- Monte Vista
Recipe Source: Family*

Ingredients:

- Fish
- Tomato
- Onion
- Lemon
- Carrot
- Cucumber
- Salt
- Cilantro
- Hard shell corn tortillas
- Avocado
- Tapatio hot sauce
- Mayonnaise

Procedure:

- 01** Cook fish with lemon for 1 hour.
- 02** Chop up tomato, cilantro, cucumber, onion, carrots, and fish.
- 03** Mix all the chopped items in a bowl.
- 04** Add salt.
- 05** Spread mayonnaise on the hard shell corn tortillas.
- 06** Spread ceviche on the hard corn tortilla.
- 07** Add desired topping.
- 08** Enjoy.

HARD SHELL CORN TORTILLAS

*Isaac Lizarrago- Monte Vista
Recipe Source: Family Recipe*

Ingredients:

- Corn tortillas
- Oil

Procedure:

01 Add oil to pan and heat it up.

02 Place a corn tortilla in the hot oil and fry until it has a light brown color.

DECORATED CAKES

Ingredients:

- 1 c. vegetable oil
- 3 eggs
- 1 - 15 oz can pumpkin puree
- 1 tsp vanilla extract
- 2 1/2 c. white sugar
- 2 1/2 c. all purpose flour
- 1 tsp baking soda
- 1 tsp ground nutmeg
- 1 tsp ground all spice
- 1 tsp ground cloves
- 1/4 tsp salt
- 1 c. chopped walnuts (optional)

PUMPKIN PUMPKIN CAKE

William Lorusso- Monte Vista
Recipe Source: allrecipes.com

Procedure:

- 01** Preheat oven to 350 degrees.
- 02** Grease one 10" bundt or tube pan.
- 03** Blend oil, beaten eggs, pumpkin and vanilla together.
- 04** Sift the flour, sugar, baking soda, ground nutmeg, ground allspice, ground cinnamon, ground cloves and salt together.
- 05** Add the flour mixture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts.
- 06** Pour batter into the prepared pan.
- 07** Bake in preheated oven until a toothpick inserted in the middle comes out clean, about 1 hour.
- 08** Let cake cool in pan for 5 minutes, then turn out onto a plact and sprinkle with confectioners' sugar.
- 09** I will be making 2 bundt cakes, and putting them together to make a pumpkin shape.

ITALIAN LEMON POUND CAKE

*Clarissa Adkins McCarver- Bloomington Boosters
Recipe Source: Pinterest*

Ingredients:

For the cake:

- 1 tsp baking powder
- 1/4 tsp salt
- 1 c. unsalted butter, softened
- 2 c. sugar
- 3 eggs
- 1/2 c. buttermilk
- 1/2 c. sour cream
- 4 tbs lemon juice
- 1 tbs fresh minced ginger
- zest of 2 lemons
- 1 tsp vanilla

For the glaze:

- 1 1/2 c. powdered sugar
- 2 tbs lemon juice, room temp

Whisk the powdered sugar and lemon juice together and mix until the glaze is smooth.

For the lemon cream cheese frosting:

- 4 oz softened cream cheese
- 1 tbs lemon zest
- 2 c. powdered sugar

Mix all the ingredients together until smooth and creamy.

Procedure:

01 Preheat oven to 325 degrees.

02 Sift flour, baking powder, and salt and set aside. In another bowl, cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Mix in the sour cream, lemon juice, vanilla, ginger, and lemon zest.

03 Mix half of the flour mixture into the butter mixture. Mix in the buttermilk ad then add in the remaining flour mixture. Mix just until the flour disappears. Pour the batter into a generously sprayed bundt pan.

04 Bake for 70-80 minutes or until a knife inserted in the center of the cake comes out clean. Remove cake from oven and allow to cool for 5 minutes. Turn the cake over on a cake platter. Spread the lemon glaze over the warm cake so that the glaze can soak into the cake. Let the cake cool completely and drizzle the lemon cream cheese frosting over the cake.

DO NOTHING TORNADO CAKE

John Alvarez- Hesperia Highlighters
Recipe Source: skinnypoints.com

Ingredients:

For the cake:

- 2 c. all purpose flour
- 1 tsp baking soda
- 2 c. granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 20 oz can crushed pineapple

For the topping:

- 1/2 c. salted butter
- 1/2 tsp vanilla extract
- 2/3 c. evaporated milk
- 1 c. granulated sugar
- 1 c. chopped pecans
- 1 c. sweetened coconut flakes

Procedure:

- 01** Preheat oven to 350* and grease 9x13 pan with butter
- 02** In a large mixing bowl, mix together flour, sugar, baking soda, eggs, vanilla, and crushed pineapple.
- 03** Pour into your pan and bake for 40-45 minutes or until golden brown.
- 04** Poke several holes in the cake with the handle of a wooden spoon.
- 05** In a med sauce pan, heat your butter, sugar, evaporated milk, and vanilla until it reaches a boil.
- 06** Mix in your pecans and coconut and continue cooking for about 5 minutes, stirring constantly.
- 07** Pour your topping evenly over your cake, slice, and enjoy!

COOKIES

PEANUT BUTTER COOKIES

*David Adkins- Bloomington Boosters
Recipe Source Pinterest*

Ingredients:

- 1 1/4 c. peanut butter
- 1/2 c. shortening
- 1 1/4 c. light brown sugar, packed
- 3 tbs milk
- 1 tbs vanilla extract
- 1 egg
- 1 3/4 c. flour
- 3/4 tsp salt
- 3/4 tsp baking soda

Procedure:

- 01** Sterilize Preheat oven to 375* and line cookie sheets with parchment paper.
- 02** Cream together the peanut butter, shortening, brown sugar, milk and vanilla; mixing well.
- 03** Add the egg and beat in until just blended.
- 04** In a separate bowl sift together the flour, salt, and baking soda.
- 05** Slowly add the cream mixture until just blended.
- 06** Roll into 1" balls, slightly flatten with your hand then crisscross with a fork. (or a meat tenderizer dipped in sugar)
- 07** Bake for 8 minutes then cool on cookie sheet for 2 minutes before removing to wire rack to cool completely.
- 08** Cookie will firm up a bit when they cool - Do not overbake

HALLOWEEN SUGAR COOKIES

WITH ROYAL ICING

Emma Lorusso - Monte Vista

Recipe Source: allrecipes.com and Alton Brown

Ingredients:

- 2 3/4 c. all purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 c. butter, softened
- 1 1/2 c white sugar
- 1 egg
- 1 tsp vanilla extract

Procedure:

01 Preheat oven to 375*.

02 In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

03 In a large bowl, cream together the butter and sugar until smooth.

04 Beat in egg and vanilla.

05 Gradually blend in the dry ingredients.

06 Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

07 Bake 8-10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

08 Prepare frosting: In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy.

09 Add confectioners' sugar gradually and mix on low speed until incorporated and mixture is shiny.

10 Turn speed to high and beat till stiff glossy peaks. This takes 5-7 minutes. Add food coloring if desired. Transfer to pastry bag and pipe as desired.

CHOCOLATE CHIP COOKIES

*Samantha Olmedo- Bloomington Boosters
Recipe Source: Betty Crocker*

Ingredients:

- 2 1/4 C all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 c. butter, softened
- 3/4 c granulated sugar
- 3/4 c. packed brown sugar
- 1 egg
- 1 tsp vanilla
- 2 c. semisweet chocolate chips

Procedure:

- 01** Heat oven to 375F. In small bowl, mix flour, baking soda and salt; set aside.
- 02** In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
- 03** Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips.
- 04** Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2" apart.
- 05** Bake 8-10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack for 30 minutes. Store in airtight container.

TRAIL MIX COOKIES

Rionn Watson - Hesperia Highlighters
Recipe Source: stuckonsweet.com

Ingredients:

- 2 c. all purpose flour
- 2 tsp corn starch
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 c. unsalted butter, room temp
- 3/4 c. dark brown sugar
- 1/4 c. granulated sugar
- 1 1/2 tsp pure vanilla extract
- 1 large egg, room temperature
- 1 1/2-2 c. trail mix

Procedure:

- 01** Preheat oven to 350* and line a baking sheet with parchment paper or a non stick mat.
- 02** In a medium bowl, stir together dry ingredients; flour, cornstarch, baking soda, salt; set aside.
- 03** Next cream together butter, brown sugar, and granulated sugar until light and fluffy.
- 04** Add egg and vanilla and cream until combined, scraping sides of bowl as necessary.
- 05** With mixer on low speed, slowly add the bowl of dry ingredients until just combined (do not over-mix). Stir in trail mix.
- 06** Refrigerate dough for at least 30 minutes. Measure 1 1/2 tbs dough and drop on cookie sheet. Bake for 8-10 minutes.
- 07** Cookies should be chewy and soft, not crispy. Cool on cookie sheet for 2 minutes before transferring to cooling rack.

CHOCOLATE CHIP COOKIES

*Julian Banuelos- Monte Vista
Recipe Source: Internet*

Ingredients:

- 2 1/4 c. all purpose flour
- 1 tsp baking soda
- fine salt
- 1 1/2 sticks unsalted butter, room temperature
- 3/4 c. packed light brown sugar
- 2/3 c. granulated sugar
- 2 large eggs
- 1 tsp pure vanilla extract
- 1 - 12 oz bag semisweet chocolate chips

Procedure:

- 01** Position 2 racks in the center of the oven, preheat to 375*. Line 2 baking sheets with parchment.
- 02** Whisk together the flour, baking soda and 1 tsp salt in a large bowl.
- 03** Beat the butter and both sugars on med. high speed until light and fluffy, about 4 minutes. Add the eggs, one at a time, beating after each addition to incorporate. Beat in the vanilla. Scrape down the sides as needed. Reduce speed, add the flour mixture and beat until just incorporated. Stir in the chocolate chips.
- 04** Scoop 12 heaping tbs of dough 2" apart onto each baking sheet. Roll into balls with slightly wet hands. Bake, rotating the cookie sheets from upper to lower racks halfway through, until golden but still soft in the center, 12-15 minutes. Let cool for a few minutes on the baking sheet, and then transfer to a rack to cool completely.
- 05** Let the baking sheets cool completely, scoop the remaining dough onto 1 sheet and bake.

GINGERBREAD HOUSE

Julian Banuelos- Monte Vista

Recipe Source: Internet

Ingredients:

- 1/2 c. butter, room temperature
- 1/2 c. dark brown sugar
- 1/4 c. light molasses or dark corn syrup
- 1 tbs cinnamon
- 1 tbs ground ginger
- 1 1/2 tsp ground cloves
- 1 tsp baking soda
- 2 c. all purpose flour
- 2 tbs water

Procedure:

01 In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves, and baking soda until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes until firm.

02 Preheat oven to 375 degrees.

03 Cut out the following paper patterns for the gingerbread house template: Two rectangles, 3 by 5 inches, to make the front and back of the house. Two rectangles, 3 by 5 1/2 inches for the roof. Two pieces for the ends of the house, 3 inches wide at the base, 3 inches to the roof line, and slanted to a peak 5 1/2 inches from the bottom. Four smaller rectangles, 1 1/2 by 1 inch for the roof and sides of the entryway. And one piece, 2 inches wide at the base, 1 1/2 inches to the roof line, and slanted to a peak 2 1/2 inches from the bottom for the front of the entryway.

04 Roll gingerbread dough out to edges on a large, rimless cookie sheet. Place paper patterns onto the rolled out dough. With a sharp, straight edged knife, cut around each of the pieces, but leave pieces in place.

05 Bake at 375 degrees F for about 15 minutes until dough feels firm.

06 Place patterns on top of the gingerbread again and trim shapes, cutting edges with a straight-edged sharp knife. Leave to cool on baking sheet.

07 Place royal icing into pastry bag with a writing tip and press out to decorate individual parts of house, piping on decorations, windows, door, etc., as desired. Let dry until hardened.

GINGERBREAD HOUSE, CONTINUED

Julian Banuelos- Monte Vista

Recipe Source: internet

- 08** Glue sides, front and back of house together at corners using royal icing. Place an object against the pieces to prop up until icing is dry (it only takes a few minutes).
- 09** Glue the two roof pieces to the pitched roof line of the house. Then, similarly, glue the sides and roof of the entryway together with icing. Attach the entryway to the front of the house.
- 10** Continue decorating the house, gluing on gumdrops, licorice and peppermint, as desired.
- 11** Royal Icing: Mix all of the ingredients together using an electric hand mixer, until the icing is smooth and thin enough to be pressed through a pastry bag with a writing tip. Add more lemon juice, if necessary.

COCONUT SNOWBALL COOKIES

John Alvarez- Hesperia Highlighters
Recipe Source: foodiecrush.com

Ingredients:

- 1 c. unsalted butter, at room temperature
- 3/4 c. powdered sugar
- 1/4 c. granulated sugar
- 2 tsp coconut extract
- 2 1/2 c. flour
- 1/4 tsp salt
- 8 oz white chocolate chopped or chips
- 3 c. shredded sweetened coconut

Procedure:

- 01** In a large bowl, mix butter and sugars until light and fluffy. Add coconut extract mix.
- 02** In separate bowl, mix flour and salt together.
- 03** Add to butter/sugar mixture and mix just to combine.
- 04** Prepare baking sheet with parchment paper. With 2-inch cookie scoop, shape dough balls, flatten dough in palm of your hand to bring dough together and then reshape into ball
- 05** Place on baking sheet about 2" apart. Refrigerate formed cookies for 30 min prior to baking. Preheat oven to 400 degrees.
- 06** Bake 8-10 minutes. Remove from oven and allow to cool on cooling rack.
- 07** Fill small saucepan 1/4 way with water and top with small glass or metal bowl; choose bowl that will sit above the water level. Bring water to low boil over med high heat and add white chocolate and melt, stirring often.
- 08** Remove chocolate and roll cookies one at a time, then roll in coconut, coating well. Allow cookies to dry on rack for 20 minutes or until chocolate is hard.

BREADS & ROLLS

MOM'S CORNBREAD

Hallie Calvert- Hesperia Highlighters
Source: Auntie Corrie

Ingredients:

- 2 boxes Jiffy cornbread
- 2 sticks butter, melted
- 4 eggs
- 1.5 c. cheddar cheese
- 1 c. cottage cheese
- 1 large onion, chopped
- 1 - 10 oz bag frozen broccoli
- 2 c. cubed cooked chicken

Procedure:

01 Preheat oven to 400 degrees.

02 Thaw broccoli

03 Mix all ingredients in a bowl.

04 Place in an 8X12 glass pan.

05 Cook for 45 to 60 minutes until top is golden brown.

06 Let cool for 10 minutes and then enjoy.

LEMON YOGURT BREAD

John Alvarez- Hesperia Highlighters
Recipe Source: tasteofhome.com

Ingredients:

- 1 1/2 c. all purpose flour
- 3/4 c. sugar
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- 1 large egg, room temp
- 1 c. lemon yogurt
- 1/3 c. canola oil
- 1 tbs lemon juice

Procedure:

- 01** In a large bowl, combine the flour, sugar, salt, baking soda, and baking power.
- 02** In another bowl, combine the egg, yogurt, oil and lemon juice.
- 03** Stir into dry ingredients just until moistened.
- 04** Pour into an 8x4 loaf pan coated with cooking spray.
- 05** Bake at 325* for 45-50 minutes or until a toothpick inserted int eh center comes out clean.
- 06** Cool for 10 minutes before removing from pan to a wire rack.

CINNAMON SUGAR MINI BAKED

DONUTS

Rionn Watson- Hesperia Highlighters
Recipe Source: bakerbettie.com

Ingredients:

For the donuts:

- 5 tbs unsalted butter, softened
- 1/2 c sugar
- 1 large egg
- 1/2 c. milk
- 1 tsp vanilla
- 2 tsp baking powder
- pinch salt
- 1 1/2 c. all purpose flour

For the topping:

- 1/4 c. butter, melted
- 1/4 c. sugar
- 1/2 tsp. cinnamon

Procedure:

- 01** Preheat oven to 32*. Lightly oil mini donut pan and set aside.
- 02** In a medium bowl with a hand mixer or in the bowl of stand mixer, cream together the butter and sugar until fluffy.
- 03** Add the egg, milk, and vanilla and mix until just combined. Mixture will look curdled.
- 04** Add in the baking powder and the salt and mix until just incorporated. Mix in the flour just until combined. You don't want to over-mix the batter.
- 05** Transfer mixture into a piping bag fitted with a large rout tip or into ziplock baggie with the tip cut off. Pipe into the pan only filling 1/2 of the way full.
- 06** Bake for 8-10 minutes. Allow to cool just slightly before dipping in topping.
- 07** Melt the butter for the topping and set aside. Combine the cinnamon and sugar tether in a small bowl. Dip each donut lightly in the butter then roll in the cinnamon and sugar.

PUMPKIN BREAD

*Julian Banuelos- Monte Vista
Recipe Source: internet*

Ingredients:

- unsalted butter, for pans
- 3 1/2 c. all purpose flour, plus more for pans.
- 3 c. sugar
- 1 c. vegetable oil
- 4 large eggs, lightly beaten
- 1 -15 oz can pure pumpkin puree
- 2 tsp fine salt
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp ground nutmeg
- 1 tsp ground allspice
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 2/3 c. water

Procedure:

- 01** Preheat oven to 350*. Butter and flour two 9x5 loaf pans.
- 02** Whisk together the sugar and oil in a large bowl until well combined. Whisk in the eggs and pumpkin until combined.
- 03** Combine the flour, salt, baking soda, nutmeg, allspice, cinnamon, and cloves in a medium bowl and whisk until well combined. Add half the dry ingredients to the pumpkin mixture and stir to combine. Add half the water and stir to combine. Repeat with the remaining flour and water.
- 04** Divide the batter between the prepared pans. Bake until cake tester comes out clean and the loaves are golden brown, about 1 hour. Let the loaves cool in the pans on a wire rack for 10 minutes. Remove from the pans and let cool completely, about 1 hour.

DRIZZLED BUTTERNUT BREAD

John Alvarez- Hesperia Highlighters
Recipe Source: tasteofhome.com

Ingredients:

Ingredients:

- 1 c. butter, softened
- 1 package(8oz) cream cheese, softened
- 2 c. sugar
- 3 large eggs, room temp
- 2 c. mashed cooked butternut squash
- 1 tsp vanilla
- 3 c. all purpose flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 c. chopped walnuts

For the icing:

- 1 c. confectioners' sugar
- 1/2 tsp vanilla extract
- 6-8 tbs sweetened condensed milk

Procedure:

- 01** In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition.
- 02** Beat in squash and vanilla. Combine the flour, baking powder, cinnamon, salt, and baking soda; gradually beat into creamed mixture. Fold in walnuts.
- 03** Transfer to 2 greased 8x4 loaf pans. Bake at 350* for 55-65 minutes or until a toothpick inserted in the center comes out clean.
- 04** Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 05** In a small bowl, combine the confectioners' sugar, vanilla and enough milk to achieve a drizzling consistency. Drizzle over loaves.

BLUEBERRY OATMEAL BREAD

*Nicholas Carlsen- High Desert Mojave Greens
Recipe Source: Betty Crocker*

Ingredients:

- 2/3 c. packed brown sugar
- 3/4 c. milk
- 1/2 c. vegetable oil
- 2 eggs
- 2 1/4 c. all purpose flour
- 1 c. quick cooking or old fashioned oats
- 3 tsp baking powder
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1 c. fresh or frozen blueberries

Procedure:

- 01** Heat oven to 350*. Grease bottom only of 8 or 9 inch loaf pan
- 02** In a large bowl, mix brown sugar, milk, oil and eggs with spoon. Stir in remaining ingredients except blueberries; beat 30 seconds. Fold in blueberries. Pour into pan. Sprinkle with additional oats if desired.
- 03** Bake 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan to wire rack. Cool completely, about 2 hours, before slicing.

FAVORITE DESSERTS

Ingredients:

For the crust layer:

- 3/4 c. salted butter, softened
- 4 oz cream cheese, softened
- 1 1/2 c. granulated sugar
- 1 egg
- 1 tsp vanilla
- 1 3/4 tsp almond extract
- 1 tsp salt
- 3 c. flour, spooned and leveled

For the cream cheese layer:

- 1 - 8 oz pkg cream cheese, softened
- 1/4 c granualted sugar
- 1/2 tsp vanilla extract

For the toppings:

- 4 c. assorted fresh fruit (ex: kiwi, strawberry slices, red raspberries, blueberries, diced pineapple, canned mandarin oranges)
- 1/4 c. strawberry preserves, pressed through sieve to remove lumps
- 1 tbs water

FRUIT PIZZA

Rebekah Graham- Bloomington Boosters

*Recipe Source: cookingclassy.com,
thefoodcharlatan.com*

Procedure:

- 01** In a large bowl or stand mixer, beat the butter on medium speed until it is soft and fluffy, 1-2 minutes.
- 02** Add the softened cream cheese and continue to beat for 1 minute, until well incorporated.
- 03** Add the sugar and beat well, 1-2 minutes, until fluffy.
- 04** Add the egg, vanilla, and almond extract. Beat well. Scrape the sides and bottom of the bowl with a spatula.
- 05** Add salt and flour and beat until just barely combined, scraping the sides and bottom again. Do not stir too much or you will make your dough tought. The dough is pretty sticky.
- 06** Scrape the dough out onto a plastic wrap or into a ziplock or tupperware. Cover or wrap tightly and put it in the fridge for 2 hours (or overnight) or in the the freezer for 1-2 hours.

FRUIT PIZZA, CONTINUED

Rebekah Graham- Bloomington Boosters

Recipe Source: cookingclassy.com, thefoodcharlatan.com

- 07** When the dough is completely chilled, preheat oven to 350*
- 08** Line 2-3 baking sheets with silpat baking mats or parchment paper.
- 09** Prepare a work surface with a light dusting of flour.
- 10** Use floured hands to flatten out the dough a bit, then use a rolling pin to roll it and smooth it out a little bit. Don't go too crazy here, remember we want the cookies to be THICK, about 3/8".
- 11** Firmly press dough, utilizing your space wisely, and shape into a pizza shape, or press into a pizza pan.
- 12** Place the shaped dough on the prepared baking sheet if not using a pan.
- 13** If you've taken long enough that your cookie dough is not longer chilled, place the baking sheet in the fridge or freezer for a couple minutes.
- 14** Bake at 350* for 15-20 minutes. Do not over bake. You do not want the edges or tops to brown at all. The cookies should be barely browned on the bottom.
- 15** Leave the cookie on the pan for 5 minutes and then immediately transfer to a large tupperware and cover until they are completely cooled and you are ready to frost. Completely cool before finishing pizza. At this point prepare all fruit, cream cheese layer and preserves.
- 16** In a mixing bowl, whip cream cheese with sugar and vanilla until light and fluffy. Spread evenly over cooled crust.
- 17** Top pizza with fruit.
- 18** Whisk together preserves and water. Brush mixture over fruit. Serve right away or chill. Serve day prepared.

PEACH DESSERT

*Julian Banuelos- Monte Vista
Recipe Source: internet*

Ingredients:

- 1/2 c. unsalted butter, melted
- 1 c. all purpose flour
- 2 c. sugar
- 3 tsp baking powder
- pinch salt
- 1 c. milk
- 4 c. peeled, pitted, thinly sliced fresh peaches (5-6 med. peaches)
- 1 tbs fresh lemon juice
- several dashes ground cinnamon or ground nutmeg. (optional)

Procedure:

- 01** Preheat oven to 375 degrees.
- 02** Pour the melted butter into a 13X9 baking dish.
- 03** Combine the flour, 1 c. sugar, the baking powder, and salt, and mix well. Stir in the milk mixing until just combined. Pour this batter over the butter but do not stir them together.
- 04** Combine peaches, lemon juice, and remaining cup of sugar and bring to boil over high heat, stirring constantly. pour the peaches over the batter but do not stir them together. Sprinkle with cinamon or nutmeg if desired.
- 05** Bake for 4-45 min. or until the top is golden brown.

CARAMEL BACON RICE KRISPIE

TREATS

Brinley Wright- High Desert Magic
Recipe Source: ricekrispies.com

Ingredients:

- 3 tbs butter
- 1 package (10 oz) jet puffed marshmallows OR
- 4 c. jet puffed mini marshmallows
- 6 c. rice krispies cereal
- 1 bottle (3oz) hormel real bacon bits
- Hersery's Caramel syrup (used for drizzle)

Procedure:

- 01** In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
- 02** Add rice krispies cereal and Bacon bits. Stir until well coated.
- 03** Using buttered spatula or wax paper and evenly press mixture into a 13x9x2 pan.
- 04** Drizzle caramel syrup across top. Let cool.

CASSANDRA'S CHIFFON PIE

Cassandra Olvera- Hesperia Highlighters
Recipe: Family

Ingredients:

- 4 Cups miniature marshmallows
OR
- 40 large marshmallows
- 1 c. canned pumpkin
- 1/2 c. packed brown sugar
- 1/4 c. milk
- 1 tbs grated orange peel
(optional)
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp salt
- 1 c. whipping cream
- 1- 9" pie crust baked

Procedure:

- 01** In a medium saucepan, combine all ingredients except whipping cream and pie crust.
- 02** Cook over medium-low heat, stirring constantly, until marshmallows melt.
- 03** Cool to room temperature.
- 04** In a medium mixing bowl, beat whipping cream on high speed until stiff peaks form.
- 05** Fold in pumpkin mixture.
- 06** Spoon into pie crust.
- 07** Refrigerate for 3-4 hours before serving.

Double Chocolate Cream Pie

*Sierra Garcia- Hesperia Highlighters
Recipe: Family*

Ingredients:

- 1- 5oz package of cook and serve chocolate fudge flavored pudding
- 3 1/2 c. whole milk
- 2 tbs butter
- 1/3 c chocolate chips
- 1- 9" pie shell, baked

Procedure:

- 01** Bake pie shell according to the package.
- 02** Combine pudding, milk, butter, and chocolate chips in a saucepan.
- 03** Cook over medium heat while stirring constantly until mixture comes to a boil.
- 04** Remove from heat, cool for 5 minutes, stir twice.
- 05** Pour into the pie shell and refrigerate for 3 hours before serving.

Index

BLOOMINGTON BOOSTERS

Preserved Foods

Pepper Jelly, <i>Onica Shipley</i>	01
--	----

Confections & Candies

Rolo Pretzel Bites, <i>Bethany Stringer</i>	04
Tootsie Roll Bouquet, <i>Onica Shipley</i>	06

Decorated Cakes

Italian Lemon Pound Cake, <i>Clarissa Adkins McCarver</i>	18
---	----

Cookies

Chocolate Chip Cookies, <i>Samantha Olmeda</i>	22
Peanut Butter Cookies, <i>David Adkins</i>	20

Favorite Desserts

Fruit Pizza, <i>Rebekah Graham</i>	34,35
--	-------

HESPERIA HIGHLIGHTERS

Preserved Foods

Maple Bacon Jam, <i>John Alvarez</i>	02
Easy Lemon Ginger Marmalade, <i>John Alvarez</i>	03

Savory, Main, Soups

7 Can Chicken Taco Soup, <i>Victoria Rockwell</i>	09
Crock Pot Beef Taco Pasta, <i>Jet Watson</i>	12
Green Chili Enchilada, <i>Julian Rockwell</i>	11

Decorated Cakes

Do Nothing Tornado Cake, <i>John Alvarez</i>	19
--	----

Cookies

Coconut Snowball Cookies, <i>John Alvarez</i>	27
Trail Mix Cookies, <i>Rionn Watson</i>	23

Breads & Rolls

Drizzled Butternut Bread, <i>John Alvarez</i>	32
Cinnamon Sugar Mini Bake Donuts, <i>Rionn Watson</i>	30
Lemon Yogurt Bread, <i>John Alvarez</i>	29
Mom's Cornbread, <i>Hallie Calvert</i>	28

Favorite Desserts

Cassandra's Chifon Pie, <i>Cassandra Olvera</i>	38
Double Chocolate Cream Pie, <i>Sierra Garcia</i>	39

Index, Cont.



HIGH DESERT MAGIC

Favorite Desserts

Caramel Bacon Rice Krispie Treats, <i>Brinley Wright</i>	37
--	----

HIGH DESERT MOJAVE GREENS

savory, Main, Soups

Rainbow Veggie Pinwheels, <i>Alexandra Carlsen</i>	14
--	----

Breads & Rolls

Blueberry Oatmeal Bread, <i>Nicholas Carlsen</i>	33
--	----

MONTE VISTA

Confections & Candies

Caramel, <i>Julian Banuelos</i>	05
---------------------------------------	----

Honey Taffy, <i>Julian Banuelos</i>	07
---	----

Quick Vanilla Buttercream Frosting, <i>Julian Banuelos</i>	08
--	----

Savory, Main, Soups

Chinese Pork Stew, <i>Raymond Wang</i>	13
--	----

Hard Shell Corn Tortillas, <i>Isaac Lizarraga</i>	16
---	----

Fish Ceviche, <i>Isaac Lizarraga</i>	15
--	----

Spiced Rubbed Pork, <i>Gregory Berrios</i>	10
--	----

Decorated Cakes

Pumpkin Pumpkin Cake, <i>William Lorusso</i>	17
--	----

Cookies

Chocolate Chip Cookies, <i>Julian Banuelos</i>	24
--	----

Gingerbread House, <i>Julian Banuelos</i>	25, 26
---	--------

Halloween Sugar Cookies with Royal Icing, <i>Emma Lorusso</i>	21
---	----

Bread & Rolls

Pumpkin Bread, <i>Julian Banuelos</i>	31
---	----

Favorite Desserts

Peach Dessert, <i>Julian Banuelos</i>	36
---	----

**THANK YOU FOR YOUR
PARTICIPATION IN
THE 2019 FOOD
FIESTA EVENT**



18 U.S.C. 707

San Bernardino County 4-H