



Thanksgiving Recipe Contest Winners

Eggplant Caponata

- 2 large eggplants, peeled, cut into large cubes
- 3 cups chopped onions
- 1/2 cup chopped celery
- 1/2 cup olive oil
- 1 (8-oz.) can tomato sauce
- 1 (6-oz.) can tomato paste
- 1 (6-oz.) can pitted black olives, cut in half (reserve 3/4 cup olive juice)

- 5 cloves garlic, minced
- 1/2 cup pitted green olives, drained, cut in half
- 3 tbs. sugar
- 1/4 cup capers
- 1/2 tsp. oregano
- 1/2 tsp. salt
- 1/2 tsp. black pepper

1. Soak eggplant cubes in lightly salted water for 20 minutes, then squeeze water from cubes.
2. Sauté onions and celery in olive oil. Cook on medium heat for 30 minutes. Do not burn; stir often. Stir in eggplant. Cover and cook 30 minutes, stirring often.
3. Add tomato sauce and paste. Cook 15 minutes. Stir in garlic, olives, 3/4 cup reserved olive juice, sugar, capers, oregano, salt and pepper. Cook until thick, about 15 minutes.
4. Can be served warm or cold, with bread or crackers, as an appetizer or as a vegetable side dish.

Appetizer Winner - Submitted by Debbie Carmichael

Crawfish Cornbread

Serves 10 to 12

- 1 bell pepper, chopped
- 1 onion, chopped
- 1/2 stick margarine
- 1 lb. Louisiana crawfish, chopped
- 2 eggs

- 1/3 cup vegetable oil
- 1 cup grated cheddar cheese
- 1 (8.5-oz.) can cream-style corn
- 1 box Jiffy Corn Muffin Mix
- Pam vegetable spray

1. Sauté bell pepper and onion in a small amount of margarine. Add crawfish tails and sauté for about 5 minutes.
2. Beat eggs and oil together. Stir grated cheese, corn and corn muffin mix into the egg-oil mixture. Fold in the sautéed bell pepper, onion and crawfish.
3. Bake, uncovered, at 350 F in a 9-inch-by-13-inch pan sprayed with Pam for 40 minutes.

Side Dish Winner - Submitted by Eleanor Mitchel

Seafood Stuffed Bell Peppers

Serves 6

- 6 medium bell peppers
- 1/2 lb. peeled crawfish tails
- 1/2 lb. small shrimp, peeled and deveined
- 2 cloves garlic, finely minced
- 1/2 cup each of the trinity (onions, bell peppers and celery)
- 1/2 stick butter

- 1/2 lb. lump crab meat
- 1/4 cup fresh parsley, chopped
- 1 tbs. Cajun seasoning
- A few good shakes of Tabasco
- Salt to taste
- 1 1/2 cups Italian bread crumbs
- 1 1/4 cups shredded cheddar cheese

1. Cut tops off bell peppers and wash and remove seeds. Parboil in a large pot of salty water for 10 minutes. Drain and set aside.
 2. In large skillet, sauté crawfish, shrimp, garlic and the trinity in butter for 10 minutes.
 3. Remove from heat and add bread crumbs and 1 cup cheese and mix thoroughly.
 4. Stuff peppers and top with remaining 1/4 cup cheese and place in a shallow baking dish. Add 1 cup of water to bottom of the shallow baking dish and bake at 350 F for 30 to 35 minutes.
- Note: If you don't have crawfish, the stuffed bell peppers are just as good with shrimp and crab.

Entree Winner - Submitted by Rhanetta Ruffins

Teeter's Pound Cake

Makes 1 large cake

- 2 sticks butter
- 1/2 cup butter-flavored Crisco
- 3 cups sugar
- 5 eggs
- 1 tsp. rum extract
- 1 tsp. coconut extract
- 3 cups flour
- 1/2 tsp. baking powder

- 1/2 tsp. salt
- 1 cup milk

Glaze:

- 1 cup sugar
- 1/2 cup water
- 1 tsp. almond extract

1. Bring ingredients to room temperature. Grease and flour a large angel food cake pan or a long (16-inch-by-4-inch-by-4 1/2-inch) loaf pan.
2. Combine butter and Crisco; blend well. Add 3 cups sugar and beat for 5 minutes. Add eggs one at a time, beating until dissolved after each egg. Add rum and coconut extracts.
3. Mix together flour, baking powder and salt. Add to sugar-egg mixture a little at a time, alternating with milk.
4. Bake at 325 F for about 1 hour and 10 or 15 minutes.
5. While cake is baking, make glaze. Combine 1 cup sugar and water and bring to a boil, no longer. Let cool. Add almond extract. Brush over cake as soon as you take the cake out of the pan. Use all of the glaze.

Dessert Winner - Submitted by Bonnie Erickson

