

2008

1st

Place

ROSIE'S CHICKEN ENCHILADAS

- 4 CUPS SHREDDED COOKED CHICKEN BREAST (3-4 BREASTS)
- 4 CUPS CHICKEN BROTH
- 1 TABLESPOON BUTTER OR MARGINE
- 1 LARGE ONION CHOPPED
- 2 4.5 OZ. CAN CHOPPED GREEN CHILIS
- 4 TEASPOONS CHOPPED JALAPENO PEPPERS (CANNED)
- 2 TEASPOONS KROGER ZESTY BLEND ORIGINAL BLEND SEASONING
- 1 TABLESPOON FRESH PARSLEY CHOPPED
- 3 4 OZ. PKG. CREAM CHEESE CUBED
- 10 10" FLOUR TORTILLAS
- 3 CUPS QUESADILLA CHEESE OR MONTEREY JACK
- 1 PINT HEAVY WHIPPING CREAM

PUT CHICKEN BREAST IN LARGE SAUCE PAN COVER WITH BROTH. BRING TO A BOIL THEN SIMMER UNTIL DONE APROX. 30 MINUTES. DRAIN OFF BROTH SET CHICKEN ASIDE TO COOL (ENOUGH TO HANDLE).

WHILE IT'S COOLING MELT BUTTER IN LARGE SKILLET OVER MEDIUM HEAT. ADD ONIONS SAUTE' 5 MINUTES, SHRED THE CHICKEN AND ADD THE CHICKEN, CHILIS, PEPPERS, ZESTY BLEND, PARSLEY AND CREAM CHEESE. COOK UNTIL CHEESE HAS MELTED.

SPOON APROX. 3-4 TABLESPOONS OF THE CHICKEN MIXTURE DOWN THE CENTER OF EACH TORTILLA. FOLD SIDES THEN ROLL UP. PLACE SEAM SIDE DOWN IN LARGE CASSEROLE DISH (13x9) SPRAYED WITH COOKING OIL SPRAY
SPRINKLE WITH SHREDDED QUESADILLA CHEESE; THEN DRIZZLE WHIP CREAM OVER THE CHEESE

BAKE AT 350 FOR APROX. 45 MINUTES; UNTIL CHEESE BEGINS TO BROWN

YEILD 10 LARGE SERVINGS

OPTIONAL, SERVE WITH SALSA AND SOUR CREAM

By Rosemary Noble Gainesville

Chicken Napolitano

Created by: Nancie Pugh

Maysville

Ingredients:

- 3 lbs – Boneless, Skinless Chicken Breasts, sliced thin (approx. 6 to 7 breasts)
- 1 – 12 oz. Package of Bistro Sensations – Chicken Parmesan Sausage, sliced thin
- 1 – 14.5 oz Can of Hunts Diced Tomatoes – Basil, Garlic, Oregano flavor
- 2 – Red Bell Peppers (cut into quarters)
- 3 – Cloves of Garlic (sliced thin)
- 3 – Tbsp. of Olive Oil
- 1 – Pinch of Cayenne Pepper
- 1 – Stick of Butter (cut in half)

2008
2nd
Place

Sauce:

- 8 ozs. – Cream Cheese (cut into small chunks)
- 1 quart – Heavy Whipping Cream
- ½ Tbsp. – Nutmeg
- 2 – 8 oz. Containers of Grated Parmesan Cheese
- 1 tsp. – Dried Basil
- 1 Tbsp. – Salt
- ½ Tbsp. – Ground Black Pepper

- 1 – 16 oz. Package of Buitoni Tortellini (3 cheese flavor)
- 1 Cup – Frozen Baby Peas (Uncooked and still frozen)

Remove fat from chicken breasts; slice chicken and sausage into small strips. In a large stock pot, over Medium heat, combine ½ stick of butter, chicken, sausage, cayenne pepper, salt and black pepper. Sauté until chicken is cooked. Add can of tomatoes.

While chicken is cooking, pour 1 tablespoon of Olive Oil into an iron skillet. Add sliced garlic.

Cut red peppers into large pieces and place them skin side up, in the skillet, on top of garlic and pour remaining Olive Oil over peppers and garlic, broiling them on high until peppers are blackened, (approximately 10 to 15 minutes).

Remove from broiler, allow to cool, and remove skin from peppers.

Slice peppers and garlic into smaller pieces and add them to chicken and sausage mixture. Add remaining ingredients – ½ stick of butter, whipping cream, cream cheese, basil, nutmeg, and parmesan cheese, stirring continuously with a whisk, until well blended and smooth.

Cook Tortellini according to package directions, drain well and add pasta to sauce, tossing lightly.

Add Baby Peas just before serving, (DO NOT cook them, they should still be crunchy when served).

Serve – Garnishing with grated Parmesan cheese and Fresh Basil Leaves.

TIPS: Do not cook high heat. High heat will cause sauce to separate.

Use fresh basil whenever possible.

Buitoni is a fresh pasta which can be found in the refrigerated section of most grocery stores. You may use Fettuccini in place of Tortellini (which comes in many varieties).

2008
3rd
Place

Southwest Tortilla Bake

8- Flour tortillas

3- cups cooked cubed chicken Lynn Duke

1- (15oz) can kidney beans

1- (10oz) can Ro-tel

1- lg. container Sour Cream

1- lg. green pepper (finely chopped)

1- sm. can olives (optional-garnish)

1/2 cups - Shredded Pepper Jack Cheese

1/2 cups - Shredded Cheddar Cheese

3- green onions (Chopped)

2- sm. tomatoes- chopped- (garnish)

Preheat oven 350°

Place 4 tortillas in bottom of lightly greased baking dish

Divide ingredients to layer 2-times

Begin with 1/2 c. chicken over tortillas,

Add thin layer of kidney beans, rotel, onion, sour cream, green pepper, Pepper Jack cheese, Cheddar cheese,

- Repeat layer

Cover & Bake for 20 minutes at 350°

Uncover bake 10-12 minutes longer

or until cheese melts & heated through.

Lynn Duke

3412 Truelove Road

Gainesville, GA 30507

2008
Honorable
Mention

SOUTHWEST PICANTE CHICKEN

***4-6 BONELESS-SKINLESS CHICKEN BREAST
1 LARGE JAR MILD, MEDIUM OR HOT PICANTE SAUCE
2 CUPS SHREDDED MOZARELLA CHEESE***

***PRE-HEAT OVEN TO 375 DEGREES.
PLACE CHICKEN IN CASSEROLE DISH AND COVER WITH
PICANTE SAUCE.
BAKE FOR 35-40 MIN. UNTIL CHICKEN IS TENDER.
REMOVE FROM OVEN AND COVER WITH CHEESE. RETURN TO
OVEN UNTILL CHEESE IS MELTED OVER CHICKEN.***

ENJOY!

***KENNETH AND DENISE ASHWORTH
ASHWORTH FARMS
BOWMAN, GA.***

Kenneth Ashworth
Denise Ashworth

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Mention

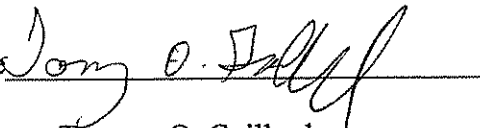
Chicken Spaghetti Salad

Ingredients

½ Purple Onion, Diced
½ Green Bell Pepper, Diced
½ Red Bell Pepper, Diced
½ Yellow Bell Pepper, Diced
2 Sweet Banana Peppers, Diced
½ Vidalia onion, Diced
1 Small Cucumber without seeds, Diced
3 Cloves of crushed Garlic
6 to 10 Garden Tomatoes, Diced
½ Jar of McCormick's Salad Supreme
¼ Cup of Italian Dressing
1/3 Box of Muller's Angel Hair Noodles
8 Chicken Strips- Baked with Salt and Pepper
¼ Stick Butter

Directions

1. Mix vegetables, McCormick's Salad Supreme, and Italian Dressing in container. Next place in the refrigerator for at least one day. (Note: If you have the time, three days or more is better. It gives time for the flavors to blend.)
2. Marinate chicken in Italian dressing overnight.
3. Boil Noodles and let them cool. Then mix with vegetables.
4. Place chicken in baking dish and cover with tinfoil. Bake on 350 for 1 hour. Half way through baste in butter.
5. After chicken cools add to noodles and vegetables.

Signature 
Tommy O. Gaillard

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Mention

Chicken Tortilla Soup

2 large onions - chopped
8 ~~sp~~ cloves of garlic minced
2 jalapenos - seeded and chopped
1 tablespoon - coriander
1/2 tbsp cumin
salt and pepper
16oz jar tomatillo salsa (green salsa)
2 qts of chicken stock
1 bag frozen corn
1 13.5oz bag tortilla chips
1 chicken cooked & deboned
cilantro 1/3 cup
Juice of 2 limes

Sautee onions, garlic, jalapenos, season
with coriander, cumin, salt & pepper. 8-10 mins
add chicken stock
crush tortilla chips - add to soup -
add frozen corn, cilantro and lime juice.

Let simmer 20 minutes and serve.

Carey Maddox