

Hood

®

NEW ENGLAND

*Dairy  
Cook-Off*™

COOK  
BOOK

2009

30 Prize-Winning Recipes  
From the Six New England States

PRESENTED BY HOOD'S SOUR CREAM  
**THE BEST RECIPES START HERE.™**



PICTURED ABOVE: Billy Costa, host of NECN's *TV Diner* and emcee of the 2009 Hood® New England Dairy Cook-Off™, leads the crowd in a chant of "Always Good. Always Hood" before announcing the Grand Prize winner of the first annual Cook-Off.

Competition for the first-ever Hood® New England Dairy Cook-Off™ presented by Hood® Sour Cream was held in Portland, Maine, at the Ocean Gateway venue on November 1, 2009. Katherine Stetson of Bath, New Hampshire, outlasted 29 other amateur cooks from across New England to take home the \$10,000 Grand Prize in the inaugural event. Competitors were divided into five categories: breakfast/brunch, appetizer/side dish, lunch/dinner (entrée), soup/chowder, and dessert. One person from each New England state competed in each category. Competitors had 45 minutes to prepare and plate their dishes. Winners from each category went on to compete in the finals later that evening.

For information about the 2010 Hood® New England Dairy Cook-Off™ visit [www.HoodCookOff.com](http://www.HoodCookOff.com).



# NEW ENGLAND

*Dairy Cook-Off™*

# COOKBOOK 2009

30 Prize-Winning Recipes  
From the Six New England States

PRESENTED BY HOOD® SOUR CREAM

**THE BEST RECIPES START HERE.™**

## CONTENTS

FOREWORD..... 2

BREAKFAST/BRUNCH ..... 3

APPETIZER/SIDE DISH..... 9

LUNCH/DINNER ..... 15

SOUP/CHOWDER..... 21

DESSERT ..... 27

ACKNOWLEDGMENTS ..... 33

Copyright 2010; produced by Yankee Publishing Inc.



## FOREWORD

From each New England state and from every corner and center of those states, an impressive cadre of home cooks answered the call to enter Hood®'s inaugural recipe contest. They submitted recipes from Boston's North End, Connecticut's "quiet corner," Block Island, and Down East Maine. Some dishes are traditional, handed down for generations from Hungary, Italy, France, and Latin America, while others are recipes that came to home chefs in the middle of the night, written down on a piece of paper on their bedside tables. And they mixed, whipped, brûléed, sautéed, and chopped until they got it right.

Amid this assortment of riches, clear winners emerged in each category. In the breakfast/brunch division, Katherine Stetson created a contemporary New England twist on a traditional Danish treat by incorporating maple syrup—you'll want to make this recipe next Sunday morning. Mussels are abundant in our region, and Beverly Dowdy put them to excellent use as an appetizer with a rich, creamy texture yet a bright, clean flavor. Antoinette Leal concocted a lunch/dinner entrée with shrimp and lobster that had the judges looking for "take-away" containers. With our region's affinity for chowders, many contestants offered their own renditions of these local favorites; Tricia Robinson, however, crafted a corn, potato, and chicken version that successfully mingled New England and Southwestern flavors all in one bowl. And among desserts, Mary Blenk's recipe came out on top: wild-blueberry blintzes turbocharged with chocolate.

In all, we received more than 1,000 entries. Here in this small book we present the recipes from the five finalists and 25 semifinalists of the 2009 Hood® New England Dairy Cook-Off™.

*Annie B. Copps  
Senior Editor/Food  
Yankee Magazine  
Dublin, New Hampshire*

Katherine Stetson  
Bath, New Hampshire



GRAND  
PRIZE  
WINNER

## APPLE BUTTER AEBLESKIVER WITH MAPLE CHANTILLY\*

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 30 MINUTES



- 2 cups Hood® Whipping Cream
- 6 tablespoons maple syrup, divided
- 2 large eggs, yolks and whites separated
- 1 tablespoon vegetable oil
- 1 cup Hood® Buttermilk
- ¼ teaspoon salt
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon cinnamon
- 1 cup all-purpose flour
- ½ teaspoon cream of tartar
- Nonstick cooking spray
- ¼ cup apple butter, divided
- ½ cup powdered sugar, for dusting
- Warm maple syrup, to pass (optional)

- In a medium-size bowl or the bowl of a standing mixer, whip cream to soft peaks. Add 4 tablespoons maple syrup and continue whipping until peaks stiffen. Cover and refrigerate.
- Whisk together egg yolks, remaining 2 tablespoons maple syrup, vegetable oil, and buttermilk in a large bowl until smooth. Stir in salt, baking powder, baking soda, cinnamon, and flour. Set aside. Whip egg whites and cream of tartar until stiff peaks form. Stir one-third of egg whites into batter. Fold in remaining egg whites.
- Mist an aebleskiver pan with nonstick cooking spray. Fill each well with 1 tablespoon batter followed by ¾ teaspoon apple butter and a final tablespoon of batter. Place over medium-high heat; after about 4 minutes, small bubbles will appear on the surface of the batter. Using bamboo skewers (or clean knitting needles), turn aebleskiver gently and cook 2 to 3 minutes until nicely browned on the bottom. Remove to a baking rack and continue cooking remaining batter.
- Divide aebleskiver among four to six plates, dust with powdered sugar, and top with maple chantilly (whipped cream). Pass the maple syrup around, if desired.

*Yield: about 21 pieces*

\* You'll need an aebleskiver pan for this recipe, available at specialty baking stores and online.



Mary Lou Dahle  
Durham, Maine

## EGGNOG BREAKFAST PUFF WITH APPLE TOPPING

TOTAL TIME: 35 MINUTES; ACTIVE TIME: 20 MINUTES



### FOR THE EGGNOG PUFF:

- 6 tablespoons unsalted butter, divided
- 3 large eggs
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{3}{4}$  cup Hood® Whole Milk
- $\frac{1}{4}$  cup Hood® EggNog
- 1 teaspoon rum
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon salt
- Dash nutmeg
- GARNISH: powdered sugar

### FOR THE APPLE TOPPING:

- 4 tablespoons unsalted butter
- 4 medium apples, peeled and diced
- $\frac{1}{2}$  teaspoon cinnamon
- Pinch kosher salt
- Dash nutmeg
- $\frac{3}{4}$  cup packed light-brown sugar
- 1 tablespoon orange juice
- GARNISH: orange or lemon slices

- Heat oven to 350°.

### FOR THE EGGNOG PUFF:

- Melt 3 tablespoons butter. In a blender, combine eggs, flour, milk, eggnog, rum, vanilla extract, salt, nutmeg, and melted butter; blend until smooth.
- In an iron skillet or nonstick ovenproof cooking pan over high heat, melt remaining 3 tablespoons butter until bubbly. Pour batter into hot skillet. Place in oven about 20 minutes, or until edges are browned and pancake is puffed. Sprinkle with powdered sugar, cut puff into six wedges, and serve with apple topping.

### FOR THE APPLE TOPPING:

- While puff is baking, melt butter in a medium-size sauté pan over medium heat. Add apples and sauté 3 to 5 minutes. Sprinkle cinnamon and a pinch of salt and nutmeg. Add brown sugar and orange juice and cook until apples are tender and a thick syrup forms. Serve warm over puff wedges. Garnish with orange or lemon slices.

*Yield: 6 servings*

Christina Dierssen  
Newport, Rhode Island



## GLUTEN-FREE RED AND BLACK BLINIS

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 20 MINUTES



- 1 cup brown rice flour
  - 1 ½ cups Hood® Buttermilk
  - ¼ teaspoon baking soda
  - ½ teaspoon kosher or sea salt
  - 2 tablespoons unsalted butter, melted
  - Zest of 1 lemon (cut a slice for garnish)
  - 2 large eggs, yolks and whites separated
  - 3 tablespoons unsalted butter, melted
  - ⅓ cup chopped chives
  - ½ pint Hood® Sour Cream, divided
  - 3 ½ ounces red caviar (salmon roe or tobiko), divided
  - 3 ½ ounces black caviar, divided
- GARNISH: fresh chives and lemon slices

- In a medium-size bowl, whisk together flour, buttermilk, baking soda, salt, butter, zest, and egg yolks. Whip egg whites until stiff; fold into batter.
- Heat a large, heavy skillet over medium-high setting. Brush skillet with melted butter. Spoon about 3 tablespoons batter into pan (thickness should be about ⅛ inch). When lightly browned, flip and cook other side briefly. Place each blini on a warmed plate while you prepare remaining batter.
- In a small bowl, combine chives and sour cream. Spoon a dollop of sour cream onto the center of each blini. Spoon ¼ teaspoon red caviar on top of sour cream, a little left of center. Spoon ¼ teaspoon black caviar on top of sour cream, a little right of center. Arrange on platter. Garnish with a few sprigs of chives and a lemon slice.

Yield: 12 servings



Veronica Callaghan  
Glastonbury, Connecticut

## CREAMY TOMATO-BASIL BAKED EGGS WITH PESTO CREAM

TOTAL TIME: 20 MINUTES; ACTIVE TIME: 20 MINUTES



- 2 tablespoons Hood® Sour Cream
- 2 teaspoons prepared pesto
- 6 tablespoons Hood® Heavy Cream, divided
- ¼ cup thinly sliced grape tomatoes
- 2 tablespoons finely chopped fresh basil
- ¼ cup freshly grated Grana Padano or Parmesan cheese
- 6 large eggs, divided
- 1 tablespoon unsalted butter, divided
- Kosher or sea salt
- Freshly ground black pepper
- Toasted bread (optional)

- Place oven rack 6 inches below your broiler's heating element.
- In a medium-size bowl, combine sour cream and pesto. Stir in 1 to 2 tablespoons heavy cream, for a consistency thin enough to drizzle over eggs. Set aside.
- Place tomatoes, basil, and cheese into three separate bowls.
- Into each of two small bowls, crack 3 eggs without breaking the yolks; set aside.
- Arrange two gratin dishes on a baking sheet. Into each gratin dish, place 2 tablespoons heavy cream and ½ tablespoon butter. With gratin dishes on the baking sheet, place under the broiler for 3 to 4 minutes or until hot and bubbling.
- Remove from oven and quickly but carefully pour 3 eggs into each dish. Divide tomatoes, basil, and cheese between dishes and arrange over eggs; season with salt and pepper. Place dishes back under the broiler for 5 to 6 minutes or until lightly browned (longer for firmly set eggs).
- Remove from oven and let sit 1 to 2 minutes. Drizzle pesto cream over the top of each gratin dish and serve with toast, if desired.

*Yield: 6 servings*



Laura Compton  
Windsor, Vermont



## SAUSAGE AND ONION TART WITH MAPLE-SWEETENED APPLES AND CHERRIES

TOTAL TIME: 1 HOUR 15 MINUTES; ACTIVE TIME: 45 MINUTES



- 1 pound ground pork sausage, casings removed
- 1 large apple, peeled and thinly sliced
- Juice of 1 lemon
- 3 tablespoons unsalted butter
- 1 tablespoon brown sugar
- 1 large onion, sliced
- 2 garlic cloves, minced
- $\frac{2}{3}$  cup maple syrup
- $\frac{1}{3}$  cup dried cherries, chopped
- $\frac{1}{4}$  teaspoon ground allspice
- 1 cup Hood® Heavy Cream
- Pinch kosher salt
- Pinch freshly ground black pepper
- 1 sheet puff pastry, room temperature
- $\frac{3}{4}$  cup grated sharp cheddar cheese, divided
- 1 egg white
- 2 tablespoons water

- Heat oven to 375°.
- In a medium-size sauté pan over medium heat, cook sausage, breaking it apart as it cooks. Drain sausage on paper towels.
- In a medium-size bowl, combine apple with lemon juice.
- In a second sauté pan over medium-high heat, melt butter and brown sugar. Add onion and sauté until softened, about 5 minutes. Lower heat to medium low; add garlic. Stir in maple syrup. Add apple mixture, cherries, and allspice. Add cream and season to taste with salt and pepper. Cook until thickened, stirring occasionally, about 6 minutes.
- Roll out puff pastry. Cut into four 6-inch rounds. Score a  $\frac{1}{2}$ -inch border around each. Dock the centers. Fill centers with 2 heaping tablespoons of onion mixture and crumbled sausage. Top with cheese.
- In a small bowl, whisk together egg white and water. Brush egg wash onto edges of pastry. Place on a baking sheet. Bake 18 to 20 minutes.

*Yield: 8 servings*



Andrew F. Moring  
Shrewsbury, Massachusetts

## EVA'S CHEESY SPINACH PALACSINTA

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 30 MINUTES



### FOR THE SPINACH FILLING:

- 1 tablespoon vegetable shortening
- 1 tablespoon all-purpose flour
- 9 ounces fresh spinach
- 2 slices white bread, trimmed of crust
- ½ cup Hood® Whole Milk

### FOR THE PALACSINTA:

- 3 large eggs
- 1 cup Hood® Whole Milk
- ⅔ cup all-purpose flour
- 3 tablespoons corn oil, divided
- 1 package yellow American cheese
- 5 slices bacon, cut into 1-inch pieces and fried, divided
- 8 ounces Hood® Sour Cream

### FOR THE SPINACH FILLING:

- In a medium-size saucepan over medium heat, melt shortening. Whisk in flour and cook about 2 minutes. Add spinach and cook until wilted. Add bread and milk. Cook 5 minutes. Place in blender and purée until smooth. Set aside.

### FOR THE PALACSINTA:

- In a blender, combine eggs, milk, flour, and 1 tablespoon oil. Heat a 9½-inch nonstick skillet on medium setting and brush with ½ teaspoon oil. Pour a thin layer of batter into pan for a thin, crêpe-like piece. Cook a minute or so, then turn gently and cook the other side. Remove to a plate.
- Adding oil to the pan as necessary to prevent sticking, repeat with remaining batter, a portion at a time, for a total of 6 to 8 thin, crêpe-like pieces. Be careful not to “fry” the batter.
- Oil a 10-inch round baking dish lightly. Place 1 palacsinta into pan. Spread a thin layer of spinach filling on top. Layer with cheese. Repeat with additional palacsintas until ingredients are used; the final layer gets just cheese and half the bacon.
- Place under broiler 4 to 5 minutes or until cheese is bubbly and browned. Let rest 5 minutes before serving. Serve with sour cream and remaining bacon.

*Yield: 6 to 8 servings*



Beverly Dowdy  
Hampstead, New Hampshire



**MILLION-DOLLAR MUSSELS**

TOTAL TIME: 35 MINUTES; ACTIVE TIME: 25 MINUTES



- 3 tablespoons unsalted butter
- 1 teaspoon crushed red-pepper flakes
- ¼ cup chopped red onion
- ¼ cup chopped tomato
- 2 garlic cloves, chopped
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon Dijon mustard
- ½ cup white wine
- 1 cup Hood® Heavy Cream
- 2 pounds mussels, rinsed and debearded
- 2 tablespoons chopped parsley
- ¾ cup crumbled Gorgonzola cheese
- Toasted garlic bread

- In a large skillet over medium heat, melt butter. Add red-pepper flakes, onion, tomato, garlic, and black pepper; cook until onion is softened, about 3 to 4 minutes. Stir in mustard, wine, cream, and mussels.
- Cover pan and cook until mussels open, 4 to 5 minutes. Sprinkle with parsley and Gorgonzola cheese. Serve in bowls with toasted garlic bread.

*Yield: 4 servings*



Mary Jo Fletcher LaRocco  
North Kingstown, Rhode Island

## PECAN-CRUSTED CHICKEN FINGERS WITH SWEET AND TANGY CHERRY-MUSTARD DIPPING SAUCE

TOTAL TIME: 1 HOUR (PLUS MARINATING TIME); ACTIVE TIME: 45 MINUTES



- 2 cups Hood® Buttermilk
- 1 teaspoon plus extra dash of Worcestershire sauce
- 1 teaspoon plus 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper, divided
- 2 pounds boneless, skinless chicken breast, cut into thin strips
- ½ cup canola oil, divided
- ½ cup Hood® Sour Cream
- ½ cup yellow mustard
- ½ cup cherry preserves
- 1 ½ teaspoons onion powder, divided
- Dash cayenne pepper
- 2 cups all-purpose flour
- 1 teaspoon garlic powder
- 4 eggs, lightly beaten
- 2 cups panko breadcrumbs
- 1 cup finely ground pecans
- 1 tablespoon dried parsley
- Zest of 1 large orange
- Dipping sauce
- GARNISH: parsley sprigs

- In a large bowl, combine buttermilk, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, ½ teaspoon pepper, and chicken. Cover and refrigerate 12 to 24 hours.
- Heat oven to 425°.
- Line rimmed baking sheet with foil. Spread with ¼ cup canola oil and set aside.
- In a small bowl, combine sour cream, mustard, cherry preserves, ½ teaspoon onion powder, dash of Worcestershire sauce, and cayenne pepper until blended. Set aside.
- In a large, shallow bowl, combine flour, remaining salt and pepper, garlic powder, and remaining onion powder. In a separate large, shallow bowl, add beaten eggs. In a third shallow bowl, combine panko, pecans, parsley, and orange zest. Coat each chicken tender lightly in flour mix, then dip in eggs, and roll in breadcrumb mix until coated on all sides. Place on baking sheet. Drizzle remaining ¼ cup oil over chicken.
- Bake 10 minutes, turn over, and bake 10 more minutes until golden and crisp. Serve hot with dipping sauce on the side, garnished with fresh parsley.

Yield: 4 to 6 servings

Carol Walsh  
Middlebury, Connecticut



## CITRUS-LIME HOLY GUACAMOLE DIP

TOTAL TIME: 15 MINUTES; ACTIVE TIME: 15 MINUTES



- 4 ripe avocados, pitted
- 16 ounces Hood® Low Fat Sour Cream,  
plus extra for garnish
- 8 ounces low-fat cream cheese, room temperature
- Zest of 1 lime
- 1 tablespoon fresh lime juice
- Kosher or sea salt
- Freshly ground black pepper
- Chili powder, to taste
- Corn chips

- Scoop out avocados' flesh and pulse in a food processor until smooth. Add sour cream, cream cheese, lime zest, and juice. Season to taste with salt and pepper. Pulse until smooth.
- Spoon into a serving dish. Garnish with a dollop of sour cream in the center and a light sprinkle of chili powder. Serve with corn chips.

*Yield: about 4 cups*

## APPETIZER/SIDE DISH



Michael Rezendes  
Somerset, Massachusetts

### THE PERFECT STORM OYSTERS WITH TOMATO-CORN RELISH

TOTAL TIME: 30 MINUTES; ACTIVE TIME: 30 MINUTES



- 2 cups all-purpose flour
- 1 tablespoon paprika
- 1 tablespoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 2 large tomatoes, diced
- ¼ cup diced red onion
- 2 11-ounce cans corn
- Kosher or sea salt
- Freshly ground black pepper
- 1 cup Hood® Sour Cream
- ¼ cup Hood® Heavy Cream
- 1 tablespoon ground fresh horseradish (or to taste)
- 1 cup vegetable oil
- 24 fresh oysters

- In a large bowl, combine flour, paprika, cayenne pepper, onion powder, and garlic powder; set aside.
- In a medium-size bowl, combine tomatoes, onion, and corn. Season to taste with salt and pepper; then cover and refrigerate.
- In a medium-size bowl, combine sour cream, heavy cream, and horseradish. Cover and refrigerate.
- In a medium-size skillet over medium-high heat, add 1 cup vegetable oil, or enough to come ½ inch up the sides of the skillet. Place oysters in flour mixture and dredge well to coat. Shake off excess and carefully add to skillet. Fry until golden brown, about 2 to 3 minutes per side. Transfer oysters to a plate lined with paper towels and season with salt.
- On a large serving platter, create a shallow pool (about ¼ inch) of sour cream/horseradish dip. Place 4 scoops of relish on the platter—3 around the edge and 1 in the center. Place oysters in between relish scoops.

*Yield: 4 servings*

Terri Lynn Pulley  
Gardiner, Maine



**GARDINER'S FINEST POTATOES**

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 40 MINUTES



**FOR THE POTATOES:**

- 4 medium Maine baking potatoes (about 1 1/2 pounds), peeled and cut into 2-inch chunks
- 4 tablespoons unsalted butter
- 1/2 cup diced onion
- 1/2 cup Hood® Sour Cream
- 1/2 cup Hood® Buttermilk
- 1/2 cup Hood® Heavy Cream
- 1 tablespoon chopped cooked bacon (1 slice)
- Kosher or sea salt
- Freshly ground black pepper

**FOR THE SCAMPI:**

- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 2 or 3 garlic cloves, minced
- 1 teaspoon crushed red-pepper flakes
- 4 to 6 ounces lobster meat (freshly steamed or previously frozen), roughly chopped
- Kosher or sea salt
- Freshly ground black pepper
- 2 tablespoons finely chopped fresh parsley

**FOR THE POTATOES:**

- Place potatoes and enough cold water to cover in a medium-size saucepan. Bring to a boil over high heat, then reduce to a simmer. Cook until potatoes are tender, 10 to 12 minutes. Drain potatoes and return to pot.
- While potatoes are cooking, melt butter in a medium-size saucepan over medium-high heat. Add onion and cook until softened and deeply golden, 8 to 10 minutes. Turn off heat. Add cooked and drained potatoes to onion. Mash well. Stir in sour cream, buttermilk, heavy cream, and bacon. Season to taste with salt and pepper. Divide potatoes evenly among eight 4-ounce ramekins.

**FOR THE SCAMPI:**

- Heat oil in a large skillet over medium-high heat until shimmering. Add butter and heat until melted. Add garlic and red-pepper flakes; sauté until garlic is fragrant, about 1 minute. Add lobster meat and cook until heated through, 2 to 3 minutes. Remove from heat, season with salt and pepper, and stir in parsley.
- Divide lobster evenly among mashed potatoes. Place ramekins on a baking sheet and broil 3 to 5 minutes, or until potatoes and lobster are lightly browned. Serve immediately.

*Yield: 8 servings*



Marcy Patridge  
East Burke, Vermont

## CREAMY CAULIFLOWER BAKE

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 20 MINUTES



- 3 tablespoons unsalted butter,  
plus extra for casserole
- 3 tablespoons all-purpose flour
- 2½ cups Hood® Whole Milk
- 1 tablespoon whole-grain mustard
- 1 cup shredded cheddar cheese  
Kosher or sea salt  
Freshly ground black pepper
- 2 10-ounce bags frozen cauliflower florets,  
thawed and drained
- 1 small 4-ounce jar pimientos,  
drained and chopped
- 1 cup toasted fresh breadcrumbs  
(or apko)
- 2 tablespoons unsalted butter, melted

- Heat oven to 375°.
- In a large saucepan over medium heat, melt butter. Sprinkle flour over butter and cook, whisking continuously until golden brown. Slowly whisk in milk. Cook until mixture thickens, 3 to 4 minutes. Whisk in mustard and cheese, stirring until cheese is melted and mixture is smooth. Season to taste with salt and pepper.
- Off the heat, add cauliflower and pimientos to cheese mixture, stir well, and pour into a large, greased casserole dish. Sprinkle with breadcrumbs and drizzle with melted butter. Bake 25 to 30 minutes or until hot and bubbly.

*Yield: 6 to 8 servings*



LUNCH/  
DINNER  
WINNERAntoinette Leal  
Ridgefield, Connecticut

## SHRIMP AND LOBSTER LINGUINE WITH CREAMY LEMON SCAMPI SAUCE

TOTAL TIME: 1 HOUR; ACTIVE TIME: 30 MINUTES



- 1 pound linguine
- 2 sticks ( $\frac{1}{2}$  pound) salted butter
- 3 large garlic cloves, passed through a garlic press
- 24 ounces Hood® Sour Cream
- $\frac{1}{2}$  cup Hood® Heavy Cream
- Juice of 2 large lemons (about  $\frac{1}{2}$  cup)
- Zest of 2 large lemons (about 2 tablespoons)
- 1 teaspoon kosher salt
- 3 large lobster tails, cooked and shelled (about 1 pound)
- 1  $\frac{1}{2}$  pounds large shrimp, peeled and deveined
- GARNISH: 2 tablespoons chopped flat-leaf parsley

- Bring a large pot of salted water to a boil. Cook linguine according to package directions, drain, and set aside.
- In a large sauté pan over medium-high heat, melt butter. Sauté garlic until translucent, about 2 minutes; don't brown. Stir in sour cream and heavy cream until smooth. Add lemon juice, lemon zest, and salt. Reduce heat to low and simmer gently; don't let the mixture boil.
- Slice each cooked lobster tail into 6 medallions. Add lobster and shrimp to sauce. Cook 5 to 7 minutes, or until shrimp have turned pink and lobster is heated through.
- In a large bowl, combine linguine and approximately half the sauce; stir to coat pasta evenly. Spoon shrimp and lobster over the top and garnish with parsley. Pass remaining sauce on the side.



Ali Bousquin  
Rye, New Hampshire

## WILD-MUSHROOM AND ROASTED-GARLIC RAVIOLI WITH HERB CREAM SAUCE

TOTAL TIME: 1 HOUR 20 MINUTES; ACTIVE TIME: 1 HOUR 20 MINUTES

- 1 head garlic
  - 5 tablespoons olive oil, divided
  - Pinch kosher salt
  - 1 10-ounce box button mushrooms, cleaned and divided, half finely chopped and half sliced
  - 1 10-ounce box baby bella mushrooms, cleaned and divided, half finely chopped and half sliced
  - 1 10-ounce box shiitake mushrooms, cleaned and divided, half finely chopped and half sliced
  - 16 ounces Hood® Cottage Cheese (drained)
  - 2 teaspoons kosher salt, divided, plus 1 tablespoon
  - 2 teaspoons freshly ground black pepper, divided
  - 3 large shallots, chopped
  - 1 tablespoon finely chopped fresh rosemary
  - 1 tablespoon finely chopped fresh sage
  - 1 tablespoon finely chopped fresh thyme
  - 1 cup vegetable stock
  - ¾ cup Hood® Heavy Cream
  - 2 tablespoons all-purpose flour
  - 1 cup warm water
  - 32 wonton wrapper squares
- GARNISH: 1 rosemary sprig

- Heat oven to 400°.
- Remove outer layers from garlic head and cut off ½ inch from top. Drizzle cut portion with 1 tablespoon olive oil and sprinkle with salt. Replace top, wrap in foil, and place on a baking sheet. Roast until soft and golden, 30 to 40 minutes. Remove from oven and let cool.
- In a large nonstick skillet over medium-high setting, heat 2 tablespoons olive oil until shimmering. Add chopped mushrooms and sauté, stirring occasionally, until softened, 6 to 8 minutes. Remove from heat. In a medium-size bowl, combine cooked mushrooms, cottage cheese,

1 teaspoon salt, and 1 teaspoon pepper. Refrigerate until cool, about 20 minutes.

- Wipe out skillet; over medium-high setting, heat remaining olive oil until shimmering. Sauté sliced mushrooms until softened, 6 to 8 minutes. Add shallots, rosemary, sage, and thyme; cook until shallots are softened, about 3 minutes. Add vegetable stock and bring to a boil. Reduce heat to low and simmer; stir in cream, 1 teaspoon salt, and 1 teaspoon pepper.
- In a small bowl, combine flour and warm water until mixture is lump-free. Stir flour mixture slowly into cream sauce. Simmer, stirring occasionally, until sauce thickens; about 3 minutes. Remove from heat, cover, and keep warm.
- Bring 4 quarts water and 1 tablespoon salt to boil in a large pot over high heat. Reduce heat to low; keep water at a simmer.
- Lay 16 wonton wrappers on a clean, flat work surface. Squeeze roasted garlic cloves into reserved mushroom mixture; stir to combine. Top each wonton with 1 rounded tablespoon mushroom/garlic mixture. Rub water on all four wrapper edges. Place another wonton on top and press edges together firmly.
- Place half the ravioli into the pot one at a time. Cook until they float, about 2 minutes. Remove from pot with a slotted spoon and repeat with remaining ravioli. Top ravioli with most of the cream sauce, passing additional sauce at the table. Garnish with fresh rosemary if desired.

*Yield: 4 servings (16 ravioli)*

Martha Waters  
Kennebunk, Maine



## NEW ENGLAND CHICKEN-APPLE STROGANOFF

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 25 MINUTES



- 2 tablespoons unsalted butter, divided
- 3 tablespoons vegetable oil, divided
- 1 tablespoon minced shallot
- 1 garlic clove, minced
- 1 teaspoon kosher or sea salt, divided
- 3/4 teaspoon freshly ground black pepper, divided
- 1/4 teaspoon poultry seasoning
- 8 ounces ground chicken
- 2/3 cup sliced button mushrooms
- 1/4 cup Pinot Grigio wine
- 3/4 cup chicken broth, divided
- 1/2 cup Hood® Light Cream
- 1/4 cup finely diced Red Delicious apple
- 2 teaspoons cornstarch
- 1 cup medium egg noodles
- 1 tablespoon chopped parsley
- GARNISH:** 2 tablespoons Hood® Sour Cream
- 1/4 cup julienned Red Delicious apple
- Dash nutmeg

- In a medium-size sauté pan over medium-high heat, melt 1/2 tablespoon butter and 1/2 tablespoon oil. Add shallot and sauté about 3 minutes. Remove from heat, add garlic, and let cool; transfer to a medium-size bowl. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, poultry seasoning, and ground chicken to bowl; mix well. Form into 1/2-ounce balls.
- To the sauté pan add 2 teaspoons oil over medium-high heat, and brown meatballs on all sides. Remove to a plate.
- Add remaining oil and 1/2 tablespoon butter to the pan. Add mushrooms and sauté 3 minutes. Add wine, stirring and scraping up any browned bits. Raise heat and reduce liquid by half. Reduce heat. Add 1/2 cup broth, cream, diced apple, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Let simmer.
- Remove 1/4 cup sauce to a small bowl. Return meatballs to pan and stir. In the small bowl, whisk cornstarch into sauce until smooth; then whisk in remaining 1/4 cup broth. Stir into meatball/sauce/mushroom mixture in pan, cover, and simmer 10 minutes.
- Bring a large pot of salted water to a boil. Add noodles and cook 5 minutes. Add remaining butter to noodles; stir in parsley. Serve meatballs and sauce over noodles. Garnish with a dollop of a mixture of sour cream, apple, and a dash of nutmeg.

*Yield: 2 servings*



Robin Haas  
Cranston, Rhode Island

## ORANGE-CHIPOTLE CHICKEN TORTELLINI SALAD

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 10 MINUTES



- 1 cup Hood® Sour Cream
- 2 tablespoons honey
- 3 tablespoons orange marmalade
- ¼ cup Dijon mustard
- ¼ teaspoon celery seed
- ½ teaspoon garlic powder
- 2 tablespoons white vinegar
- ¾ cup dried cranberries
- ¼ teaspoon dried chipotle powder
- ½ teaspoon curry powder
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 9-ounce package cheese-filled tortellini
- 1 cup frozen baby peas (about 8 ounces)
- 3 cups cooked chicken breast (leftover or deli-roasted), cut into 2-inch cubes
- 1 small white onion, coarsely chopped
- 1 2.25-ounce can small black, pitted, sliced olives, drained well
- ¼ cup dried parsley
- 6 ounces washed fresh baby spinach leaves

- In a small, nonreactive mixing bowl, combine sour cream, honey, orange marmalade, mustard, celery seed, garlic powder, vinegar, cranberries, chipotle powder, curry powder, salt, and pepper. Mix well, cover, and refrigerate until ready to use.
- Bring a large pot of lightly salted water to a boil. Add tortellini and cook 7 to 8 minutes, adding peas during the last minute of cooking. Drain well and place pasta and peas in a large serving bowl. Toss with chicken, onion, olives, and parsley.
- Toss tortellini with prepared dressing and spinach. Cover and refrigerate 30 minutes before serving.

*Yield: 2 quarts (8 cups)*

Alexei Beratis  
Boston, Massachusetts



## NEW ENGLAND LATE-SUMMER PASTA

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 30 MINUTES



- 2 1/4-pound lobsters
- 2 ears corn
- 12 ounces paccheri pasta (substitute penne, rigatoni, or ziti)
- 2 tablespoons unsalted butter
- 1 small shallot, peeled and finely chopped
- 1 pint Hood® Heavy Cream
- 1 tablespoon chopped cilantro
- 1/3 cup grated Parmesan cheese
- 1/2 teaspoon kosher or sea salt
- 1/4 teaspoon freshly ground black pepper
- GARNISH: 8 whole cilantro leaves

- In a large stockpot, bring 2 quarts water to a boil. Add lobsters and corn. Cover and cook 10 minutes. Remove lobsters and corn to a plate and let cool. Remove meat from lobster, being careful to keep claw meat whole. Devein and chop tail and knuckle meat into 1/2-inch pieces. Slice corn kernels from the cob. Set aside.
- In a large pot, boil 4 quarts salted water. Add pasta and cook, stirring frequently, until *al dente*. Drain pasta and return to the pot.
- In a large sauté pan over medium-high heat, melt butter and sauté shallot until softened; be careful not to brown. Add heavy cream. Bring to a boil. Stir in lobster (reserve claw meat) and corn. Reduce heat to a simmer and cook 2 to 4 minutes. Add chopped cilantro (reserve 8 whole leaves) and Parmesan to sauce; stir until sauce thickens. Season with salt and pepper.
- Stir sauce into pasta. Plate pasta and garnish each serving with 2 cilantro leaves and lobster claw meat.

Yield: 4 servings



Thomas Young  
Swanton, Vermont

## BEST-EVER LINGUINE AND CLAM SAUCE

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 20 MINUTES



- 6 ounces olive oil, divided
- 1 ½ tablespoons thinly sliced garlic (3 to 5 cloves)
- 1 8-ounce bottle clam juice
- 1 6 ½-ounce can chopped clams
- 1 15-ounce can white clam sauce
- 1 stick unsalted butter
- 1 pound linguine
- 2 shallots, minced
- 6 ounces white wine
- 2 dozen fresh clams in shell, rinsed  
(discard any opened clams)
- 6 ounces Hood® Heavy Cream
- 6 ounces (about ⅔ cup) grated Pecorino Romano cheese
- 1 teaspoon crushed red-pepper flakes
- ½ bunch parsley (curly or flat-leaf)

- In a rimmed sauté pan, heat ¼ cup olive oil on medium-high setting; add garlic, and cook until garlic turns golden brown. Add clam juice, canned clams, and clam sauce, and bring to a boil. Stir in butter. Lower and simmer 15 minutes.
- Bring a large pot of salted water to a boil. Add linguine and cook *al dente*. Drain, place in a large bowl, and set aside.
- In a large sauté pan over medium-high heat, add remaining oil and shallots and sauté until softened, about 5 minutes. Add wine and raise heat to high. Add fresh clams. Cook about 5 minutes, occasionally shaking the pan. Discard clams that haven't opened.
- Combine the two sauces and raise heat to high. Ladle 1 cup sauce over pasta and stir well to coat. Add cream to sauce and stir well; cook until thickened, about 3 minutes. Toss pasta with sauce. Add cheese and mix thoroughly. Top with red pepper flakes and parsley.

Yield: 6 to 8 servings

SOUP/  
CHOWDER  
WINNERTricia Robinson  
Portsmouth, New Hampshire

## SOUTHWEST CORN AND POTATO CHOWDER WITH CHILI ROTISSERIE CHICKEN AND CHEDDAR SALT AND PEPPER CROSTINI

TOTAL TIME: 1 HOUR 15 MINUTES; ACTIVE TIME: 1 HOUR



Shredded meat from one 5-pound  
rotisserie chicken

- 4 tablespoons olive oil, divided
- Kosher or sea salt
- Freshly ground black pepper
- 3 to 4 teaspoons chili powder, divided
- 4 medium potatoes, diced
- 2 tablespoons unsalted butter
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 4-ounce can green chiles, drained and chopped
- 2 teaspoons cumin
- 2 tablespoons all-purpose flour
- 3½ cups chicken stock
- 1 15-ounce can black beans, drained and rinsed
- 1 pound frozen corn
- ¾ cup Hood® Heavy Cream
- 4 tablespoons unsalted butter, softened
- 1 loaf fresh ciabatta bread, sliced into 8 to 10 pieces
- 4 to 6 ounces sharp cheddar cheese, shredded, divided

- In a medium-size bowl, combine chicken and 2 tablespoons olive oil. Season to taste with salt and pepper; add 1 teaspoon chili powder.
- Rinse and drain potatoes 4 to 5 times with very hot water. Set aside.
- In a large soup pot over medium-high heat, add butter and remaining 2 tablespoons olive oil. When butter has melted, add onion and garlic and cook about 2 minutes. Add green chiles, chicken, and potatoes. Cook another 2 minutes. Add 2 teaspoons chili powder, cumin, and salt and pepper to taste; stir well. Add flour and stir well to coat. Add stock, black beans, and corn. Cover and simmer 10 to 15 minutes.
- Add heavy cream to soup. Season to taste with salt and pepper. Cover and let simmer another 10 to 15 minutes.
- Butter each slice of bread, season with salt and pepper, and divide cheese over slices. Place on a baking sheet and broil until cheese is well melted. Serve with chowder.

Yield: 10 servings



## SOUP/CHOWDER



Rhonda L. Kyle  
North Scituate, Rhode Island

### OCEAN STATE SQUID CHOWDER

TOTAL TIME: 1 HOUR 15 MINUTES; ACTIVE TIME: 30 MINUTES



- 2 ½ pounds squid tubes/tentacles
- ¼ cup olive oil
- 4 tablespoons unsalted butter, divided
- 2 garlic cloves, chopped
- 2 shallots, chopped
- 2 yellow bell peppers, seeds removed, sliced
- 2 red peppers, seeds removed, sliced
- 1 cup Hood® Heavy Cream
- 1 teaspoon kosher or sea salt
- 1 teaspoon freshly ground black pepper
- ¼ teaspoon crushed red-pepper flakes
- 1 32-ounce can crushed tomatoes
- 1 bay leaf
- 6 to 8 white new potatoes, small size  
(unpeeled, halved or quartered,  
depending on size)
- 1 cup chopped celery
- GARNISH: ¼ cup capers, drained and rinsed

- Rinse squid and pat dry. Cut crosswise into rings and trim tentacles. Refrigerate until ready to use.
- In a large stockpot over medium heat, add olive oil, 2 tablespoons butter, garlic, and shallots. Cook until shallots are translucent, about 5 minutes. Add peppers and cook until just softened, about 3 minutes. Add remaining 2 tablespoons butter, cream, salt, pepper, and red-pepper flakes. Stir until butter has completely melted. Add crushed tomatoes, bay leaf, potatoes, and celery.
- Cover, reduce heat to medium-low, and simmer 20 minutes. Add squid, cover, and simmer about 25 minutes more, until rings are fully cooked and potatoes are tender. Discard bay leaf. Ladle into heavy chowder bowls and garnish each serving with 1 teaspoon capers.

Yield: 6 to 8 servings



Maureen M. Simmons  
Kennebunk, Maine



## PLUM ISLAND SOUP

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 40 MINUTES



- 3 tablespoons unsalted butter
- 2 cups finely chopped onions  
(about 2 medium onions)
- 2 cups peeled and chopped carrots  
(about 4 medium carrots)
- 3 garlic cloves, minced
- 7 ounces baby spinach, washed, stems removed, torn into small pieces
- 5 (about 1 ¼ pounds) sweet Italian sausage links, casings removed and roughly chopped
- 2 teaspoons dried thyme
- ¼ teaspoon cayenne pepper
- 2 bay leaves
- 5 cups chicken stock
- 2 15 ½-ounce cans white kidney beans, rinsed and drained
- 1 cup Hood® Simply Smart® 1% Lowfat Milk
- 1 cup Hood® Cottage Cheese
- Kosher or sea salt
- Freshly ground black pepper
- GARNISH: fresh thyme

- In a large stockpot over low heat, melt butter. Add onions, carrots, garlic, and spinach. Cook slowly, stirring occasionally, about 15 minutes or until vegetables are tender; be careful not to brown.
- In a separate skillet over medium-high heat, cook sausage, breaking up chunks with a wooden spoon until no longer pink, about 6 to 8 minutes. Drain and discard excess fat, and add sausage to vegetable mixture. Add thyme, cayenne pepper, bay leaves, chicken stock, and beans. Bring to a simmer over medium-high heat. Reduce heat to low and simmer, stirring occasionally, until beans are heated through, about 5 minutes.
- In a blender, combine milk and cottage cheese; purée until smooth. While stirring soup, slowly add milk and cheese mixture. Continue simmering over low heat until ready to serve. Discard bay leaves and season with salt and pepper. Serve in large, shallow bowls and garnish with fresh thyme.

*Yield: 6 servings*



Laurie Roth Bartlett  
Waitsfield, Vermont

## CHEDDAR CHEESE CHOWDER

TOTAL TIME: 35 MINUTES; ACTIVE TIME: 35 MINUTES



- 3 slices bacon
- 1 tablespoon unsalted butter
- 1 cup chopped carrot
- 1 cup chopped onion
- 1 cup chopped celery
- ½ cup chopped red bell pepper
- 2 Golden Delicious apples, cored, peeled, and finely chopped, divided
- 12 ounces beer
- 3 cups low-sodium chicken broth (or homemade)
- 3½ cups Hood® Whole Milk
- 1 pound sharp Vermont cheddar cheese, shredded
- ¾ cup all-purpose flour
- ½ cup Hood® Heavy Cream
- ½ to 1 teaspoon hot madras curry powder (depending on how spicy you prefer)
- Kosher or sea salt
- Freshly ground black pepper
- ¼ cup toasted, chopped walnuts

- In a medium-size, heavy-bottomed sauté pan over medium-high heat, cook bacon until crisp. Remove and reserve.
- To the hot fat, add butter and melt; then add carrot, onion, celery, pepper, and one portion (half) chopped apple. Sauté until onion bits are translucent. Transfer to a soup pot and add beer and broth; bring to a boil. Lower to simmer about 8 minutes, or until vegetables are softened.
- In a large saucepan over medium setting, heat milk. Place cheese and flour in a large plastic bag and toss to combine. Add to hot milk; stir until cheese melts and mixture thickens. Add to soup pot with vegetables. Add cream and stir well. Heat 4 to 5 minutes.
- Season with curry, salt, and pepper. Serve topped with remaining apple, toasted walnuts, and crumbled bacon.

*Yield: 10 servings*

Kathleen Maloney  
South Hadley, Massachusetts



## NEW ENGLAND CHEDDAR APPLE SOUP

TOTAL TIME: 1 HOUR; ACTIVE TIME: 25 MINUTES



- 2 cups Hood® Whole Milk
- 1 cup Hood® Heavy Cream
- 1 cup chicken broth
- 1½ tablespoons unsalted butter
- 8 slices applewood-smoked bacon, diced
- ½ cup finely diced carrot
- ½ cup finely diced celery
- ½ cup finely diced red onion
- ¾ cup peeled and diced Granny Smith apple
- 3 tablespoons all-purpose flour
- 2 cups shredded aged cheddar cheese
- ½ teaspoon Tabasco sauce
- ½ teaspoon Worcestershire sauce
- ½ teaspoon kosher or sea salt
- ¼ teaspoon freshly ground black pepper
- GARNISH:** 2 tablespoons Hood® Sour Cream
- 2 tablespoons chopped chives

- In a medium-size saucepan over medium heat, combine milk, heavy cream, and broth. Bring to a boil; then turn heat to low.
- In a large stockpot over medium heat, melt butter and add bacon. Cook bacon until just crisp. Discard all but 1 tablespoon bacon grease.
- Add carrot, celery, and onion to bacon. Cook until onion is translucent. Mix in apple. Add flour slowly to avoid lumps. Stir 2 to 3 minutes and slowly whisk in warm milk mixture. Bring to a gentle boil, whisking continuously.
- Remove from heat and whisk in cheese, Tabasco sauce, and Worcestershire sauce. Stir until cheese is melted and soup is smooth. Season to taste with salt and pepper. Garnish each serving with a small dollop of sour cream and a sprinkle of chopped chives.

*Yield: 8 servings*

## SOUP/CHOWDER



Rebecca Hogan  
Bristol, Connecticut

### LOBSTER BISQUE

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 30 MINUTES



- 5 tablespoons unsalted butter
  - 1 cup cooked lobster meat, roughly chopped
  - 2 tablespoons minced onion
  - 4 tablespoons flour
  - 1 cup Hood® Whipping Cream
  - 3 cups Hood® Whole Milk
  - 1 ½ teaspoons kosher or sea salt
- GARNISH: 3 tablespoons chopped fresh chives  
Hood® Sour Cream

- In a medium-size soup pot over medium-high heat, melt butter and sauté lobster and onion until onion is soft. Stir in flour. When it's well blended, stir in whipping cream, milk, and salt.
- Cook over low heat until soup thickens, about 20 minutes. Garnish with chives and a dollop of sour cream and serve.

*Yield: 4 servings*

DESSERT  
WINNERMary K. Blenk  
Cumberland, Maine

## WILD BLUEBERRY CHOCOLATE BLINTZ CRÊPES

TOTAL TIME: 1 HOUR; ACTIVE TIME: 1 HOUR

### FOR THE BLUEBERRY SAUCE:

- 2 ¼ cups (about 12 ounces) fresh or frozen wild Maine blueberries, divided
- ⅓ cup sugar
- 1 tablespoon cornstarch
- 1 ¼ cups water
- ⅓ teaspoon cinnamon

### FOR THE CRÊPES:

- 2 large eggs
- 1 ¼ cups Hood® Buttermilk
- 2 tablespoons unsalted butter or margarine, melted and slightly cooled
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons baking cocoa
- 1 teaspoon unsalted butter, melted

### FOR THE FILLING:

- ½ cup semisweet chocolate chips
- ½ cup Hood® Sour Cream (regular or fat free)
- 2 cups powdered sugar
- ⅓ cup unsalted butter or butter-flavored shortening (at room temperature)
- ¾ cup Hood® Cottage Cheese (regular or fat free), divided
- Powdered sugar

### FOR THE BLUEBERRY SAUCE:

- In a medium-size saucepan over medium-high heat, combine 1 cup blueberries, sugar, cornstarch, water, and cinnamon. Bring mixture to a boil; then reduce to a simmer and cook, stirring, until thickened to a syrupy consistency, 2 to 3 minutes. Remove from heat and stir in remaining 1 ¼ cup berries. Cover and keep warm.

### FOR THE CRÊPES:

- In a medium-size bowl, beat eggs until light, about 30 seconds. Whisk in buttermilk and butter. In a separate bowl, combine flour, sugar, and cocoa. Whisk dry ingredients gradually into egg mixture and beat until smooth.
- Brush an 8-inch nonstick skillet lightly with butter; heat on medium setting. Pour ¼ cup batter into skillet and rotate pan until batter covers bottom of pan. Cook until top is set and dry, about 1 minute. Flip crêpe and cook 30 seconds more.
- Remove to a wire rack. Repeat with remaining batter. When cool, stack crêpes.

### FOR THE FILLING:

- In a medium-size saucepan over medium heat, melt chocolate and sour cream, stirring until smooth, about 2 minutes. In a large bowl or the bowl of a standing mixer, combine chocolate mixture, powdered sugar, and butter. Beat (on medium speed if using a standing mixer) until smooth, about 2 minutes, scraping down sides of bowl with a spatula as necessary.
- To assemble, spoon 2 heaping tablespoons chocolate filling down center of each crêpe; top with 1 tablespoon cottage cheese. Fold one side of crêpe over filling and roll up. Place seam-side down on a serving plate. Top each filled crêpe with 2 tablespoons blueberry sauce. Dust with powdered sugar. Serve, passing remaining blueberry sauce at the table.

Yield: 10 filled crêpes

## DESSERT



Wayne Cooke  
East Kingston, New Hampshire

### THE 5C CAKE

TOTAL TIME: 45 MINUTES; ACTIVE TIME: 15 MINUTES



- 8 graham crackers, finely crushed
- 3 tablespoons butter, melted
- 3 tablespoons sugar
- $\frac{1}{8}$  teaspoon salt
- 1 pound milk chocolate
- $\frac{1}{2}$  cup Hood® Heavy Cream
- 16 ounces Hood® Large Curd Cottage Cheese
- 7 ounces shredded sweetened coconut
- 8 ounces Hood® Sour Cream
- $\frac{1}{2}$  cup all-purpose flour
- 2 eggs

- Heat oven to 350°.
- In a medium-size bowl, combine graham crackers, butter, sugar, and salt. Pack mixture firmly onto bottom and sides of an 8-inch springform pan. Bake 10 to 12 minutes. Let cool.
- In a medium-size bowl over simmering water, melt chocolate. In a small saucepan over medium heat, bring heavy cream to a gentle simmer. Slowly stir into melted chocolate.
- In a large bowl, combine cottage cheese and chocolate. Add coconut and sour cream and stir well. Add flour and eggs; stir well.
- Pour into springform pan and bake 30 minutes. Cool thoroughly before removing springform. Then refrigerate before serving.

*Yield: 8 servings*

Linda Rohr  
Darien, Connecticut



## CAPE COD CRANBERRY BABYCAKES WITH WARM MAPLE-CARAMEL SAUCE AND ICE CREAM

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 30 MINUTES



- 12 ounces Hood® Buttermilk
- 1 ½ cups dried cranberries
- 2 teaspoons baking soda
- 4 tablespoons unsalted butter, softened
- ½ cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 1 ¾ cups all-purpose flour
- 1 ½ teaspoons cinnamon
- ¼ cup finely minced crystallized ginger
- ½ cup shredded Granny Smith apple, excess liquid squeezed out
- Nonstick cooking spray
- ½ cup unsalted butter
- 1 ½ cups packed light brown sugar
- 2 cups Hood® Heavy Cream
- ¼ cup pure maple syrup
- ¼ teaspoon maple extract
- 8 petite scoops Hood® Bear Creek Caramel Ice Cream

- 8 petite scoops Hood® Vermont Maple Nut Ice Cream
- ⅓ cup sifted powdered sugar, divided

- Heat oven to 350°.
- In a medium-size saucepan over medium heat, bring buttermilk to a simmer. Remove from heat. Add cranberries and baking soda; set aside to plump.
- In the bowl of a standing mixer, cream together butter and sugar. Beat in eggs. Beat in vanilla and salt. Alternately stir in flour and cranberry mixture. Stir in cinnamon, ginger, and apple.
- Mist eight 1-cup custard cups with non-stick cooking spray. Fill three-quarters full with batter. Bake 18 to 20 minutes. Check for doneness with a cake tester. Remove cakes from oven, place on a wire rack, place another rack over cakes, and invert to unmold.
- In a medium-size saucepan over medium heat, melt butter; stir in sugar to dissolve. Add heavy cream and maple syrup, and bring mixture to a boil. Cook 10 minutes, stirring occasionally. Reduce heat; keep warm. Stir in maple extract.
- Place warm cakes on dessert plates; pour a pool of sauce around and over cakes. Spoon one scoop of each ice cream flavor attractively to the side of each cake; drizzle ice cream with more sauce. Dust cakes with powdered sugar.

Yield: 8 servings

## DESSERT



Valerie Szlatenyi  
Wakefield, Rhode Island

### EGGNOG TAPIOCA PIE WITH MINCEMEAT, FRESH FIGS, AND GINGER WHIPPED CREAM

TOTAL TIME: 35 MINUTES; ACTIVE TIME: 35 MINUTES



- 2 1/3 cups Hood® Golden EggNog
- 3 tablespoons minute tapioca
- 4 tablespoons sugar, divided
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1/2 teaspoon rum extract
- 1 1/4 cups graham cracker crumbs
- 1/3 cup unsalted butter, melted
- 1 cup mincemeat (fruit) from a jar  
(or dry pack, rehydrated)
- 5 fresh figs
- 3/4 cup Hood® Whipping Cream
- 1/2 teaspoon ground ginger
- 2 tablespoons fine caster (superfine) sugar
- 2 tablespoons minced candied ginger

- Heat oven to 350°.
- In a large saucepan, combine eggnog, tapioca, 1 tablespoon sugar, and egg. Let sit 5 minutes. Cook on medium-high heat, stirring continuously, until mixture comes to a boil. Remove from heat; stir in extracts. Set aside.
- In a medium-size bowl, combine graham cracker crumbs and remaining sugar. Stir in butter and mix well. Pack mixture firmly onto bottom and sides of a 9-inch pie pan. Bake in oven 8 minutes and let cool.
- Spread an even layer of mincemeat onto crust. Spread eggnog pudding over mincemeat.
- Slice each fig into quarters from the top down without cutting through bottom; spread slices open like flower petals. Place opened figs around outside edge on top of pie. Place in refrigerator until chilled.
- In a medium-size bowl, use a hand mixer to whip cream, ground ginger, and caster sugar until firm peaks form. Fold in candied ginger. Spoon whipped cream onto center of pie.

*Yield: 8 servings*



Jacqueline Botjer  
South Burlington, Vermont



## JAX CHOCOLATE GOODNESS PARFAITS

TOTAL TIME: 1 HOUR; ACTIVE TIME: 40 MINUTES



- 3 cups Hood® Simply Smart® 1% Lowfat Milk
- 2 5.9-ounce packages instant chocolate pudding
- 1 cup Hood® Heavy Cream
- 3 tablespoons powdered sugar
- ½ teaspoon vanilla extract
- 3 cups crushed brownies (or your favorite cookie), divided
- 3 cups marshmallows
- 4 teaspoons chocolate or caramel sauce

- In a medium-size bowl, combine milk and pudding, and stir 2 minutes. Cool in refrigerator 5 minutes.
- In separate medium-size bowl, beat together heavy cream, powdered sugar, and vanilla until fluffy.
- In a trifle bowl (or 8 large wine glasses), use one-quarter of the crumbled brownies to make a layer on the bottom. Make a second layer with pudding, a third layer with whipped cream, a fourth layer with half the brownies, and a fifth layer with marshmallows.
- Decorate the top with chocolate sauce. Sprinkle remaining brownie crumble on top. Chill 15 to 20 minutes.

*Yield: 8 to 10 servings*

## DESSERT



Matt Barber  
Watertown, Massachusetts

### CRISPY APPLE PIE RAVIOLI WITH SPIKED WHIPPED CREAM

TOTAL TIME: 40 MINUTES; ACTIVE TIME: 40 MINUTES



- 1 cup Hood® Heavy Cream
- 1 tablespoon brandy
- 1 tablespoon finely chopped ginger
- 1 teaspoon powdered sugar
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cinnamon
- 1 tablespoon sugar
- 1 large McIntosh apple
- 1 package rolled pie dough
- 1/4 cup flour
- Nonstick cooking spray
- 1 tablespoon unsalted butter, melted

- Heat oven to 425°.
- In a large bowl, combine heavy cream, brandy, ginger, and powdered sugar. With a hand mixer, whip to firm peaks. Set aside.
- In a medium-size bowl, combine nutmeg, cinnamon, and sugar. Peel and core apple and cut into 1/4-inch cubes. Add to sugar mix and toss well to coat.
- Knead pie dough into a ball. On a lightly floured surface, form dough into a 1/8-inch-thick square; sprinkle with flour as needed. Cut dough into 2x2-inch squares. Place a heaping teaspoon of apple mixture onto half of the dough squares. Place a second square on top; pull down edges of top square gently and seal edges by crimping with a fork. Repeat until dough squares and filling are used up.
- Coat a baking sheet with a thin layer of nonstick cooking spray. Place ravioli on cookie sheet and brush tops with melted butter. Bake 20 minutes, or until tops are lightly browned. Serve two or three ravioli per person with whipped cream.

*Yield: about 20 pieces*



PICTURED LEFT: Finalist judges Steve Corry, Peggy Poole, Desmond Keefe, Rick Tarantino, and Rachel Forrest taste and comment on one of the five finalist recipes at the 2009 Hood® New England Dairy Cook-Off™.

## ACKNOWLEDGMENTS

Thank you to all who entered our recipe contest and to our semifinalists, who made the first-ever Hood® New England Dairy Cook-Off™ a huge success.

**Thank you also to the Hood® New England Dairy Cook-Off™ panel of judges:**

### **Semifinal Rounds:**

Brad Osterhout, HP Hood LLC

Jonathan Kraft, Certified Executive Chef

Stefan Ryll, Southern New Hampshire University Culinary School

### **Final Round:**

Chef Steve Corry, Five Fifty-Five Restaurant

Peggy Poole, HP Hood LLC

J. Desmond Keefe III, CEC, CCE, Southern New Hampshire University Culinary School

Rachel Forrest, Food Editor, *Portsmouth Herald*

Chef Rick Tarantino, M.S., Hospitality Wares International Inc.

### **Special thank you to the panel of judges at Southern New Hampshire University who selected the 30 semifinalists:**

J. Desmond Keefe III, Program Chair and Associate Professor

Stefan Ryll, Culinary Instructor

Vicki Connell, Associate Professor and Culinary Instructor

Brigid Flanigan, Associate Professor and Culinary Instructor

Bill Vasvary, Adjunct Culinary Instructor

Joe DeVita, culinary graduate 2009, currently enrolled in the BASHA program

### **Our media partners:**

NECN's TV *Diner* and host Billy Costa

Yankee Magazine

Photography by Shawn Brown

Always good.  
**Always**



For more information about the Hood® New England Dairy Cook-Off™ visit [www.HoodCookOff.com](http://www.HoodCookOff.com).