

2009 Ozark Empire Fair

Results - Hammons Products Black Walnut Cooking Contest

1st - Laura McDougald - Preston MO - American Black Walnut Pizza Pie

2nd - Linda Allred - Polk MO - Not Your Momma's Cole Slaw

3rd - Marina Bromley - Cassville MO - Sweet-Sour-Spicy-Salad

AMERICAN BLACK WALNUT PIZZA PIE

Pizza Crust: (Recipe makes two 12" pizzas)

2 1/4 - 2 3/4 c all purpose flour

1 tsp sugar

1 tsp salt

1 pkg Fleischmann's Rapid Rise Active Dry Yeast

1 c water

2 Tbsp olive oil

Toppings: (ingredients for two 12" pizzas)

1 15 oz jar Bertolli Mushroom Alfredo Sauce

1 8 oz pkg Baby Portabello sliced mushrooms

2 c fresh baby spinach

1 lg Vidalia onion, peeled and thinly sliced

1 12 oz pkg sundried tomatoe chicken sausages

1/3 c chopped American Black Walnuts

2 c Sargento 6-Blend Italian Shredded Cheese

1 8 oz pkg Provolone cheese slices

To make the pizza dough: In a large bowl, combine 1 1/2 cups flour, sugar, salt and yeast. Mix well. In a small saucepan, heat water until very hot (120-130 degrees). Add warm water and oil to flour mixture. Blend at low speed until well moistened, then beat for two minutes at medium speed. By hand, stir in 1/4 to 1/2 cups of the flour until dough pulls away from the sides of the bowl. On a floured surface, knead in 1/4 to a 1/2 cup of the flour until dough is smooth and elastic, about 3 to 5 minutes. Cover loosely with plastic wrap, and let rise in a warm place until double.

While pizza dough is rising, fry up the onion slices in a skillet with a little olive oil. Cook just until tender and a little browned. Remove the onions from the skillet and throw in the chicken sausages to cook. Cook the sausages till nicely browned and cooked through. Let them cool, and then slice them up for the pizza. Set aside.

Clean up the mushrooms and set aside.

When pizza dough is ready, place oven rack at the lowest position, and heat over to 425 degrees. Grease two 12-inch pizza pans. Punch down the dough removing any air bubbles. Divide dough in half. Press dough into greased pizza pans. I like to brush some warm olive oil mixed the garlic powder onto the crust first. It gives the crust such a nice flavor and color. Then I lay a layer of the shredded cheese on next. Spread on the sauce. Arrange the spinach leaves on next. Now put on the sausages and onion slices. Now sprinkle on the black walnuts. Arrange the baby portabello

sliced mushrooms on next. Top with the slices of provolone cheese. Bake for about 30 minutes or until crust is nicely browned and toppings are thoroughly heated. Yields: 8 servings.

Hint: you can prebake the crust for 15 minutes before putting on any toppings and this makes the crust thicker and it won't be gummy under the sauce.

Enjoy!

NOT YOUR MOMMA'S COLE SLAW

1 pkg cole slaw mix
1/2 c shredded red cabbage
1 red bell pepper (chopped)
1/2 c raisins
1/2 c black walnuts
1 c Miracle Whip
1 Tbsp white vinegar
5 Tbsp Splenda

In a medium sized bowl combine the slaw mix, red cabbage, bell pepper, raisins, and walnuts. Mix thoroughly. In a separate bowl combine the Miracle Whip, vinegar, and Splenda. Once that is mixed well you can add it to the cabbage mix a little at a time until it is the right consistency for you and your family.

SWEET-SOUR-SPICY-SALAD

Sweet-Sour-Spicy Dressing

1/2 c vegetable oil
4 Tbsp sugar
4 Tbsp vinegar
1 Tbsp snipped parsley
1/2 tsp salt
1/2 tsp red pepper sauce
1/8 tsp fresh ground black pepper

Shake all ingredients in tightly covered container. Refrigerate until use.

Salad Preparation

1/2 c Hammons Black Walnuts
1/4 c sugar
1/2 head iceberg lettuce, torn into bite size pieces
1/2 bunch red leaf lettuce, torn into bite size pieces
1 med stalk celery, chopped (about 1/2 cup)
2 Tbsp finely sliced green onions

1/4 c edamame (soy beans), removed from pod
1 can (11 oz) Mandarin orange segments (drained)
1/2 c chow mein noodles

Ahead of time: Cook walnuts and sugar over low heat, stirring constantly, until sugar is melted, then clumps together, and nuts are roasted and coated with sugar. Remove from heat, turning onto a heat proof bowl or parchment paper and continue to stir, breaking apart pieces as they stick together. Store covered at room temperature.

To serve: Place lettuces in a large bowl and toss together. Add celery and onions, tossing well. Top with edamame, mandarin oranges, sugar roasted Hammons Black Walnuts, and chow mein noodles. Pour dressing over salad JUST before serving. Enjoy!
